

DESSERT

HORCHATA TRES LECHES

Tender cake with 3-milk horchata (rice, almond, coconut), mango-mint salsa, toasted meringue, coconut alegria **\$9 (+fees)**

TROPICAL LAYER CAKE

Sour cream cake layers, guanabana-passionfruit buttercream, Mexican vanilla ice cream, caramelized pineapple, toasted coconut **\$10 (+fees)**

CLASSIC FLAN

Classic Mexican caramel custard **\$5 (+ fees)**

FRONTERA'S CHOCOLATE PECAN PIE

Kahlúa whipped cream **\$9 (+fees)**

BEVERAGES

MEXICAN COKE \$4

DIET COKE small bottle **\$2**

AGUA FRESCAS housemade daily
fresh fruit water • limonada • jamaica **\$3.5**

SQUIRT **\$4**

TOPO CHICO AGUA MINERAL **\$4**

COCKTAILS • TO GO!

Bottled and sealed in-house in an easy to pour glass bottle. ¡Salud!

TOPOLO MARGARITA Espolón reposado tequila, Royal Combier orange liqueur, housemade limonada.

\$35 16 oz. (SERVES 3) • **\$60** 32 oz. (SERVES 6)

MEZCAL MARGARITA Wahaka joven mezcal, Grand Marnier, housemade limonada, Peychaud's bitters

\$40 16 oz. (SERVES 3) • **\$70** 32 oz. (SERVES 6)

FRONTERA GRILL

445 NORTH CLARK STREET, CHICAGO

312-661-1434



@FRONTERAGRILL

TO-GO



APPETIZERS

GUACAMOLE & CHIPS

Mashed Michoacán avocados, local tomato, serrano chile, cilantro, lime. Served with homemade tortilla chips, red three chile-tomatillo salsa & green roasted tomatillo salsa **\$10 (+fees)**

SMOKED CHICKEN TAQUITOS, GUACAMOLE

Crispy smoked chicken taquitos, classic guacamole, homemade crema, roasted tomatillo salsa, homemade fresh cheese **\$8 (+fees)**

FRONTERA CEVICHE

Hawaiian albacore, lime, tomato, olives and cilantro **\$16 (+ fees)**

COCTEL CAMPECHANO Seafood cocktail of shrimp, scallops, calamari & albacore ceviche in classic Mexican cocktail sauce (lime, Tamazula hot sauce, ketchup, clam juice), avocado, onion & cilantro **\$16 (+ fees)**

LITTLE GEM SALAD

Little Gem lettuce grilled garlic chive dressing (green chile, ginger, lime), aged local goat cheese, buttery black pepper croutons **\$9 (+fees)**

• add grilled Gunthorp Farms chicken breast **+\$7**

FRONTERA'S CLASSIC

QUESO FUNDIDO • BAKE AT HOME!

Samuel's artisanal jack cheese, garlicky roasted peppers, homemade chorizo served with heirloom corn tortillas **\$11 (+fees)**

OUR FAMOUS TORTILLA SOUP

Dark broth with pasilla, grilled chicken, avocado, artisan Jack cheese, homemade crema, crispy tortilla strips **\$12 (+fees)**

SIDES

WHITE RICE

Gulf-style pilaf **\$6 (+fees)**

TRADITIONAL BLACK BEANS

Epazote, manteca, sweet plantains, fresh cheese **\$6 (+fees)**

FRIED SWEET PLANTAINS

Homemade crema & fresh cheese **\$6 (+fees)**

ENTREÉ

OAXACAN CARNE ASADA

Red chile-marinated Creekstone Natural Black Angus PRIME rib steak cooked to medium rare. Black beans, sweet plantains, homemade crema, fresh cheese, guacamole **\$48 (+fees)**

CARNE ASADA "BRAVA"

Habanero marinated Black Angus flank steak, salsa huevona (hand-crushed, roasted tomatoes and jalapeños), grilled brocolini, queso anejo mashed potatoes **\$30 (+fees)**

SHRIMP, COCONUT-POBLANO CREMA

Spicy serrano-marinated grilled Sinaloa shrimp, coconut-poblano crema, poblano chile rajias, toasted coconut, epazote **\$30 (+fees)**

SALMON, VERACRUZ RED PEANUT PIPIAN

Wood-grilled Ora King salmon, red chile-peanut pipian, red chile rice, crispy onions, grilled green beans **\$30 (+fees)**

PORK LOIN, ABAÑIL

Grill-roasted Gunthorp pork loin, brothy-spicy-meaty "alpañil" sauce (ham hock, chicharron, bacon, sun-dried tomatoes, grilled onions, serrano chile), crispy potatoes **\$27 (+fees)**

GRILLED CHICKEN, GREEN MOLE

Wood-grilled heritage-breed chicken breast, herby pumpkinseed green mole, roasted chayote, shishitos "toreados," crispy kale **\$24 (+fees)**

ENCHILADAS SUIZAS OF BRAISED LOCAL GREENS (SERVES 2) • BAKE AT HOME!

Bake and serve at home. Six enchiladas with braised greens (kale, swiss chard, caramlized onions), king trumpet mushrooms, creamy tomatillo sauce, Samuel's artisan Jack cheese. Served with fried black beans **\$27 (+fees)**

CREEKSTONE SHORT RIB ENCHILADA SUIZAS (Serves 2) • BAKE AT HOME!

Six Homemade heirloom corn tortillas, each wrapped around braised Creekstone Farms beef short rib, roasted local gold potatoes, tomato-guajillo chile sauce, Samuel's artisan Jack cheese. Served with black beans **\$27 (+fees)**

RED CHILE CHICKEN ENCHILADAS (SERVES 2) • BAKE AT HOME!

Bake and serve at home. Six enchiladas with chicken, tomato-guajillo chile sauce, Samuel's artisan Jack cheese. Served with fried black beans **\$27 (+fees)**

BUILD YOUR OWN TACOS

AL CARBON-STYLE

Choose between wood-grilled Creekstone skirt steak, portabella mushrooms, chicken or pork loin. Served with handmade tortillas featuring organic heirloom corn from Mexico, roasted poblano rajias, black beans, two salsas, guacamole **\$18 (+fees)**

- wood-grilled Creekstone skirt steak **+\$3**

ARABES-STYLE

Grilled spiced pork, caramelized onions & cucumber, spicy chipotle salsa, creamy jocoque sauce, black beans, grilled flour tortillas **\$18 (+fees)**

TACOS FOR THE FAMILY (SERVES 3-4)

Naturally raised Creekstone skirt steak, chicken breast, pork loin, roasted poblanos, black beans, guacamole, grilled knob onions & shishito peppers. Served with handmade tortillas featuring organic heirloom corn from Mexico **\$45 (+fees)**

PORK CARNITAS FOR THE FAMILY (SERVES 3-4)

Gunthorp Farms pasture-raised pork carnitas, black beans, guacamole, grilled knob onions & shishito peppers. Served with handmade tortillas featuring organic heirloom corn from Mexico **\$40 (+fees)**