

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 **\$10.50**

SOPECITOS RANCHEROS Crispy little corn masa "boats," braised beef filling, roasted tomato-serrano sauce, avocado, fresco cheese **\$10.50**

SMOKED CHICKEN TAQUITOS, GUACAMOLE Crispy smoked chicken taquitos, black beans, classic guacamole, homemade crema, roasted tomatillo salsa, fresco cheese **\$12**

INDIVIDUAL APPETIZER SAMPLER Frontera's Michoacán guacamole, tuna ceviche, Mexico City-style cheese quesadilla, crispy chicken taquito with homemade crema & fresco cheese **\$14**

GUACAMOLE & CHIPS Mashed Michoacán avocados, local tomato, serrano chile, cilantro, lime. Served with homemade tortilla chips, three chile salsa & roasted tomatillo salsa **\$13.50**

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

PORK TINGA TOSTADITAS Classic Pueblan shredded pork tinga with caramelized onion, roasted tomato & chipotle; fresh cheese & avocado garnish **\$12**

VEGETABLE FOCUSED

TAMALES DE ELOTE Sweet corn tamales, roasted poblano rajas, homemade crema & fresco cheese **\$10**

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**

BEEF & APPLE SALAD Roasted beets, Honey Crisp apples (infused with mezcal & lime), grilled jícama, toasted peanut dressing, sprinkles. Classic Mexican holiday flavors **\$12**

PURPLE & WHITE SWEET POTATOES Guajillo-maple glaze, toasted pecans, aged Bola Roja goat cheese, crispy bacon **\$10**

CAULIFLOWER, POBLANO CREMA Melted Jack cheese **\$10**

TAMALÓN EN MOLE VERDE Great big tamal roll (filled with chestnuts & kale), almond-apple green mole, spicy serrano chiles toreados with butter-fried local Mutsu apples **\$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**

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, TOMAMOLE ROJO* Red chile marinated Florida pink shrimp, red toma-mole (grilled pineapple, tomato, chipotle, sesame), classic white rice, grilled pineapple-jícama salsa **\$30**

SALMON, ANCHO-CRANBERRY SAUCE* Wood-grilled Ora King salmon, ancho chile sauce with local cranberries, grilled green beans, cranberry-jícama salsa **\$30**

GRILLED WALLEYE, RED PEANUT MOLE * Grilled Lake Superior walleye, peanut mole (ancho & chipotle chiles, garlic, roasted tomato, red wine), honeynut squash mash, crispy kalettes **\$30**

PORK LOIN, MOLE DE XICO Grilled-roasted Gunthorp pork loin, Veracruz's famous mole (3 chiles, dried fruit, pinenuts, hazelnuts, pecans, peanuts, sweet spices), garlic bread pudding **\$27**

GRILLED CHICKEN, SPAGHETTI SQUASH "FIDEOS" Grilled heritage-breed chicken, roasted spaghetti squash, tomato-guajillo sauce, peas, chicken chicharrón, añejo cheese **\$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 toreados, 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**

LAMB LOIN Grilled Strauss Farm lamb loin, "borracha" pasilla chile sauce (roasted garlic, dark beer, tequila), queso añejo mashed potatoes, 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 & caramelized 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**

WINTER SPINACH MOJO Snug Haven organic winter spinach, slow-cooked garlic mojo, crispy onions **\$9**

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

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

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

GRILLED KNOB ONIONS Lime **\$5**

JUST-MADE TORTILLA CHIPS & TWO SALSAS Three chile & roasted tomatillo **\$5**

DESSERTS

PISTACHIO-CRANBERRY TART Flaky pastry filled with creamy pistachio Bavarian & cranberry-guajillo compote; pomegranate seeds, whipped cream (orange blossom water), candied pistachios **\$10**

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**

AUTUMN SPICE CAKE Three-spice cake (cinnamon, allspice, clove), cream-cheese frosting, caramelized apples, cafe de olla ice cream, 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 **\$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)

• Farmstead goat cheeses, Prairie Fruits Farm (Champaign, IL)

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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**

BREAKFAST ENCHILADAS Fresh-baked corn tortillas rolled around chorizo 'n' eggs, roasted tomato-serrano chile sauce, a melted blanket of Samuel's Jack cheese, black beans **\$16**

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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