

DESSERT

ALMOND TRES LECHES

Tender almond cake infused with classic 3 milks & amaretto, local peaches with basil, sour cream whipped cream **\$11 (+fees)**

CLASSIC FLAN

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

FRONTERA'S CHOCOLATE PECAN PIE

Kahlúa whipped cream **\$12 (+fees)**

BEVERAGES

MEXICAN COKE \$4

DIET COKE \$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.

\$45 16 oz. (SERVES 3) • **\$65** 32 oz. (SERVES 6)

MEZCAL MARGARITA

Wahaka joven mezcal, Grand Marnier, housemade limonada, Peychaud's bitters

\$50 16 oz. (SERVES 3) • **\$75** 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 **\$15 (+fees)**

SMOKED CHICKEN TAQUITOS, GUACAMOLE

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

FRONTERA CEVICHE*

Hawaiian albacore, lime, tomato, olives and cilantro **\$19 (+ fees)**

LITTLE GEM SALAD

Little Gem lettuce grilled garlic chive dressing (*green chile, lime*), Jack cheese, buttery black pepper croutons **\$10 (+fees)**

• add grilled heritage-breed chicken breast **+\$8**

OUR FAMOUS TORTILLA

SOUP Dark broth with pasilla, grilled chicken, avocado, artisan Jack cheese, homemade crema, crispy tortilla strips **\$13 (+fees)**

VEGETABLES

CHIPOTLE-GLAZED BABY CARROTS

Nichols Farm baby carrots roasted with smoky chipotle & honey **\$9 (+fees)**

FRIED SWEET PLANTAINS

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

GRILLED KNOB ONIONS

Lime **\$5 (+fees)**

ENTRÉE

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)**

SHRIMP ESQUITES

Grilled Florida pink shrimp tossed with sweet-tangy mayo, corn esquites (*sweet corn, lobster broth, epazote, red chile*). Rooftop pak choy **\$35 (+fees)**

DAY BOAT FISH, ROOFTOP SALSA*

Red chile-marinated day boat fish cooked over the coals, summer salsa (*rooftop tomatoes, chipotle, grilled local stone-fruit, red onion, cilantro*), Gulf-style rice, peashoots **\$33 (+fees)**

CLASSIC YUCATECAN POC CHUC CHARCOAL-GRILLED

Charcoal-grilled Gunthorp pork collar (*marinated in sour orange, garlic*), local tomatoes, avocado, Napa cabbage, black bean "soup," roasted habanero salsa **\$28 (+fees)**

CHICKEN IN MANCHAMANTELES

Wood-grilled Amish chicken breast, manchamanteles (*ancho, almonds, peanuts, pineapple, sweet spices*), queso añejo mashed potatoes, pineapple-jícama salsa, crunchy chicken chicharron **\$28 (+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 rajas, black beans, two salsas, guacamole **\$22(+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 **\$23 (+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 **\$52 (+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)**