

# TORTAS



BY RICK BAYLESS

## TORTAS

griddle-crisped sandwiches

### SMOKED PORK CUBANA

smoked pork loin, artisan bacon, chipotle, artisan Jack cheese, avocado, chipotle mustard, cilantro crema, black bean spread **13.50**

### CHIPOTLE CHICKEN

chipotle-roasted chicken breast, artisan Jack cheese, poblano rajas, chipotle, avocado, cilantro crema, black bean spread, arugula **13.00**

### CHORIQUESO

Frontera + Gunthorp Farms chorizo, poblano rajas, artisan Jack cheese, avocado **11.50**

### CRISPY CHICKEN MILANESA

crispy chicken, Napa cabbage, pickled jalapeños & onions, avocado-tomatillo salsa, Cotija cheese, cilantrocrema, black bean spread **13.50**

*All savory tortas served with salsa*

## GUACAMOLE BAR

made fresh with ripe avocados, roasted tomatillo, your choice of toppings and just-made chips

### ALMOST NAKED (V)

topped with onions & cilantro **7.70**

### FULLY DRESSED

topped with artisan bacon, spicy roasted peppers, toasted pepitas, crumbled Cotija-fresco cheese mix, Mighty Vine tomatoes, onions & cilantro **8.50**

**Additional toppings** ea. **40¢**

## SOUP & SALAD

### TORTILLA SOUP (V)

rich vegetable broth with dark pasilla chile, avocado, artisan Jack cheese, crispy tortilla strips, onions & cilantro **6.50**

• add chipotle chicken (GF) **4.00**

### LOADED GUACAMOLE SALAD

romaine, arugula, guacamole, poblano rajas, artisan bacon, spicy roasted peppers, toasted pepitas, crumbled Cotija-fresco cheese mix, Mighty Vine tomatoes, onions & cilantro, crispy tortilla strips, chipotle dressing **12.00**

• add chipotle chicken (GF) **4.00**

• add crispy chicken **4.00**

## SIDES

### SALSA & CHIPS (V)

just-made tortilla chips, smoky chipotle salsa, roasted tomatillo cilantro salsa **3.50**

**SMALL GUACAMOLE (V, GF)** **2.50**

**ADDITIONAL SALSA (V, GF)**  
smoky chipotle, roasted tomatillo cilantro **50¢**

### CONSUMER ADVISORY

\*NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. This facility may use wheat, egg, soybean, milk, peanuts, tree nuts, fish and shellfish.

Please speak to the manager on duty if you or anyone in your party has any allergen-related issues.

# BREAKFAST

5:30AM - 11:00AM

## TORTAS

### EGG & CHORIZO

scrambled eggs, Frontera + Gunthorp Farms chorizo, poblano rajas, artisan Jack cheese, Cotija cheese, avocado

10.50

### EGG & BACON

scrambled eggs, artisan bacon, black beans spread, chipotle, artisan Jack cheese, Cotija cheese, avocado

10.50

### EGG & RAJAS (V)

scrambled eggs, poblano rajas, artisan Jack cheese, Cotija cheese, avocado

10.00

## BEVERAGES

### AGUAS FRESCAS (V, GF)

Classic Lime, Mango Lime

3.70

### ICED TEA (V, GF)

rishi organic summer lemon

3.00

### CLASSIC MARGARITA

Libèlula tequila, Grand Marnier, light agave, lime juice

Assorted bottled beverages are also available

## WHERE OUR FOOD COMES FROM

### GUNTHORP FARMS

(LAGRANGE, IN)  
pasture raised pork and poultry

### EL MILAGRO

(CHICAGO, IL)  
stone-ground corn tortillas

### V&V SUPREMO

(CHICAGO, IL)  
Mexican Products

### RISHI TEA

(MILWAUKEE, WI)  
organic iced tea

### YUPPIE HILL

(BURLINGTON, WI)  
eggs and poultry

### KALONA ORGANICS

(KALONA, IA)  
dairy

### INTELLIGENTSIA

**COFFEE**  
(CHICAGO, IL)  
Frontera blend coffee

### LUCILA'S HOMEMADE

(CHICAGO, IL)  
alfajores

### LA FOURNETTE

(CHICAGO, IL)  
artisanal bakery

### KINDRED CREAMERY

(MONROE, WI)  
artisan cheeses

## TORTAS FRONTERA LINBO

**TORTA** Mexican griddle-baked sandwich

**TELERA** soft, three-hump roll used for making tortas

**TOMATILLO** tart green fruit used in salsas and sauces

**CHIPOTLE** dried, smoked jalapeño

**POBLANO RAJAS** ("rah-has") literally means "strips" of roasted poblano and red onion

**MILANESA** chicken breast pounded flat and lightly coated with breadcrumbs

**PEPITA** green pumpkin seeds

**MOJO** ("mo-ho") "bath of garlic" in Spanish, we make ours with garlic, olive oil and chipotle chile

**QUESO COTIJA** aged Mexican cheese

**AGUA FRESCA** traditional Mexican beverages made with fruit, or flowers

**CHORIZO** coarsely ground pork sausage seasoned with dried red chile, vinegar, garlic and spices