

TORTAS



BY RICK BAYLESS

TORTAS

a la plancha; served on a telera roll brushed with black beans

CUBANA

smoked pork loin, bacon, avocado, jack cheese, chipotle mustard, cilantro crema

13.75

CHIPOTLE-ROASTED CHICKEN

avocado, poblano rajas, jack cheese, arugula, cilantro crema

13

CHILE-RUBBED CAULIFLOWER (VG)

avocado, poblano rajas, jack cheese

11.50

CHORIQUESO

frontera & guntorp farms chorizo, poblano rajas, jack cheese, avocado

12

CRISPY CHICKEN MILANESA

napa cabbage, pickled jalapeños, cotija cheese, avocado-tomatillo salsa, cilantro crema

14

KIDS TORTAS

GRILLED CHEESE (VG)

8

CRISPY CHICKEN & CHEESE

10

COCKTAILS

EL CLASICO espòlòn blanco tequila, combier d'orange, limonada

ANCHO MEZCAL montelobos mezcal, ancho reyes liqueur, limonada

EL ESPECIAL espòlòn reposado tequila, grand marnier, agave, lime

AGAVE SPRITZ espòlòn blanco tequila, aperol, grapefruit and lime topped with cava

MICHELADA mexico calling, tamazula hot sauce, worcestershire sauce, lime

BLOODY MARIA espòlòn blanco tequila, lime, chipotle, house-made mix

SOUPS & SALADS

TORTILLA SOUP (VG)

vegetable broth, avocado, jack cheese, pasilla chile, tortilla strips

8

+ chipotle chicken

4

CORN POBLANO CHOWDER (VG, GF)

caramelized onions, cotija cheese, cilantro crema

9

GUACAMOLE COBB

romaine & arugula, guacamole, bacon, roasted corn & black bean salsa, tomatoes, poblano rajas, queso fresco, tortilla strips, chipotle ranch dressing

13

+ chipotle chicken

4

+ crispy chicken

4

SNACKS

CHIPS & SALSA (VG)

tomatillo salsa, chipotle salsa

4

CHIPS & GUACAMOLE

ALMOST NAKED (VG)

topped with cilantro & red onion, served with tomatillo salsa & chipotle salsa

8

CHIPS & GUACAMOLE FULLY DRESSED

topped with bacon, poblano & serrano peppers, cotija & fresco cheese, pepitas, tomatoes, cilantro & red onion

9.50

+ ADDITIONAL SALSA

50¢ each

CONSUMER ADVISORY

NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. This facility may use wheat, egg, soybean, milk, peanuts, tree nuts, fish and shellfish. Please speak to the manager on duty if you or anyone in your party has any allergen-related issues.

Please let us know if you have any allergies!
We do not list every ingredient in each dish.

VG - vegetarian | GF - gluten free

CRAFT BEERS

ON DRAFT

MEXICO CALLING *cruz blanca brewery - chicago, il* mexican lager (4.7% abv)

PALM SHADE *cruz blanca brewery - chicago, il* tropical hazy ipa (6% abv)

BUD LIGHT *st. louis, mo* light lager (4.2% abv)

GOOSE ISLAND SEASONAL *chicago, il*

BOTTLES & CANS

PACIFICO pale lager (4.5% abv)

VICTORIA vienna lager (4.0% abv)

CORONA american adjunct lager (4.6% abv)

MODELO NEGRA munich-style dunkel (dark) (5.4% abv)

MODELO ESPECIAL pilsner-style lager (4.4% abv)

ANTI-HERO IPA *revolution brewery- chicago, il* american ipa (6.5% abv)

TORTAS FRONTERA LINBO

TORTA mexican griddle-baked sandwich

TELERA soft three-hump roll used for making tortas

TOMATILLO tart green fruit used in salsa and sauces

CHIPOTLE dried, smoked jalapeno

POBLANO RAJAS (“rah-has”) literally means “strips” of roasted poblano and red onion

MILANESA chicken breast, pounded flat and light coated with breadcrumbs

MOJO (“mo-ho”) “bath of garlic” in spanish, we make ours with garlic, olive oil and chipotle chile

QUESO COTIJA aged mexican cheese

AGUA FRESCA traditional mexican beverages made with fruit or flowers

CHORIZO coarsely ground pork sausage seasoned with dried red chile, vinegar, garlic and spices

PEPITA green pumpkin seeds

BEVERAGES

AGUAS FRESCAS (VG, GF) 3.70
classic lime | mango lime | jamaica

UNSWEETENED ICED TEA (VG, GF) 3
rishi golden triangle black

assorted bottled beverages are also available

WINES

WHITES

CHARDONNAY altitude project - *california*

PINOT GRIGIO del vento - *italy*

SPARKLING

PROSECCO mionetto - *veneto, italy (split)*

REDS

CABERNET SAUVIGNON
altitude project - *california*

PINOT NOIR nielson byron - *santa barbara*

ROSÉ

ROSÉ four graces - *oregon*

ASK ABOUT
OUR SELECTION
OF TEQUILAS!