WINES BY THE GLASS

WHITE (glass/bottle)
2021 Gustave Lorentz, Pinot Blanc, Alsace, France | 14.55
2022 PELUJ “Legacy Collection,” Sauvignon Blanc, North Coast, California | 15.00
2021 Casa Magnón, “Manz Blanc” Viognier/Blanc, Valle de Guadalupe, B.C., Mexico | 16.65
2021 Sandhi, Central Coast Chardonnay, California | 15.00
2021 August Kesselner, “Trutnich Brut,” Valle de Guadalupe, B.C., Mexico | 20.00
2021 Miguel Torres, “Estelado,” Kabinett, Rheingau, Germany | 15.00
2022 Elk Cove Vineyards, Estate Valley, B.C., Mexico | 20.00
2022 Montec Xanic, Rosé, Ojos Negros Valley, B.C., Mexico (Grenache) | 13.50
2022 Elk Cove Vineyards, Estate Pinot Noir Rosé, Willamette Valley, Oregon | 13.50

RED (glass/bottle)
2020 La Follette, “Los Primeros” Pinot Noir, Sonoma County, California | 15.00
2020 Foxglove, Zinfandel, Paso Robles, California | 13.50
2018 NV Charpentier, “Tradition Brut,” Vallée de Marne, Champagne, France | 23.10

BEER
2021 Bier 36, Malbec, 2018 Tinto Negro, “Limestone Block, Guadalupe, B.C., Mexico
2019 Aborigen, “Incógnito”, Valle de Alberdi, Reserva, Rioja, Spain |
2020 Foxglove, Zinfandel
2022 Elk Cove Vineyards, Estate Pinot Noir Rosé, Willamette Valley, Oregon | 13.50
2022 Montec Xanic, Rosé, Ojos Negros Valley, B.C., Mexico (Grenache) | 13.50

COCKTAILS

OUR CLASSICS
Topolo Margarita | Espolón reposado tequila, Royal Comiber orange liqueur, sweetend lime juice. Shaken tableside | 15
Blue Agave Margarita | Milagro blanco tequila, Cointreau orange liqueur, fresh lime juice. Shaken tableside | 15
Mescal Margarita | Wahaka joven mezcal, Grand Marnier, sweetend lime juice, Peychaud. Shaken tableside | 16
Champagne Margarita | Espolón reposado tequila, Royal Comiber orange liqueur, sweetend lime juice & topped with Taittinger brut champagne | 16
Splugre Margarita | El Tesoro extra anejo tequila, PF dry curcacao, Royal Comiber orange liqueur, agave, fresh lime juice | 35
The Bucktown | Mezcalobos espadin mezcal, Abasolo whisky, Cocchi Vermouth di Torino, Angostura bitters | 15

FRONTERA SEASONAL
Lucy’s Pepino Sour | Tequila Real Del Valle blanco, Lucy Pistolas mezcal, house cucumber bitters, fresh lime, agave, epazote mist | 16
Spicy Papaya Margarita | Altos blanco tequila, Madre Mezcal, Fruitful papaya, habanero agave, fresh lime, coconut bitters | 15
Autumn Daquirí | Charanda Urupaan anejo, Del Maguey Vida Puebla mezcal, Apologue paw paw liqueur, caramelized pineapple puree, fresh lime, Angostura bitters | 15
Tequila Negroni Spritz | Mijenta blanco tequila, Cocchi Rosa, Aperol, Jean Louis brut sparkling wine, Topo Chico, house bitters | 16

BEER COCKTAILS
Banderita | Housemade sangrita (tomato, fresh lime & orange juice, Tajin), choice of Espolón blanco tequila or Wahaka espadin mezcal, Tecate | 10
Tecate Chelada | Fresh lime juice, salted rim | 8
Tecate Michelada | Housemade sangrita, Tajin rim | 8

SOFTHINKS
Agua del Día | Daily fresh fruit water | 3.50
Agua de Jamaica | Té de Jamaica | 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 comes from local small-scale farms:
- Nicholas Farm (Menlo Park, IL)
- Squag Farm (Fairbury, IL)
- Three Sisters Garden (Kankakee, IL)
- Kake’s Garden (Chicago)

FRUIT
The majority comes from farms in Michigan:
- Ellis Farm (Benton Harbor, MI)
- Kilgour Farm (St. Joseph, MI)
- Seedling Farm (South Haven, MI)

BEER
Authentic free prime and choice Creemstone 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 handmade tortillas comes from Oaxaca, Mexico, grown on family farms and made into masa for us by El Papagayeto, (Chicago)

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

CHEESE
- Raw milk Jack and Colby from Jersey cows: Samuel stout’s “Meadow Valley” (Middlebury, IN)
- Farmraised goat cheeses, Prairie Fruit Farm (Champaign, IL)
- Cheddar,Hook’s (Mineral Point, WI)

EGGS
- Fresh from Farm on the Prairie (Dakota, IN)

OLIVE OIL
- Olive Oil is Baja Extra virgine from northern Baja

SPIRITS
Sunset Spritz | DHOS Aperitif, hoja santa syrup, Topo Chico, orange wheel | 13
Mango Chile Sparkler | Oaxacan pasilla, lime, mango puree, DHOS orange, Topo Chico, Tajin rim | 13
Revitalizing Greyhound | DHOS Gin, lime, grapefruit, simple | Top Note tonic | 13