

## 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**

**CHAMPAGNE MARGARITA** Espolón reposado tequila, Royal Combier orange liqueur, sweetend lime juice & topped with Taittinger brut champagne **\$18**

**THE BUCKTOWN** Montolobos mezcal, Abasolo whiskey, 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**

**HIBISCUS JALAPEÑO DAISY** Espolón blanco tequila (infused with jalapeños), Rancho Tepúa bacanora, fresh lime, hibiscus agave, Angostura orange bitters, orange salt **\$14**

**CRAN-MERRY SPRITZ** Espolón blanco tequila, cranberry-chiptole purée, Torres Magdala orange liqueur with Jean Louis brut **\$14**

**OAXACAN SPICED OLD FASHIONED** Abasolo whiskey, Union mezcal, Cynar, Oaxacan pasilla syrup, Angostura orange bitters garnished with rosemary **\$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**, Rias Baixas, Galicia, Spain **\$13 • 51**

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

2020 Casa Magoni, Manaz Blanco, **Viogner/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 Intelligencia 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** Intelligencia 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

- BUÑULEO CON PONCHE** Crispy classic holiday buñuelo with fresh guava ice cream, tequila-infused apples & ponche (jamaica, tamarind, guava, sugar cane, tejocotes, cinnamon) **\$11**  
**FIESTA CHOCOLATE CAKE** Moist devil's food cake with cranberry-ancho buttercream, homemade ancho-vanilla ice cream, cranberry-ancho compote **\$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**  
**FRONTERA'S CHOCOLATE PECAN PIE** Kahlúa whipped cream **\$11**  
**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**