

## DESSERT

**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 \$9 (+fees)**

**DEVIL'S FOOD CAKE** Strawberries Rich chocolate cake, sour cream buttercream, everbearing Klug strawberries, strawberry ice cream, Mexican chocolate crumble **\$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 **\$12 (+fees)**

## SMOKED CHICKEN TAQUITOS, GUACAMOLE

Crispy smoked chicken taquitos, classic guacamole, homemade crema, roasted tomatillo salsa, homemade fresh cheese **\$11 (+fees)**

## FRONTERA CEVICHE\*

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

## LITTLE GEM SALAD

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

## OUR FAMOUS TORTILLA SOUP

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

# VEGETABLES

## GREEN BEANS AL MOJO

Grilled green beans, grilled Bayless Garden garlic chive mojo (Baja olive oil, poblanos), crispy onions **\$9 (+fees)**

## FRIED SWEET PLANTAINS

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

## WOOD-GRILLED SHISHITO PEPPERS

Lime, coarse salt **\$7 (+fees)**

## GRILLED KNOB ONIONS Lime \$5 (+fees)

# ENTRÉE

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

## GRILLED SHRIMP, ENFRIJOLDAS

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

## HALIBUT FALL SALSA \*

Wood-grilled Alaskan halibut, summer salsa of local goodness: tomatoes, ground cherries, fruit, habaneros & herbs. Gulf-style white rice, arugula **\$30 (+fees)**

## 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 (+fees)**

## CHICKEN IN ESCABECHE

Heritage breed chicken cooked over the coals, Yucatecan pipian (dried chile, achiote, pumpkinseeds, tomatoes, epazote), roasted kohlrabi, rooftop garden pak cho **\$24 (+fees)**

\*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.

# 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 rajas, 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)**

# SIDES

## WHITE RICE

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

## TRADITIONAL BLACK BEANS

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

## RUSTIC MASHED POTATOES

Añejo cheese, knob onions **\$6 (+fees)**