



Frontera Grill is pleased to offer La Vista, a private party room unlike any other. Located high above Clark Street, guests in La Vista are invited to indulge in the delicious tastes of Mexico featuring antojitos (street snacks), fresh seafood, guacamole, tacos and more, while also sipping on our amazing margaritas, cocktails and agave spirits.

La Vista can accommodate groups of up to 50 for a standing reception and up to 32 with seating. The space is available Tuesday through Sunday for lunch and dinner. Below are the food and beverage options. Contact Jen Fite at jfite@fronteragrill.net or directly at 312.661-0498 to get this party started 🍷

OPTION 1: La Vista Cocktail Party with Street Food Carts

\$90 per person for food, plus \$50 hourly for tortilla maker • Option 1 includes food served from two street food carts plus desserts.

GUACAMOLE-CEVICHE CART

- Our luxury **guacamole** cart includes mashed perfectly ripe and seasonal Michoacan avocados for each guest to customize to their taste. You choose **five** of the following toppings: Tomatoes, poblano chiles, grilled onions, seasonal fruit, housemade queso fresco, smoky bacon, chapulines, King crab (additional \$5/person charge for King Crab)
- **AND** choose one of the following beautifully balanced **ceviches**: Herby Green Shrimp & Scallop Ceviche, Spicy-Tangy Salmon Chamoy, Classic Frontera Hawaiian Albacore Ceviche
- Going all-out? Add **shucked-to-order oysters** with tomatillo-habanero “miñoneta” and smoky chipotle-garlic salsa. *An additional \$5/person charge plus shucking fee of \$75/hour applies*

LIVE ACTION TACO CART: The highlight of the package. Our street-style taco cart features made-to-order tortillas wrapped around hot fillings with an assortment of salsa and fresh garnishes. Choose **four** options. Our chef’s choices revolve all the time, but typically include:

- Carnitas** Crispy pork carnitas, green chile guacamole, salsa verde, fresco cheese
- Goat Barbacoa** Red-chile braised goat, salsa roja, crispy fried onions
- Chicken and Potato** Gunthorp chicken thigh, creamy tomatillo salsa, roasted potato, poblano rajas
- Shrimp a la Mexicana** Pan-seared Sinaloa blue shrimp, pico de gallo, black beans
- Carne Asada** Creekstone skirt steak, black beans, salsa “huevona”
- Cauliflower** Tinga Grilled cauliflower, chipotle, avocado, fresco cheese

DESSERTS: Direct from our pastry kitchen, choose **two** of the following desserts:

- Churros** from Xoco Golden, crispy delicious
- Chocolate Pecan Pie Bars** Inspired by the longtime Frontera’s unbelie chocolate pecan pie bars
- Traditional Flan** crispy cones

OPTION 2: La Vista Cocktail Party + Passed Appetizers

\$110 per person for food, plus \$50 hourly for the tortilla maker • Option 2 includes all food and dessert choices in Option 1, plus your choice of **three** of the following passed appetizers:

Gem Lettuce Cups with Chicken: Gunthorp farms grilled chicken breast, spicy chipotle crema, grilled squash

Gem Lettuce Cups with Vegetables: Roasted maitake mushrooms, crispy potatoes, green chile vinaigrette, queso añejo

Sopes: Crispy corn masa boats with savory shredded beef, roasted tomatoes, avocado, homemade fresh cheese

Market Stall Fruit: Fruit skewers of Cucumber, jícama, and pineapple with tajín seasoning

Tlayudita del Dia: Rustic, crispy Oaxacan tostadas with chef's choice of toppings

BAR PACKAGES

We offer two exciting open bar packages featuring craft cocktails from our spirits team. Or you can choose to pay on consumption.

Frontera Grill Margarita Package

\$65 per person for two hours • Add an hour more of open bar for \$30 per person.

Frontera Margarita Milagro blanco tequila, Combier orange liqueur, sweetened lime juice

Cocktails Drinks featuring CH vodka, Wild Turkey bourbon, J Reiger Gin

Beers (choose 3) Metropolitan Flywheel Lager, XX lager, XX amber, Modelo Especial, Negra Modelo

Wine Rotating offerings from our sommelier

Topolo Margarita package

\$85 per person for two hours • Add an hour more of open bar for \$35 per person.

Topolo Margarita Espolón reposado tequila, Royal Combier orange liqueur, sweetened lime juice.

Paloma Milagro blanco tequila, fresh grapefruit, agave and squirt

Mezcal Margarita Wahaka joven mezcal, Grand Marnier, sweetened lime juice, Peychaud's bitters

Cocktails Drinks featuring CH vodka, Wild Turkey bourbon, J Reiger Gin

Beers (choose 3) Metropolitan Flywheel, XX lager, XX amber, Modelo Especial, Negra Modelo

Wine Rotating offerings from our sommelier

On Consumption Offerings & Pricing

Margaritas: Super smooth and what we do best. Choose two of the following:

Topolo Margarita Espolón reposado tequila, Royal Combier orange liqueur, housemade limonada, shaken **\$17**

Blue Agave Margarita Milagro blanco tequila, Cointreau orange liqueur, fresh lime juice, shaken **\$17**

Mezcal Margarita Wahaka joven mezcal, Grand Marnier, housemade limonada, Peychaud's bitters, shaken **\$17**

Paloma Milagro tequila, fresh grapefruit juice, Squirt **\$17**

Beer: Your choice of three beers: we always offer ice cold Mexican beers and rotating selection of local craft beers. **\$8**

Wine: Choose a red and a white from our handpicked by-the-glass list.

Soft Drinks: Mexican Coke, Mexican Squirt, Sparkling Water

La Vista
BY
CHEF RICK BAYLESS