

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

## TIME-HONORED STARTERS

**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 **\$17**

**OUR FAMOUS TORTILLA SOUP** Dark broth with pasilla, grilled chicken, avocado, artisan Jack cheese, homemade crema, crispy tortilla strips **\$9.50**

**CHEESY CORN-MASA QUESADILLAS, MEXICO CITY-STYLE** Crispy black pepper-corn masa "turnovers" filled with artisan Jack cheese and epazote. Avocado-tomatillo salsa **\$9.50**

**SOPECITOS RANCHEROS** Crispy little corn masa "boats," braised beef filling, roasted tomato-serrano sauce, avocado, fresco cheese **\$9.50**

**SMOKED CHICKEN TAQUITOS, GUACAMOLE** Crispy smoked chicken taquitos, black beans, classic guacamole, homemade crema, roasted tomatillo salsa, fresco cheese **\$11**

**INDIVIDUAL APPETIZER SAMPLER** Frontera's Michoacán guacamole, tuna ceviche, Mexico City-style cheese quesadilla, crispy chicken taquito with homemade crema & fresco cheese **\$13**

**GUACAMOLE & CHIPS** Mashed Michoacán avocados, local tomato, serrano chile, cilantro, lime. Served with homemade tortilla chips, three chile salsa & roasted tomatillo salsa **\$12**

**FRONTERA'S CLASSIC QUESO FUNDIDO** Samuel's artisan Jack cheese, roasted peppers, homemade chorizo, heirloom corn tortillas **\$12**

**"ENCHILADAS" POTOSINAS** Little red-chile corn masa turnovers with spicy fresh cheese filling. Avocado mash, homemade crema, Tamazula hot sauce **\$10**

## VEGETABLE FOCUSED

**TAMALES DE ELOTE** Sweet corn tamales, roasted poblano rajas, homemade crema & fresco cheese **\$9**

**LITTLE GEM SALAD** Little Gem lettuce, grilled garlic chive dressing (green chile, lime), Jack cheese, buttery black pepper croutons **\$9** • add grilled heritage breed chicken breast **+\$7**

**SPICY APPLE-CELERY ROOT SALAD** Slow-cooked celery root & mezcal-infused Honey Crisp apples with salsa macha (cascabel chile, black walnuts, garlic oil, honey, dark vinegar), black pepper goat cheese **\$10**

**GREEN BEANS AL MOJO** Grilled green beans, grilled Bayless Garden garlic chive mojo (Baja olive oil, poblanos), crispy onions **\$9**

**EGGPLANT, BLACK MOLE** Grilled eggplant (black bean miso), Oaxacan black mole (33 ingredients), roasted chanterelles & delicata, black beans, mole nut crunche **\$22**

**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**

**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 **\$30**

**GRILLED SHRIMP, ENFRIJOLADAS\*** Wood-grilled Florida pink shrimp (sweet-spicy mayo glaze), fresh-made tortilla enfrijoladas (black bean-plantain-chipotle sauce), crispy onions, añejo cheese **\$30**

**SALMON, QUERETARO GREEN MOLE\*** Wood-grilled Ora King salmon, sweet-nutty green mole, herby green rice, rajas queretanos **\$30**

**HALIBUT FALL SALSA\*** Wood-grilled Alaskan halibut, fall salsa of local goodness: tomatoes, ground cherries, fruit, habaneros & herbs. Gulf-style white rice, arugula **\$30**

**CLASSIC YUCATECAN POC CHUC** Charcoal-grilled Gunthorp pork (marinated in sour orange, garlic), local tomatoes, avocado, Napa cabbage, black bean "soup," roasted habanero salsa **\$27**

**CHICKEN IN ESCABECHE** Grilled heritage breed chicken with tangy escabeche of caramelized onions & garlic, sweet spices, vinegar & olive oil. Pickled local chiles, roasted purple potatoes, chicken chicharrón **\$24**

**ENCHILADAS NORTEÑAS** Heirloom corn tortillas, braised Creekstone Farms beef short rib, roasted tomato-serrano sauce, Samuel's artisan cheese, black beans **\$20**

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

**CRISPY DUCK CARNITAS** Gunthorp farms pasture-raised duck carnitas, charred tomatillo-serrano chile salsa, chiles torreados, black beans, guacamole **\$30**

\*Items can be served raw or undercooked or contain undercooked ingredients. Consuming raw or undercooked animal products may increase your risk of food borne illness, especially if you have medical conditions.

# 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 Creekstone Black Angus flank steak, salsa huevona (hand-crushed roasted tomatoes & jalapeños), sweet corn tamales (crema, fresco cheese), grilled knob onions **\$30**

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

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

» **CREEKSTONE SKIRT STEAK\*** marinated in garlic & spices (+\$4)

» **PORK COLLAR** marinated with red chile adobo & caramlized pineapple

» **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 **\$48**

## WEEKEND SPECIAL

\*AVAILABLE AFTER 5PM\*

### COCHINITA PIBIL

Slow-cooked Gunthorp Farm suckling pig (marinated in achiote, wrapped in banana leaves), rich pan juices, black beans, green chile rajas, pickled red onions, roasted habanero salsas **\$30**

## SIDES

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

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

**WOOD-GRILLED SHISHITO PEPPERS** Lime, coarse salt **\$7**

**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 **\$5**

## DESSERTS

**SOPA DE FRUTAS** Bayless garden Concord grape sorbet, dragon fruit infused with elderflower liqueur, local blueberries, peanut-sesame alegria crunch, sparkling "broth" of green Concord grapes **\$9**

**TRES LECHES** Tender cake soaked with three delicious milks (oat, rice, coconut), local cherry compote, poached pears with Ancho Reyes chile liqueur, torched gooey meringue, toasted almonds **\$9**

**DEVIL'S FOOD CAKE** Strawberries Rich chocolate cake, sour cream buttercream, everbearing Klug strawberries, strawberry ice cream, Mexican chocolate crumble **\$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 **\$9**

### 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)
- Bayless Garden (Chicago)
- Iron Creek (La Porte, IN)

#### 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)

**OLIVE OIL** Baja Precious from northern Baja

**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

**EGGS** Little Farm on the Prairie (Saunemin, IL)

**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)

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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**

**JOSE'S GRANDMOTHER'S BEANS, GREENS AND EGGS\*** Two eggs sunny side up, braised local greens with tomato-guajillo chile sauce & pintos, aged Mexican 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**

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