

FRONTERA CLASSICS

TOPOLO MARGARITA Espolón reposado tequila, Royal Combier orange liqueur, sweetend lime juice. Shaken tableside **\$13**

BLUE AGAVE MARGARITA Milagro blanco tequila, Cointreau orange liqueur, fresh lime juice. Shaken tableside **\$13**

MEZCAL MARGARITA Wahaka joven mezcal, Grand Marnier, sweetend lime juice, Peychaud's bitters. Shaken tableside **\$14**

THE BUCKTOWN Montolobos mezcal, Abasolo whisky, Cocchi Vermouth di Torino, Angostura bitters. **\$14**

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

FRONTERA SEASONAL

OAXACAN GOLD MARGARITA La Gritona reposado tequila, Petunia espadín, manzano agave, pineapple, fresh lime, Angostura bitters, pineapple salt rim **\$14**

GUAVA, JALAPEÑO DAISY Espolón blanco tequila (infused with jalapeños), fresh lime, St. Elder liqueur, guava purée, splash Topo Chico **\$14**

OTOÑO SPRITZ Ancho Reyes, Pierre Ferrand dry curaçao, Angostura bitters, topped with Jean Louis brut **\$14**

EASY LIVING Abasolo whiskey, Ojo de Tigre espadín/tobalá mezcal, Aperol, hoja santa, Angostura orange bitters, grapefruit oil **\$14**

CAFÉ DE OLLA MARTINI Abasolo whiskey, Ancho Reyes, Mr. Black coffee liqueur, piloncillo, chocolate bitters **\$14**

BEER COCKTAILS

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**

TECATE MICHELADA Housemade sangrita, Tajín rim **\$8**

CARAFES SERVES 5 COCKTAILS

PASSIONFRUIT MEZCAL MARGARITA Wahaka joven mezcal, Pierre Ferrand dry curacao, Ancho Reyes, passionfruit, sweetend lime juice **\$65**

WINTER SUNSET MARGARITA Milagro blanco tequila, St. Elder blood orange, apricot, sweetend lime juice, Angostura bitters **\$60**

WINES BY THE GLASS GL • BTL

BUBBLES

2018 Raventós i Blanc, **Blanc de Blancs**, Conca del Riu Anoia, Penedès, Spain **\$13 • 51**

NV Mandois "Brut Origine" Côte Des Blancs, Champagne, France **\$23 • 90**

WHITE

2020 Pazo de San Mauro, **Albariño**, Rías Baixas, Galicia, Spain **\$13 • 51**

2018 Miner, **Sauvignon Blanc**, Napa Valley, California **\$13 • 51**

2020 Casa Magoni, Manaz Blanco, **Vioigner/Fiano**, Valle de Guadalupe, B.C., Mexico **\$14 • 55**

2016 The Wonderland Project, The White Queen, **Chardonnay**, Carneros, Sonoma County, California **\$13 • 51**

RED

2020 Ancient Oak Cellars, **Pinot Noir**, Russian River Valley, Sonoma County, California **\$15 • 58**

2020 Casa Magoni, **Sangiovese/Cabernet**, Valle de Guadalupe, B.C., Mexico **\$14 • 55**

2016 Topolovino, **Tempranillo**, Central Coast, California **\$13 • 51**

2019 Tres Sabores, ¿Por Qué No?, (**Zinfandel, Petite Sirah, Cabernet, Petit Verdot**), California **\$15 • 58**

DRAFT BEER

PACIFICO (Mexico) Pilsner, 4.5% ABV **\$7**

MEXICAN BEER

- CORONA LIGHT** Lager, 4.1% ABV **\$6.5**
DOS EQUIS AMBER Vienna-style lager, 4.7% ABV **\$6**
DOS EQUIS SPECIAL LAGER Lager, 4.2% ABV **\$6**
MODELO ESPECIAL Lager, 4.4% ABV **\$6**
VICTORIA Vienna Lager, 4% ABV **\$6**
TECATE Lager, 4.5% ABV **\$6**

BEVERAGES • NON ALCOHOLIC

- AGUA DEL DIA** Daily fresh fruit water **\$3.5**
AGUA DE JAMAICA Hibiscus flower tea **\$3.5**
LIMONADA Sparkling fresh-squeezed limeade **\$3.5**
ICED TEA Rishi Organic Summer Lemon **\$3**
DIET COKE small bottle **\$2**
MEXICAN COKE \$4
MEXICAN SQUIRT \$4
TOPO CHICO \$4 small • **\$6** large
EVIAN \$6

LOCAL BEER

- METROPOLITAN FLYWHEEL PILSNER BIER** (Chicago, IL)
 German-style Pilsner, 5% ABV **\$7**
LAGUNITAS HAZY WONDER IPA (Chicago, IL)
 New England-style Hazy IPA, 6% ABV **\$7**
OFF COLOR BREWING BEER FOR TACOS (Chicago, IL)
 Gose, 4.3% ABV **\$8**

COFFEE & TEA

- MEXICO LA MIXTECA ORGANIC** from Intelligensia Coffee **\$2.5**
CAPPUCCINO \$4.5
LATTE \$4.5
BLACK CAT ESPRESSO \$3 single • **\$4** double
RISHI ORGANIC TEA
 Matcha-Genmaicha Green • Iron Goddess of Mercy Oolong •
 Tropical Coconut Oolong • English Breakfast • Chamomile Medley •
 Vanilla Mint Pu-erh • Mango Ginger with Turmeric **\$4.75**
FROTHY MEXICAN HOT CHOCOLATE House-ground bean-to-cup
 Mexican chocolate steamed with hot milk **\$5**
CHOCOLATE CAPPUCCINO Intelligensia Black Cat espresso and
 house-ground bean-to-cup chocolate steamed with hot milk **\$5.50**
CAFÉ DE OLLA Sweet coffee, spiced, fruity **\$3.75**
SPIKED HOT CHOCOLATE House-ground bean-to-cup chocolate
 steamed with hot milk. Sidecar choice of Abasolo Mexican whiskey,
 Espolón reposado tequila, or Montelobos espadín mezcal **\$14**

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 with Kahlúa whipped cream **\$9**
CLASSIC FLAN Classic Mexican caramel custard with pecan polvorones **\$5**
HOMEMADE ICE CREAM homemade chocolate or vanilla ice cream topped with your choice of homemade cajeta (goat milk caramel) or bittersweet hot fudge **\$8**