

DUE TO SAFETY PRECAUTIONS, WE ARE NOT ACCEPTING CASH PAYMENTS AT THIS TIME.
A 20% SERVICE CHARGE WILL BE ADDED TO EACH CHECK.

CEVICHE

FRONTERA CEVICHE Hawaiian albacore, lime, green chile, tomato, olives & cilantro **\$16**

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

TIME-HONORED STARTERS

OUR FAMOUS TORTILLA SOUP Dark broth with pasilla, grilled chicken, avocado, artisan Jack cheese, homemade crema, crispy tortilla strips **\$9**

CHEESY CORN-MASA QUESADILLAS, MEXICO CITY-STYLE Crispy black pepper-corn masa "turnovers" filled with artisan Jack cheese and epazote. Avocado-tomatillo salsa **\$9**

SOPECITOS RANCHEROS Crispy little corn masa "boats," braised beef filling, roasted tomato-serrano sauce, avocado, fresco cheese **\$9**

SMOKED CHICKEN TAQUITOS, GUACAMOLE Crispy smoked chicken taquitos, black beans, classic guacamole, homemade crema, roasted tomatillo salsa, fresco cheese **\$9**

INDIVIDUAL APPETIZER SAMPLER Frontera's Michoacán guacamole, tuna ceviche, Mexico City-style cheese quesadilla, crispy chicken taquito with homemade crema & fresco cheese **\$12**

GUACAMOLE & CHIPS Mashed Michoacán avocados, local tomato, serrano chile, cilantro, lime. Served with homemade tortilla chips, three chile salsa & roasted tomatillo salsa **\$10**

FRONTERA'S CLASSIC QUESO FUNDIDO Samuel's artisan Jack cheese, roasted peppers, homemade chorizo, heirloom corn tortillas **\$9**

PLANTAIN MOLOTES Torpedo-shape corn-masa turnovers stuffed with homemade chorizo and sweet plantains. Sweet-tangy-spicy salsa negra, homemade crema, añejo cheese **\$8**

VEGETABLE FOCUSED

LITTLE GEM SALAD Little Gem lettuce, grilled garlic chive dressing (green chile, ginger, lime), aged local goat cheese, buttery black pepper croutons **\$9** • add grilled Gunthorp chicken breast **+\$7**

TOMATO SALAD A LA MEXICANA Ripe Mighty Vine tomatoes & homemade fresh panela cheese, spicy roasted poblano-garlic dressing, grilled nopales, ember-roasted onions, pepitas, cilantro **\$10**

WOOD-GRILLED PORTOBELLO MUSHROOM TACOS Wood-grilled mushrooms, marinated with spices, garlic & agave nectar. Tortillas of Mexican organic heirloom corn, poblano rajas, black beans, two salsas, guacamole **\$18**

ENCHILADAS SUIZAS OF BRAISED LOCAL GREENS Heirloom corn tortillas, braised greens (kale, Swiss chard, onion), grilled king trumpet mushrooms, creamy tomatillo salsa, Samuel's artisan cheese, black beans **\$18**

WOOD-GRILLED SHISHITO PEPPERS Lime, coarse salt **\$5**

CAULIFLOWER, POBLANO CREMA Melted Jack cheese **\$9**

CLASSIC REGIONAL MEXICAN SPECIALTIES

VERACRUZ SEAFOOD POZOLE Sinaloa shrimp, squid, Hudson Canyon scallops & pozole corn braised in guajillo chile broth. Crunchy fresh garnishes, tostadas, lime, Mexican oregano **\$28**

FRONTERA'S FAMOUS CHILE Classic Northern-style carne con chile colorado (pork shoulder braised with ancho chile, garlic, spices) and red beans, layered over white rice. Topped with melted Jack cheese, crisp bacon, tangy arugula **\$18**

SHRIMP, COCONUT-POBLANO CREMA Spicy serrano-marinated grilled Sinaloa shrimp, coconut-poblano crema, poblano chile rajas, toasted coconut, epazote **\$30**

SALMON, VERACRUZ RED PEANUT PIPIAN Wood-grilled Ora King salmon, red chile-peanut pipian, red chile rice, crispy onions, grilled green beans **\$30**

SKATEWING MILANESA Crunchy-coated New England skate wing, chipotle mayo, pickled onions, ensaladita (savoy cabbage, tomato, cilantro). Garlicky black beans **\$29**

PORK LOIN AL ALBAÑIL Grill-roasted Gunthorp pork loin, brothy-spicy-meaty "albañil" sauce (ham hock, chicharron, bacon, sun-dried tomatoes, grilled onions, serrano chile), crispy potatoes **\$27**

GRILLED CHICKEN, GREEN MOLE Wood-grilled heritage-breed chicken breast, herby pumpkinseed green mole, roasted chayote, shishitos "toreados," crispy kale **\$24**

BAJA FISH FOR TACOS Crispy fish, creamy cabbage "slaw," pickled red onions, árbol chile salsa, crema, black beans, handmade tortillas of organic heirloom corn from Mexico for making tacos **\$18**

CRISPY CARNITAS FOR TACOS Gunthorp Farms pasture-raised pork carnitas. Served with handmade tortillas of organic heirloom corn from Mexico, black beans, two salsas, guacamole **\$18**

ENCHILADAS NORTEÑAS Heirloom corn tortillas, braised Creekstone Farms beef short rib, roasted tomato-serrano sauce, Samuel's artisan cheese, black beans **\$18**

PUEBLA-STYLE ENCHILADAS Homemade corn tortillas, grilled chicken, mole poblano, black beans **\$20**

WOOD-GRILLED MEATS

OAXACAN CARNE ASADA Red chile-marinated Creekstone Black Angus PRIME rib steak, black beans, sweet plantains, homemade crema, fresco cheese, guacamole **\$48**

CARNE ASADA "BRAVA" Habanero-marinated Black Angus flank steak, salsa huevona (hand-crushed, roasted tomatoes and jalapeños), grilled broccolini, queso añejo mashed potatoes. **\$30**

CARNES AL CARBON PARA TACOS Wood-grilled meat, poultry, or pork for making tacos. Tortillas of Mexican organic heirloom corn, poblano rajitas, black beans, two salsas, guacamole **\$18**

» **CREEKSTONE SKIRT STEAK** marinated in garlic & spices **(+\$3)**

» **PORK LOIN** marinated with red chile adobo

» **CHICKEN BREAST** marinated with fruit vinegar, garlic & spices

TRIO OF CARNES AL CARBON Naturally raised Creekstone skirt steak, chicken breast & pork loin. Roasted poblanos, black beans, guacamole, grilled knob onions & shishito peppers. Tortillas of Mexican organic heirloom corn **\$45**

TACOS ARABES Grilled spiced pork collar, caramelized onions & cucumber, spicy chipotle salsa, creamy jocoque sauce, black beans, grilled flour tortillas **\$18**

WEEKLY SPECIAL

AVAILABLE AFTER 5PM

FRIDAY & SATURDAY

COSTILLAS Chipotle-glazed Gunthorp pork back ribs, creamy mango slaw, cheddar grits **\$29**

SIDES

TRADITIONAL BLACK BEANS Epazote, manteca, sweet plantains, fresh cheese **\$6**

MODERN BLACK BEANS Garlic, crispy onions **\$6**

GRILLED KNOB ONIONS Lime **\$5**

RUSTIC MASHED POTATOES Añejo cheese, knob onions **\$6**

FRIED SWEET PLANTAINS Homemade crema & fresh cheese **\$6**

WHITE RICE Gulf-style pilaf **\$6**

JUST-MADE TORTILLA CHIPS & TWO SALSAS Three chile & roasted tomatillo **\$4.5**

DESSERTS

HORCHATA TRES LECHES Tender cake infused with 3 "milks" (almond, rice, coconut), mango-mint salsa, toasted meringue, coconut alegría **\$9**

TROPICAL LAYER CAKE Sour cream cake layers, guanabana-passionfruit buttercream, Mexican vanilla ice cream, caramelized pineapple, toasted coconut **\$10**

RHUBARB-LIME TARTAleta Flaky pastry tart with fresh rhubarb compote, lime curd, torched meringue, toasted almonds **\$10**

FRONTERA'S CHOCOLATE PECAN PIE Kahlúa whipped cream **\$9**

CLASSIC FLAN Classic Mexican caramel custard with pecan polvorones **\$5**

HOMEMADE ICE CREAM Today's seasonal ice cream topped with your choice of homemade cajeta (goat milk caramel) or bittersweet hot fudge **\$8**

WHERE OUR FOOD COMES FROM

We proudly serve handmade tortillas featuring organic corn from Mexico.

Our goal is to serve you seasonal sustainably raised vegetables, meat & poultry from local artisanal farms.

VEGETABLES, BEANS

- Nichols Farm (Marengo, IL)
- Spence Farm (Fairbury, IL)
- Three Sisters Garden (Kankakee, IL)
- Mighty Vine (Rochelle, IL)
- Snug Haven (Belleville, WI)
- City Farm (Chicago)

FRUIT

- Klug Farm (St. Joseph, MI)
- Seedling Farm (South Haven, MI)

CORN Non-GMO, heirloom corn for our hand-made tortillas comes from Oaxaca, Mexico, grown on family farms and made into masa for us by El Popocatepetl (Chicago)

PORK, DUCK Antibiotic-free and pasture-raised by Gunthorp Farms (La Grange, IN)

GOAT Pasture raised from the Kilgus brothers at Pleasant Meadows Farm (Fairbury, IL)

BEEF Antibiotic-free Prime and Choice Creekstone Natural Black Angus

MILK & CREAM Organic, non-homogenized, grass-fed and batch pasteurized: Kalona Super Natural (Kalona, IA)

CHEESE

Raw milk Jack and Colby from Jersey cows: Samuel Stoltzfus' Meadow Valley (Middlebury, IN)

DUE TO SAFETY PRECAUTIONS, WE ARE NOT ACCEPTING CASH PAYMENTS AT THIS TIME.
A 20% SERVICE CHARGE WILL BE ADDED TO EACH CHECK.

BRUNCH SPECIALS AVAILABLE SATURDAYS & SUNDAYS 10:30am-2:30pm

EGGS & SPECIALITIES

**We only use eggs from organically raised chickens*

HUEVOS MOTULENOS Two fried eggs on a crispy tostada with roasted tomatoes, country ham, peas, sweet fried plantains, fresh cheese & black beans **\$14**

STEAK & EGGS ENCHILADAS Fresh-baked corn tortillas rolled around spicy steak 'n' eggs, roasted tomato-serrano chile sauce, a melted blanket of Samuel's Jack cheese, black beans **\$20**

FRONTERA HOT CAKES Homemade corn pancakes, whipped goat cheese, maple syrup, red chile-glazed bacon, two eggs sunny-side up **\$14**

OAXACAN-STYLE CARNE ASADA Red-chile marinated PRIME Creekstone Natural Black Angus rib steak, two eggs, sweet plantains with homemade crema, fresh cheese, guacamole **\$48**

CHILAQUILES WITH GUAJILLO Quick simmered tortilla "casserole," red guajillo chile sauce, homemade crema, aged Mexican cheese, sunny-side up egg. Bayless garden greens **\$14**

BAJÍO-STYLE EGGS Two poached eggs in crispy masa boats, black beans, creamy chile poblano sauce, pea shoots & homemade chorizo **\$14**

EGGS A LA MEXICANA Eggs scrambled with fresh tomatoes, serranos, grilled green onions, cilantro & avocado. Served with black beans & salsa verde **\$14**

• add chorizo **+\$2** • add grilled Gulf shrimp **+\$4**

HUEVOS RANCHEROS Eggs (sunny-side up), roasted tomato sauce. fresh-baked corn tortillas. black beans, Bayless garden greens, fresh cheese **\$14**

SIDES

MINI CONCHAS Three mini conchas, local fruit jam **\$7**

MINI HOT CAKES Homemade corn pancakes, whipped goat cheese, maple syrup **\$6**

COCKTAILS

MIMOSA Choice of our housemade agua de jamaica or fresh-squeezed orange juice topped with Jean Louis Brut Blanc de Blanc **\$10**

BLOODY MARIA Choice of Espolón Blanco tequila or Wahaka espadín mezcal*, tomatoes, fresh citrus, Worcestershire, Tajín rim **\$13** **Feel free to substitute vodka*

BANDERITA Housemade sangrita (tomatoes, fresh lime & orange juice, Tamazula), choice of Espolón blanco tequila or Wahaka espadín mezcal*, Tecate **\$10**

TECATE CHELADA Fresh lime juice, salted rim **\$8**

CREMA DE CAJETA Creamy liqueur featuring Abasolo Mexican whiskey, house-made cajeta caramel, two milks (condensed, evaporated), piloncillo **\$12**