

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)

2020 La Follette, "Los Primeros" **Pinot Noir**, Sonoma County, California | **15/60**

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

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

2017 Aborigen, Incógnito, Valle de Guadalupe, B.C., Mexico (**Tempranillo, Grenache, Cabernet**) | **12/48**

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**

NV Warre's, "Otima," **10-yr Tawny Port**, Douro Valley, Portugal | **20**

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 Cítricos | **16**

Riazul | añejo tequila | **15**

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, Peychauds. 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 | Montelobos espadín mezcal, Abasolo whisky, Cocchi Vermouth di Torino, Angostura bitters | **15**

FRONTERA SEASONAL

Sex and the (Mexico) City | Espolón blanco tequila (infused with hibiscus), Pelotón citrus pechuga, Cointreau orange liqueur, hibiscus agave, lime | **16**

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

Guava Daisy | Espolón reposado tequila, Uruapan Charanda rum, Fruitful guava, fresh lime | **15**

Primo | Abasolo whisky, Del Amigo mezcal, Mommenpop Kumquat vermouth, Aperol, hoja santa | **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

It Takes 2 To Mango | Espolón reposado tequila, La Venenosa Tabernas raicilla, mango purée, Grand Marnier, Oaxacan pasilla syrup, fresh lime juice, Topo Chico | **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**

Rare Tea Cellars |
Horchata Chai • Mint Meritage •
Chamomile Blossoms • Grapefruit Grove
Elixir • Crema Earl Grey • Emperor's
Dragonwell Green | **5.00**

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 tea | **3.50**

Limonada | Sparkling fresh-squeezed
limeade | **3.50**

Iced Tea | Rare Tea Cellar Black Citron
| **3.50**

Diet Coke | **2**

Mexican Coke | **4**

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

Agua Piedra Sparkling or 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 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



CEVICHEs & RAW BAR

CLASSIC FRONTERA CEVICHE*

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

CEVICHE VERDE*

Wild striped bass, adobo verde (cilantro, parsley, green chile, garlic, olive oil), lime, jicama, pineapple, cucumber, red onions | 19

CLASSIC COCTEL CAMPECHANO*

Poached pink shrimp, sea scallops & calamari with Mexican seafood cocktail sauce (tomato juice, clam juice, Tamazula, ketchup, lime juice), cucumber, tomato, avocado, serrano, cilantro | 19

VEGETABLE FOCUSED

VERACRUZ SHRIMP SOUP

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

TAMALES DE ELOTE

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

ENCHILADAS A LA PLAZA

Pan-seared red chile enchiladas, browned potatoes & carrots, crunchy Napa cabbage, wild black trumpet mushrooms, homemade fresco cheese | 23

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

LITTLE GEM SALAD

Little Gem lettuce, grilled garlic-chive 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

CEVICHE TRIO*

Classic Frontera Ceviche, Classic Coctel Campechano, Ceviche Verde | 27

OYSTERS*

Shucked to order. Tomatillo-habanero "miñoneta," smoky chipotle-garlic salsa, fresh limes. Ask for today's selection | half 23 | full 45

OYSTERS & CEVICHE PLATTER*

One dozen oysters & accompaniments. Classic Frontera Ceviche, Ceviche Verde | half 35 | full 70

TIME-HONORED STARTERS

"ENCHILADAS" POTOSINAS

Crispy red-chile masa turnovers, spicy fresh cheese filling, mashed avocado, Tamazula hot sauce, homemade crema | 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 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

TIMELESS FAN FAVORITES: FRONTERA GRILL TURNS 36

(Featured dishes are highlighted in red)

CALDO DE SIETE MARES

Brothy red-chile seafood braise (shrimp, scallops, calamari, mahi & mussel) with roasted potatoes & chayote | 36

SUCKLING PIG BARBACOA, COSTA CHICA-STYLE

Gunthorp Farms suckling pig (slow-cooked with red chile adobo, avocado leaf, piloncillo), rich cooking juices, ayocote beans, grilled pineapple, Napa cabbage, radish | 30

GRILLED CHICKEN, CREAMY POBLANO RAJAS

Wood-grilled local chicken, creamy rajas (roasted poblanos, caramelized onions, rich cream, greens, corn). Roasted gold potatoes | 29

SKATEWING MILANESA*

Crunchy-coated skatewing, avocado-tomatillo salsa, lime-pickled white onions & habanero chiles. Black beans, shredded Napa, Mighty Vine tomatoes | 37

PUEBLA-STYLE ENCHILADAS

Homemade corn tortillas, heritage breed chicken, mole poblano, black beans | 25

ENCHILADAS DE PUERCO

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

CRISPY DUCK CARNITAS

Gunthorp farms pasture-raised duck carnitas, charred tomatillo-serrano chile salsa, chiles torreados, black beans, guacamole | 38

CAMARONES A LA DIABLA*

Grilled Florida pink shrimp, spicy diablo sauce (árbol hot sauce, guajillo chiles, roasted garlic, butter). Gulf-style white rice, crispy onions | 37

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

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 | 32

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 | 23

- 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

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

WEEKEND SPECIAL

AVAILABLE FRIDAY-SUNDAY

COCHINITA PIBIL

Slow-cooked Gunthorp Farm suckling pig (marinated in achiote, wrapped in banana leaves), rich pan juices, black beans, green chile rajas, pickled red onions, roasted habanero salsas | 33

DESSERTS

LIME CHESS PIE

Sour cream whipped cream, local cherry compote | 12

CAPIROTADA

Mexico's Lenten "bread pudding," butter-toasted teleras in raw sugar-red wine syrup, dried apricot and pistachio, shortbread crumble, queso añejo ice cream | 12

FRONTERA'S CHOCOLATE PECAN PIE

Kahlúa whipped cream | 13

CAMOTE DONUT SUNDAE

Mexican vanilla ice cream, creamy coconut sorbet, little camote donut "holes," candied camote | 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

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 f t i

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.