

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

2021 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

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

2020 Foxglove, **Zinfandel**, Paso Robles, California | 13/50

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

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 2021 | 11 | 41

2008 Warre's **LBV Port**, Douro Valley, Portugal | 12

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

Riazul | añejo tequila | 14

COCKTAILS

OUR CLASSICS

Topolo Margarita | Espolón reposado tequila, Royal Combier orange liqueur, sweetend lime juice. Shaken tableside | 15

Blue Agave Margarita | Milagro blanco tequila, Cointreau orange liqueur, fresh lime juice. Shaken tableside | 15

Mezcal Margarita | Wahaka joven mezcal, Grand Marnier, sweetend lime juice, Peychaud's bitters. Shaken tableside | 16

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

Tropical Fiesta Margarita | Tanteo habanero & blanco tequila, Grand Marnier, coconut, passion fruit, agave, lime, Angostura | 15

Spiced Pear | Union mezcal (infused with *canella*), Grand Marnier, pear puree, Oaxacan pasilla, lime | 15

Invierno Old Fashioned | Abasolo whisky, Del Maguey Chichicapa mezcal, Fruitful fig cordial, Il Mallo Nocino, Angostura, rosemary | 17

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

Ponche Navideño | Wahaka mezcal, Tso'ok rum, Fruitful guava, Agua de Jamaica, spiced piloncillo sryup, lime juice, Angostura | 65

El Diablo | Milagro blanco tequila, Ponche Pajarote ginger liqueur, Creme de Cassis, lime, Peychauds | 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 | 4

Rishi Organic Tea | Iron Goddess of Mercy Oolong • Tropical Coconut Oolong • English Breakfast • 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)

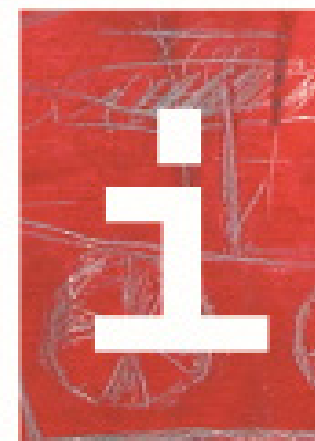
MILK & CREAM Organic, non-homogenized, grass-fed and batch pasteurized: Kalona SuperNatural (Kalona, IA)

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





VERACRUZ SHRIMP SOUP

Florida pink shrimp cooked in velvety broth of roasted tomatoes & peanuts, with corn, poblano, taro, white sweet potato & epazote | 12

VEGETABLE FOCUSED

TAMALES DE ELOTE

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

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 | 19

TAMAL DE YUCA

Tender yuca tamal (steamed in banana leaves), braised green filling, pumpkin mole (heirloom Mexican pumpkin, ancho chile, sweet spices, pumpkinseeds, bread, crema), crispy butternut squash | 23

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

Little Gem lettuce, grilled garlicchive dressing (green chile, lime), Jack cheese, buttery black pepper croutons | 12

▪ add grilled chicken breast | 8

WINTER SPINACH MOJO

Nichols organic winter spinach, slow-cooked garlic mojo, crispy onions | 11

TIME-HONORED STARTERS

CLASSIC FRONTERA CEVICHE*

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

MOLOTES DE PLÁTANO

Torpedo-shape plantain fritters, chorizo-black bean filling, crema, smoky chipotle salsa, knob onion | 14

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 | 14

FRONTERA'S CLASSIC QUESO FUNDIDO

Samuel's artisan Jack cheese, roasted peppers, homemade chorizo, heirloom corn tortillas | 14

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

FRONTERA CELEBRATES BLACK HISTORY MONTH WITH VERACRUZ AFRO-MEZTIZO CUISINE

(featured dishes are highlighted in red)

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 | 21

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 | 21

▪ substitute beef short rib or 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 | 21

PUEBLA STYLE ENCHILADAS

Homemade corn tortillas, local Amish chicken, mole poblano, black beans | 25

CHICKEN TOSTADAS

Crispy tortillas piled with tomato, avocado, black beans, crema, homemade fresco cheese, Frontera salad | 16

▪ substitute shrimp | 4

PUERCO EN MOLE NEGRO

Grill-roasted Gunthorp pork loin, Oaxacan black mole, black bean tamalón, roasted brussels sprouts, mole crunch | 30

POLLO EN FRIJOL NEGRO

Grilled red-chile chicken breast, chochoyotes (masa dumplings), black bean sauce (guajillo, epazote, roasted garlic), golden plantain, crispy chicken chicharrón | 29

ENCHILADAS DE PUERCO

Enchiladas of braised pork (shoulder, smoked hock) & sweet potatoes, smoky morita chile-tomato sauce. Black beans with homemade fresco cheese | 25

CAMARONES AL COCO*

Grilled Florida pink shrimp, savory coconut sauce (coconut milk, tomato, jalapeño, cilantro, lobster stock), Gulf-style white rice | 35

MAHI, YUCA AL MOJO*

Wood-grilled Gulf mahi, tender yuca with slow-cooked garlic mojo, creamy peanut salsa (guajillo & árbol chiles, roasted garlic), red chile peanutse | 35

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 | 8

YUCA AL MOJO Braised yuca with roasted garlic mojo, lime, cilantro | 6

WHITE RICE GULF-STYLE PILAF | 6

RUSTIC MASHED POTATOES

Añejo cheese, knob onions | 6

GRILLED KNOB ONIONS

Lime | 5

WOOD-GRILLED MEATS

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 | 21

▪ **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 & caramelized pineapple

TACOS ÁRABES

Grilled spiced pork collar, caramelized onions & cucumber, spicy chipotle salsa, creamy jocoque sauce, black beans, grilled flour tortillas | 21

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 | 32

OAXACAN CARNE ASADA*

Red chile-marinated Creekstone Black Angus prime rib steak, black beans, sweet plantains, homemade crema, fresco cheese, guacamole | 48



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 | 55

DESSERTS

FRONTERA'S CHOCOLATE PECAN PIE

Kahlúa whipped cream | 13

CUATRO LECHE CAKE

Tender cake infused with four milks (evaporated, condensed, whole, coconut), citrus salsa, toasted meringue, mango sorbet | 12

TAMARIND CHEESECAKE

Veracruz vanilla cheesecake (Maria cookie crust), tamarind-caramel drizzle, caramelized pineapple, toasted macadamia nuts | 12

CARROT-ANCHO CAKE

Moist carrot cake (pineapple, carrot, cinnamon, candied ginger, ancho chile), cream cheese-ancho frosting, pecans | 12

CLASSIC FLAN

Classic Mexican caramel custard with pecan polvorones | 7

HOMEMADE ICE CREAM

Mexican vanilla or Mexican chocolate ice cream with your choice of homemade cajeta (goat milk caramel) or bittersweet hot fudge | 10

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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.*