

# DESSERT

## LIME CHESS PIE

Traditional creamy citrus pie with homemade sour cream and blueberry-lime compote **\$10 (+fees)**

## CAPIROTADA

Mexico's Lenten "bread pudding:" butter-toasted teleras in raw sugar-red wine syrup, dried fruit and almonds, queso añejo ice cream **\$10 (+fees)**

## TEXAS SHEET CAKE

Classic chocolate cake with pecan-chocolate frosting, toasted gooey meringue, Negra Modelo-chocolate ice cream **\$10 (+fees)**

## CLASSIC FLAN

Classic Mexican caramel custard **\$5 (+ fees)**

## FRONTERA'S CHOCOLATE PECAN PIE

Kahlúa whipped cream **\$11 (+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 **\$13.50 (+fees)**

## SMOKED CHICKEN TAQUITOS, GUACAMOLE

Crispy smoked chicken taquitos, classic guacamole, homemade crema, roasted tomatillo salsa, homemade fresh cheese **\$12 (+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 **\$13 (+fees)**

# VEGETABLES

## FRIED SWEET PLANTAINS

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

## GREEN BEANS

Green beans, slow-cooked garlic mojo, crispy onions **\$9 (+fees)**

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

# ENTREÉ

## 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)**

## CARNE ASADA AL GUAJILLO

Beef tenderloin grilled over the coals, red guajillo chile sauce, caramelized onion, queso añejo mashed potatoes, watercress salad **\$38 (+fees)**

## CAMARONES AL MOJO PICANTE\*

Wood-grilled Florida pink shrimp, slow-cooked garlic mojo, salsa macha (arbol chiles, sesame, peanuts, olive oil), Gulf-style white rice **\$32(+fees)**

## GUERRERO-STYLE GREEN POZOLE

Grill-roasted Gunthorp pork loin with green pozole (velvety stew of roasted tomatillo, pumpkinseeds, herbs, pozole corn), fresh garnishes. Toasted corn tortilla, lime **\$27 (+fees)**

## POLLO CON RAJAS POBLANAS

Wood-grilled heritage chicken breast, creamy roasted poblanos with kale, purple potatoes & caramelized onion **\$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 collar. Served with handmade tortillas featuring organic heirloom corn from Mexico, roasted poblano rajitas, black beans, two salsas, guacamole **\$19(+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 **\$19 (+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)**