

WINES

BY THE GLASS

WHITE (glass/bottle)

2020 Pazo de San Mauro, **Albariño**, Rías Baixas, Galicia, Spain | **14/55**

2019 Miner, **Sauvignon Blanc**, Napa Valley, California | **13/51**

2020 Casa Magoni, "Manaz Blanco" **Viogner/Fiano**, Valle de Guadalupe, B.C., Mexico | **15/60**

2016 The Wonderland Project, "The White Queen" **Chardonnay**, Carneros, Sonoma County, California | **13/51**

BUBBLES (glass/bottle)

2018 Raventós i Blanc, **Blanc de Blancs**, Conca del Riu Anoia, Penedès, Spain | **13/51**

NV Mandois "Brut Origine" **Champagne**, France | **23/90**

ROSÉ (glass/bottle)

2021 Miraval, Studio, IGP Méditerranée, France | **12/45**

2021 Izadi, "Larossa" Rioja, Spain | **12/45**

RED (glass/bottle)

2018 Ancient Oak Cellars, **Pinot Noir**, Russian River Valley, Sonoma County, California | **15/60**

2021 Casa Magoni, **Sangiovese/Cabernet**, Valle de Guadalupe, B.C., Mexico | **14/55**

2016 La Rioja Alta, **Tempranillo** Viña Alberdi, Reserva, Rioja, Spain | **14/55**

2019 Ridge, "Three Valleys" **Zinfandel** Blend, Sonoma County, California | **15/60**

See our wine list for selections available by the bottle.

AFTER THE MEAL

Cascinetta Vietti, **Moscato D'Asti**, Piedmont, Italy 2020 | **11 | 41**

Crema de Cajeta | Creamy liqueur featuring Abasolo Mexican whiskey, house-made cajeta caramel, two milks (condensed, evaporated), piloncillo | **12**

Café de Olla Martini | Abasolo whiskey, Ancho Reyes, Mr. Black coffee liqueur, piloncillo, chocolate bitters | **14**

Peloton Mezcal | Pechuga con Cítricos | **16**

Mezcales de Leyenda | Durango | **14**

Riazul | añejo tequila | **14**

COCKTAILS

OUR CLASSICS

Topolo Margarita | Espolón reposado tequila, Royal Combier orange liqueur, sweetend lime juice. Shaken tableside | **14**

Blue Agave Margarita | Milagro blanco tequila, Cointreau orange liqueur, fresh lime juice. Shaken tableside | **14**

Mezcal Margarita | Wahaka joven mezcal, Grand Marnier, sweetend lime juice, Peychaud's bitters. Shaken tableside | **15**

Champagne Margarita | Espolón reposado tequila, Royal Combier orange liqueur, sweetend lime juice & topped with Taittinger brut champagne | **18**

Spurge Margarita | G4 extra añejo tequila, Royal Combier orange liqueur, agave, fresh lime juice | **35**

The Bucktown | Montolobos espadín mezcal, Abasolo whisky, Cocchi Vermouth di Torino, Angostura bitters | **15**

FRONTERA SEASONAL

Pepino Spritz | El Pintor blanco tequila, St. Elder Elderflower liqueur, Ancho Reyes verde, cucumber bitters, lime, cucumbers topped with Charles de Fere 'Cuvee Jean-Louis' Blanc de Blancs Brut | **15**

Jamaica Habanero Margarita | Tanteo habanero tequila, Wahaka espadín mezcal, agua de Jamaica, agave, lime, Topo Chico | **15**

El Tigre Verde | Ojo de Tigre mezcal, Ancho Reyes verde, Por Siempre sotol, jalapeño-cilantro syrup, lime | **14**

Summer Hibiscus Old Fashioned | Abasolo whisky, Ojo de Tigre mezcal, hibiscus agave, Mommenpop Blood Orange aperitif and Fee Brothers old fashioned bitters | **15**

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

Pineapple Sunrise Mezcal Margarita | Petunia mezcal, La Gritona reposado, Bittermens Tepache, oaxacan pasilla, pineapple, lime juice | **65**

Habanero Paloma | Milagro blanco tequila, Can de la Calle agave wine, grapefruit juice, lime, agave, habanero, Peychauds bitters | **60**

BEER

DRAFT

Pacifico | (Mexico) Pilsner 4 % ABV | **7**

LOCAL BEERS

Metropolitan / Flywheel Pilsner Bier (Chicago, IL) Pilsner | 5% ABV | **7**

Lagunitas / Hazy Wonder Ipa (Chicago, IL) Hazy IPA | 6% ABV | **7**

Off Color Brewing / Beer For Tacos (Chicago, IL) Gose | 4.3% ABV | **8**

MEXICAN FAVORITES

Corona Light | Lager | 4.1% ABV | **6.50**

Dos Equis Amber | Vienna-style lager | 4.7% ABV | **6**

Dos Equis Special Lager | Lager | 4.2% ABV | **6**

Tecate | (Mexico) Lager | 4.5% ABV | **6**

Modelo Especial | Lager | 4.4% ABV | **6**

Victoria | Vienna Lager | 4% ABV | **6**

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**

SOFT DRINKS

Agua del Día | Daily fresh fruit water | **3.50**

Agua de Jamaica | Hibiscus flower tea | **3.50**

Limonada | Sparkling fresh-squeezed limeade | **3.50**

Iced Tea | Rishi Organic Summer Lemon | **3**

Diet Coke | small bottle | **2**

Mexican Coke, Mexican Squirt | **4**

Topo Chico | **4** small | **6** large

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. Following the Monterey Bay Aquarium's Seafood Watch guidelines, we source only from sustainable fisheries.

VEGETABLES, BEANS The majority come from small local farms:

- 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 The majority comes from farms in Southeastern Michigan:

- Ellis Farm (Benton Harbor, MI)
- Klug Farm (St. Joseph, MI)
- Seedling Farm (South Haven, MI)

PORK Antibiotic-free and pasture-raised by Gunthorp Farms (LaGrange, IN)

CHICKEN slow-growth, pasture-raised Cooks Venture heritage breed (Arkansas)

GOAT Pasture raised from the Kilgus brothers at Pleasant Meadows Farm (Fairbury, IL)

BEEF Antibiotic free prime and choice Creekstone Natural Black Angus (KS)

FISH, SHELLFISH Following the Monterey Bay Aquarium's Seafood Watch guidelines, we source only from sustainable fisheries.

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)

MILK & CREAM Organic, non-homogenized, grass-fed and batch pasteurized: Kalona SuperNatural (Kalona, IA)

CHEESE

- Raw milk Jack and Colby from Jersey cows: Samuel Stoltzfus' Meadow Valley (Middlebury, IN)
- Farmstead goat cheeses, Prairie Fruits Farm (Champagne, IL)
- Cheddar, Hook's (Mineral Point, WI)

EGGS are from Little Farm on the Prairie (Saunemin, IL)

OLIVE OIL is Baja Precious from northern Baja





CEVICHES & COCTELS

CLASSIC FRONTERA CEVICHE *

Hawaiian albacore, lime, tomatoes, olives, cilantro, green chile | 17

CLASSIC MEXICAN SEAFOOD COCTEL *

Florida pink shrimp, Hudson Valley scallops, calamari in classic Mexican coctel sauce (*ketchup, lime, Tamazula*), avocado, onions, cilantro. Black pepper crackers | 18

VEGETABLE FOCUSED

TAMALES DE ELOTE

Sweet corn tamales, roasted poblano rajás, homemade crema & fresco cheese | 10

DUCK PROSCIUTTO, STRAWBERRY-TOMATO SALAD

House-cured duck prosciutto, Mighty Vine tomatoes, Klug Farm strawberries, Oaxacan pasilla dressing, 2 cheeses (*Oaxacan quesillo & añejo*), sunflower shoots | 12

CESAR CARDINI'S ORIGINAL SALAD

Little Gem romaine, classic dressing (*Baja olive oil, mustard, red wine vinegar, garlic, Worcestershire*), dry jack cheese, black pepper croutons | 9

▪ add grilled heritage breed chicken breast | 7

ESPARRAGUS AL MOJO

Grilled Klug Farm asparagus with spicy ramp mojo (*serrano chile, olive oil, lime*), añejo cheese | 9

TLACOYOS

Blue corn masa tlacoyos filled with yellow fava beans, grill-roasted maitakes, butter-cooked parsnips, three herb salsa verde (*cilantro, mint, hoja santa*), homemade crema, Mexican aged cheese | 22

WOOD-GRILLED PORTOBELLO MUSHROOM TACOS

Wood-grilled mushrooms marinated with spices, garlic & agave nectar. Tortillas of Mexican organic heirloom corn, poblano rajás, black beans, two salsas, guacamole | 18

LITTLE GEM SALAD

Little Gem lettuce, grilled garlic chive dressing (*green chile, lime*), Jack cheese, buttery black pepper croutons | 9

TIME-HONORED STARTERS

SMOKED CHICKEN TOSTADITAS

Little tostadas of smoked chicken salpicon with Mexican mango, roasted piquillo peppers, pickled morita chile mayo, avocado, epazote, homemade fresco cheese | 12

OUR FAMOUS TORTILLA SOUP

Dark broth with pasilla, grilled chicken, avocado, artisan Jack cheese, homemade crema, crispy tortilla strips | 12

CHEESY CORN-MASA QUESADILLAS, MEXICO CITY-STYLE

Crispy black pepper-corn masa "turnovers" filled with artisan Jack cheese & epazote. Avocado-tomatillo salsa | 11

SOPECITOS RANCHEROS

Crispy little corn masa "boats," braised beef filling, roasted tomato-serrano sauce, avocado, fresco cheese | 11

FRONTERA'S CLASSIC QUESO FUNDIDO

Samuel's artisan Jack cheese, roasted peppers, homemade chorizo, heirloom corn tortillas | 12

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 | 14



CLASSIC REGIONAL MEXICAN SPECIALTIES

SHRIMP A LA DIABLA *

Wood-grilled Florida pink shrimp, diablo (*guajillo chile, butter lobster stock, Tamazula*), Gulf-style white rice, crispy onions, cilantro | 35

WILD STRIPED BASS RHUBARB ESCABECHE *

Wood-grilled wild striped bass, tangy escabeche (*leeks, rhubarb, champagne vinegar, jamaica, spices*), purple potatoes, charred jalapeño-rhubarb salsa | 33

PORK LOIN, YELLOW MOLE

Grill-roasted Gunthorp Farms pork loin, yellow mole (*guajillo chile, tomato, tomatillo, herb-ypitona*), garlicky local spinach, crunchy chicharrón | 27

PUEBLA STYLE ENCHILADAS

Homemade corn tortillas, heritage breed chicken, mole poblano, black beans | 20

POLLO EN PIPÍAN VERDE

Wood-grilled heritage breed chicken, green sesame pipián, herb-green rice, crispy chicken skin | 24

GRILLED CHICKEN QUESADILLAS

Griddled flour tortillas with grilled heritage breed chicken breast, caramelized onions and Samuel's artisan Jack cheese. Guacamole, two, salsas, black beans, Little Gem salad | 19

▪ substitute beef short rib or grilled shrimp +4

BAJA FISH FOR TACOS *

Crispy cod, creamy cabbage "slaw," pickled red onions, árbol chile salsa, crema, black beans, handmade tortillas of organic heirloom corn from Mexico for making tacos | 20

CRISPY CARNITAS FOR TACOS

Gunthorp Farms pasture-raised pork carnitas. Served with handmade tortillas of organic heirloom corn from Mexico, black beans, salsa verde, guacamole | 19

ENFRIJOLADAS CON CHORIZO

Just-made tortillas bathed with black bean-chipotle sauce, topped with chorizo, homemade crema, fresh cheese, salsa verde. Gulf-style white rice | 23

SIDES

JUST-MADE TORTILLA CHIPS SALSAS

Three chile & roasted tomatillo | 5

TRADITIONAL BLACK BEANS

Epazote, manteca, sweet plantains, fresh cheese | 6

MODERN BLACK BEANS

Garlic, crispy onions | 6

WHITE RICE GULF-STYLE PILAF | 6

RUSTIC MASHED POTATOES

Añejo cheese, knob onions | 6

FRIED SWEET PLANTAINS

Homemade crema & fresh cheese | 6

GRILLED KNOB ONIONS

Lime | 5

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

TACOS ÁRABES

Grilled spiced pork collar, caramelized onions & cucumber, spicy chipotle salsa, creamy jocoque sauce, black beans, grilled flour tortillas | 19

CARNES AL CARBON PARA TACOS

Wood-grilled meat, poultry, or pork for making tacos. Tortillas of Mexican organic heirloom corn, poblano rajás, black beans, two salsas, guacamole | 19

▪ **CREEKSTONE SKIRT STEAK *** marinated in garlic and spices +4

▪ **CHICKEN BREAST** marinated with fruit vinegar, spices and garlic

▪ **PORK COLLAR** marinated with red chile adobo & caramlized pineapple



TRIO OF CARNES AL CARBON *

Naturally raised Creekstone skirt steak, chicken breast & pork collar. Roasted poblanos, black beans, guacamole, grilled knob onions & güero chiles. Tortillas of Mexican organic heirloom corn | 48

DESSERTS

FRONTERA'S CHOCOLATE PECAN PIE

Kahlúa whipped cream | 11

GANACHE CAKE, MANGO, PEANUTS

Warm, gooey chocolate cake, Mexican mango sorbet, caramelized peanuts with ancho chile | 10

FRONTERA'S CLASSIC STRAWBERRY SHORTCAKE

Crunchy-cruste cream biscuit (*Flecked with lavender*), Klug Farm strawberries (*elderflower liqueur*), whipped sour cream | 11

RHUBARB UPSIDE DOWN CAKE

Tender butter cake topped with jamaica-poached rhubarb, Klug Farm strawberries, Dreamsicle ice cream, toasted almonds, jamaica syrup | 10

CLASSIC FLAN

Classic Mexican caramel custard with pecan polvorones | 5

HOMEMADE ICE CREAM

Mexican vanilla or Mexican chocolate ice cream with your choice of homemade cajeta (*goat milk caramel*) or bittersweet hot fudge | 9



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A 20% service charge will be added to each check.

This service charge is to pay our staff an equitable and dependable livelihood. Please feel free to leave something more if you enjoyed the service

Please inform your server of any allergies.

Classic Mexican dishes vary from mild to spicy. We always have spicy condiments for you to add if you wish.

Frontera Grill

445 N Clark St Chicago
312.661.1434 rickbayless.com
@fronteragrill   

Rick & Deann Bayless, proprietors
Richard James, chef

Javauneeka Jacobs, sous chef
Jennifer Melendrez, pastry chef

Julianna Arquilla, general manager & beverage director

Belen Ramirez & Jessica Weber, managers
Jill Gubesch, wine director

Looking to host a private event?

We have 3 private rooms! Please contact Jen Fite at Jfite@fronteragrill.net

**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.*