

DESSERT

CLASSIC FLAN

Classic Mexican caramel custard **\$8 (+ fees)**

FRONTERA'S CHOCOLATE PECAN PIE

Kahlúa whipped cream **\$15 (+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 **\$14 (+fees)**

FRONTERA CEVICHE*

Hawaiian albacore, lime, tomato, olives and cilantro **\$20 (+ fees)**

FRONTERA SALAD

Bayless garden greens, grilled garlic chive dressing (*green chile, lime*), Jack cheese, buttery black pepper croutons **\$13 (+fees)**

• add grilled amish chicken breast **+\$8**

OUR FAMOUS TORTILLA

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

ENTREÉ

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 **\$32 (+fees)**

TRUCHA, SABORES A BAJA*

Wood-grilled Riverance trout, 3-mushroom braise (lion's mane, oyster, maitake) with roasted poblano, white wine & butter, crispy epazote **\$36 (+fees)**

CRISPY DUCK CARNITAS

Gunthorp farms pasture-raised duck carnitas, charred tomatillo-serrano chile salsa, chiles torreados, black beans, guacamole **\$38 (+fees)**

LECHÓN, GUAIJLLO

Slow-cooked Gunthorp suckling pig, guajillo barbeque sauce (*grilled onions, piloncillo, agave, lime*), crispy onions, crispy potatoes, Chicharrón **\$35 (+fees)**

CHICKEN, PLUM-ANCHO CHILE SAUCE

Amish chicken breast cooked over the coals, late summer ancho chile sauce (*Italian plums, anchos, garlic, sweet spices*), queso añejo mashed potatoes, crispy skin, grilled plums **\$28 (+fees)**

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 **\$23 (+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 **\$55 (+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)**