

## WINES BY THE GLASS

### WHITE (glass/bottle)

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

2021 PEJU, "Legacy Collection," **Sauvignon Blanc**, North Coast, California | **14/55**

2020 August Kessler, "R," **Riesling** Kabinett, Rheingau, Germany | **12/45**

2020 Casa Magoni, "Manaz Blanco" **Vioigner/Fiano**, Valle de Guadalupe, B.C., Mexico | **16/65**

2021 Sandhi, Central Coast **Chardonnay**, California | **15/60**

### ROSE (glass/bottle)

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

### BUBBLES (glass/bottle)

2018 Miguel Torres, "Estelado," **Brut Rosé**, Maule Valley, Chile | **12/45**  
NV Mandois "Brut Origine" **Champagne**, France | **23/90**

### 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 | **16/65**

2018 La Rioja Alta, **Tempranillo** Viña Alberdi, Reserva, Rioja, Spain | **14/55**

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

2018 Tinto Negro, "Limestone Block," **Malbec**, Mendoza, Argentina | **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 Cltricos | **16**

**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**

**Splurge Margarita** | El Tesoro 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

**Pomegranate Sangria Spritz** | Espolón reposado tequila, Mommenpop Blood Orange aperitif, pomegranate juice, piloncillo, Angostura bitters, Charles de Fere 'Cuvee Jean-Louis' Blanc de Blancs Brut | **16**

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

**Spiced Pear** | Union mezcal (infused with *canella*), Grand Marnier, pear puree, Oaxacan pasilla, lime | **14**

**Otoño Old Fashioned** | Abasolo whisky, Ojo de Tigre mezcal, apologue paw paw liqueur, local apple cider syrup, Angostura 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, Grand Marnier, oaxacan pasilla, pineapple, lime juice | **65**

**Apricot Sunset** | Angelisco reposado tequila, Nixta corn liqueur, apricot puree, lime, agave, Angostura 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** | Lager | 4.5% ABV | **6**

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

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

**Negra Modelo** | Lager | 4.5% ABV | **6**

## COFFEE & TEA

**Mexico La Mixteca Organic** | from Intelligencia Coffee | **2.5**

**Cappuccino** | **4.5**

**Latte** | **4.5**

**Black Cat Espresso** | **3** single | **4** double

**Rishi Organic Tea** | Iron Goddess of Mercy Oolong • Tropical Coconut Oolong • English Breakfast • 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** | Intelligencia 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** | Rare Tea Cellar Black Citron Ice | **3**

**Diet Coke** | **2**

**Mexican Coke, Mexican Squirt** | **4**

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

**Agua Piedra Sprakling** | **7**

**Agua Piedra Still** | **7**

## 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** Miller Farms (Orland, IN)

**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)

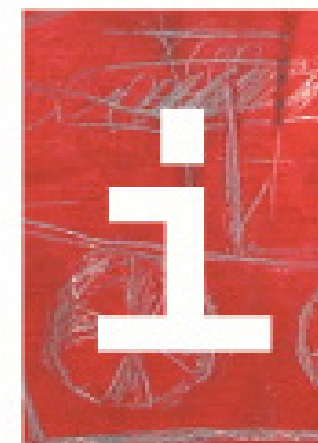
**MILK & CREAM** Organic, non-homogenized, grass-fed and batch pasteurized: Kalona SuperNatural (Kalona, IA)

### 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





### MUSHROOM MIXIOTE

Local mushrooms (*blue oysters, chestnut, lions mane, black pearl king oyster*) with slow-cooked garlic mojo, white sweet potato, chayote, pickled morita, caramelized onions, añejo cheese. Baked in a parchment package | 22

## VEGETABLE FOCUSED

### TAMALES DE ELOTE

Sweet corn tamales, roasted poblano rajas, homemade crema & fresco cheese | 12

### ROASTED HONEYNUT-APPLE SALAD

Roasted honeynut squash, grilled apples, duck prosciutto, black pepper goat cheese, pepita-morita salsa macha, watercress | 13

### WOOD-GRILLED PORTOBELLO MUSHROOM TACOS

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

### 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 | 10  
▪ add grilled chicken breast | 8

### LITTLE GEM SALAD

Bayless garden Little Gem lettuce, grilled garlic chive dressing (*green chile, lime*), Jack cheese, buttery black pepper croutons | 10  
▪ add grilled chicken breast | 8

### CAULIFLOWER, POBLANO CREMA

Melted Jack cheese | 11

## TIME-HONORED STARTERS

### CLASSIC FRONTERA CEVICHE\*

Hawaiian albacore, lime, tomatoes, olives, cilantro, green chile | 19

### PICADAS DE CARNITAS

Blue corn masa boats, black beans, crispy carnitas, tomatillo-chicharron braise, homemade crema, añejo cheese | 13

### OUR FAMOUS TORTILLA SOUP

Dark broth with pasilla, grilled chicken, avocado, artisan Jack cheese, homemade crema, crispy tortilla strips | 13

### CORN-MASA QUESADILLAS, MEXICO CITY-STYLE

Crispy black pepper-corn masa "turnovers" filled with artisan Jack cheese & epazote. Avocado-tomatillo salsa | 13

### SOPECITOS RANCHEROS

Crispy little corn masa "boats," braised beef filling, roasted tomato-serrano sauce, avocado, fresco cheese | 13

### FRONTERA'S CLASSIC QUESO FUNDIDO

Samuel's artisan Jack cheese, roasted peppers, homemade chorizo, heirloom corn tortillas | 13

### SMOKED CHICKEN TAQUITOS, GUACAMOLE

Crispy smoked chicken taquitos, black beans, classic guacamole, homemade crema, roasted tomatillo salsa, fresco cheese | 13

### INDIVIDUAL APPETIZER SAMPLER

Frontera's Michoacán guacamole, tuna ceviche, Mexico City-style cheese quesadilla, crispy chicken taquito with homemade crema & fresco cheese | 15

### GUACAMOLE & CHIPS

Mashed Michoacán avocados, local tomato, serrano chile, cilantro, lime. Served with homemade tortilla chips, three chile salsa & roasted tomatillo salsa | 15



## CLASSIC REGIONAL MEXICAN SPECIALTIES

### SHRIMP, CHIPOTLE-DELICATA CREMA\*

Red chile-marinated Florida pink shrimp, creamy sauce (*local delicata squash, chipotles & garlic*), roasted delicata, peashoots, pepitas & toasted chile | 35

### DAY-BOAT FISH, ESCABECHE\*

Wood-grilled day-boat fish, fall escabeche (*caramelized onions, apples, poblano, apple cider and its vinegar, Baja olive oil, Yucatan spices*), sweet potato 2 ways, cilantro | 33

### PUERCO EN MOLE NEGRO

Grill-roasted Gunthorp pork loin, Oaxacan black mole, black bean tamalón, roasted brussels sprouts, mole crunch | 28

### POLLO BORRACHO

Mezcal-marinated local Amish chicken breast cooked over the coals, roasted tomatillo-mezcal sauce, grilled tatume squash, spicy chiles toreados, crispy chicken chicharron, añejo cheese | 28

### PUEBLA STYLE ENCHILADAS

Homemade corn tortillas, local Amish chicken chicken, mole poblano, black beans | 20

### GRILLED CHICKEN QUESADILLAS

Griddled flour tortillas with grilled local Amish 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

### ENCHILADAS DE VERDURAS Y CHAMORRO AHUMADO

Just-made tortillas filled with local greens (*collards, kale*), red kuri squash, grilled onions & ham hocks; red poblano sauce (*red kuri, pumpkin seeds*). Black beans, homemade fresco cheese | 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

### FRIED SWEET PLANTAINS

Homemade crema & fresh cheese | 6

### WHITE RICE GULF-STYLE PILAF | 6

### RUSTIC MASHED POTATOES

Añejo cheese, knob onions | 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 | 23

### CARNES AL CARBON PARA TACOS

Wood-grilled meat, poultry, or pork for making tacos. Tortillas of Mexican organic heirloom corn, poblano rajas, black beans, two salsas, guacamole | 22

### ▪ 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 | 52

## DESSERTS

### FRONTERA'S CHOCOLATE PECAN PIE

Kahlúa whipped cream | 12

### PEAR-CRANBERRY CRISP

Local fruit baked with cinnamon-oat streusel, brown-butter ice cream, cranberry drizzle | 11

### PEANUT TRES LECHES CAKE

Tender cake infused with peanut-flavored three milks (*whole, evaporated, sweetened condensed*). Concord grape sorbet, toasted meringue (*Yes, think really good PB&J flavors*) | 11

### PAN DE MUERTO BREAD PUDDING

Warm bread pudding (*made from Day of the Dead Bread, custard, raisins, spices*), Mexican cinnamon ice cream, pumpkin cooked with raw sugar, pomegranate seeds | 11

### 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](mailto: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.*