WINES
BY THE GLASS
white (glass/bottle)
2021 Gustave Lorentz, Pinot Blanc, Alsace, France | 14.55
2022 PEJULI, “Legacy Collection,” Sauvignon Blanc, North Coast, California | 15/60
2021 Casa Maconí, “Manzana Blanco” Viognier/Flanó, Valle de Guadalupe, B.C., Mexico | 16/65
2021 Sandhi, Central Coast Chardonnay, California | 15/60
2021 August Kessler, “R,” Riesling Kabinett, Rheingau, Germany | 12/45
BUBBLES (glass/bottle)
2018 Miguel Torres, “Estelado,” Brut Rosé, Maule Valley, Chile | 12/65
2015 NV Charpentier, “Tradition Brut,” Vallée de la Marne, Champagne, France | 25.100
ROSE (glass/bottle)
2022 Monte Xanic, Rosé, Ojos Negros Valley, B.C., Mexico (Grenache) | 13/50
2022 Elk Cove Vineyards, Estate Pinot Noir Rosé, Williamette Valley, Oregon | 13/50
RED (glass/bottle)
2020 La Follette, “Los Primeros” Pinot Noir, Sonoma County, California | 15/60
2019 Abrión, “Incógnito,” Valle de Guadalupe, B.C., Mexico (Grenache, Cabernet, Tempranillo) | 13/50
2018 Tinto Negro, “Limestone Block,” Malbec, Mendoza, Argentina | 15/60
See our wine list for selections available by the bottle.

COCKTAILS
OUR CLASSICS
Toporova Margarita | Espolón reposado tequila, Roja Combier orange liqueur, sweetend lime juice. Shaken tableside | 15
Blue Agave Margarita | Milagro blanco tequila, Corintraux orange liqueur, fresh lime juice. Shaken tableside | 15
Mezcal Margarita | Wahaka joven mezcal, Grand Marnier, sweetened lime juice, Peychauds. Shaken tableside | 16
Champagne Margarita | Espolón reposado tequila, Roja Combier orange liqueur, sweetend lime juice & topped with Taittinger brut champagne | 18
Sumblrge Margarita | El Tesoro extra añejo tequila, PF dry curaço, Roja Combier orange liqueur, agave, Fresh lime juice | 35
The Bucktown | Montelobos espadin mezcal, Abacoso whiskey, Cochi Vermouth di Torino, Angostura bitters | 15

FRONTIER 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, Frutiful papaya, habanero agave, fresh lime, coconut bitters | 15
Autumn Daquiri | Charanda Uruapan añejo, Del Mayague Puebla mezcal, Apologue paw paw liqueur, caramelized pineapple puree, fresh lime, Angostura bitters | 15
Tequila Negroni Spritz | Miijenta blanco tequila, Cocchi Rosa, Aperol, Jean Louis brut sparkling wine, Topo Chico, house bitters | 15

BEER COCKTAILS
Banderita | Housemade sangrita (tomato, fresh lime & orange juice, Tajin salt), choice of Espolón blanco tequila or Wahaka espadin mezcal, Técate | 15
Técate Chelada | Fresh lime juice, salted rim | 8
Técate Michelada | Housemade sangrita, Tajín rim | 8

CARAFES & SCOCKTAILS
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 Venero | Altos blanco tequila, St. Elder Natural Elderflower Liqueur, fresh lime, grapefruit juice, simple syrup, cucumber bitters | 60

BEER
DRAFT
Dos Equis Lager | (Mexico) Lager | 7

LOCAL BEERS
Metropolitan / Flywheel Pilsner
Bier (Chicago, IL) | 7
Lagunitas / Hazy Wonder IPA
(Chicago, IL) | Hazy IPA | 7
Off Color Brewing / Beer For Tacos
(Chicago, IL) | Goose | 8

MEXICAN FAVORITES
Corona Light | Lager | 6.50
Dos Equis Amber | Vienna-style lager | 6
Pacifico | Pilsner | 6
Tecate | Lager | 6
Victoria | Vienna Lager | 6
Modelo Especial | Lager | 6
Negra Modelo | Lager | 6

COFFEE & TEA
Dark Matter Coffee Majomot | from Chiapas, Mexico | 2.5
Cappuccino | 4.5
Latte | 4.5
Dark Matter Coffee Unicorn Blood Espresso | 4
Rare Tea Cellars | Horchata Chai

MEXICAN FAVORITES
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Modelo Especial | Lager | 6
Negra Modelo | Lager | 6

WHERE OUR FOOD COMES FROM
We proudly serve handmade tortillas featuring organic corn from Mexico.
Our goal is to serve you seasonally-sourced 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 (Mariengo, IL)
- Speck Farm (Fairbury, IL)
- Three Sisters Garden (Kankakee, IL)
- Mighty Vile (Rochelle, IL)
- Doug Haven (Belleville, WI)
- Appleseed Garden (Chicago)
- Iron Creek (La Porte, IN)

FRUIT
The majority comes from farms in Michigan:
- Ellis Farm (Benton Harbor, MI)
- Klag 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
Pasteure raised from the Kilgus brothers at Pleasant Meadow Farm (Fairbury, IL)

BEEF
Antibiotic-free prime and choice Creekstone Natural Black Angus (IL)

FISH
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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 Popotapopetl, (Chicago)

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

CHEESE
- Raw milk jack and colby from Jersey cow: Samuel Gottschus’ Meadow Valley (Middlebury, IN)
- Farmstead goat cheeses, Prairie Fruit Farm (Champaign, IL)
- Cheddar Head’s “Mineral Point, WI”

EGGS
We use from Little Farm on the Prairie (Saunemin, IL)

OLIVE OIL
is Baja Precioso from northern Baja

LUNCH | 2023
VEGETABLE FOCUSED

FALL FRUIT, MORITA CHILE, GOAT CHEESE, DUCK PROSCIUTTO
Roasted Klug Farms apples & pears, homemade duck prosciutto, Prairie Fruits goat cheese with spicy-morita chile candies, candied walnuts, ruby streaks, apple cider dressing | 14

CESAR CARDINI’S ORIGINAL SALAD
Little Gem romaine, classic dressing (Baja oil base, Dijon mustard, garlic, Worcestersire), dry jack cheese, black pepper croutons | 10

TAMALES DE ELOTE
Sweet corn tamales, roasted poblanos, heirloom corn, crema fresca & fresco cheese | 12

LOCAL EGGPLANT, YUCATECAN PIPIAN
Grilled Nichols Farm Asian eggplant, Yucatecan pipian (pumpkinseeds, hibiscus, garlic, chile), braised greens with chayote, rooftop greens, Bola Roja aged goat cheese | 23

WOOD-GRILLED PORTOBELLO MUSHROOM TACOS
Wood-grilled mushrooms marinated with spices, garlic & agave nectar. Tortillas of Mexican organic heirloom corn, poblano raas, black beans, two salsas, guacamole | 20

FRONTERA SALAD
Bayless garden greens, grilled garlic-chive dressing (green chile, lime), Jack cheese, buttery black pepper croutons | 13

erequisites dishes are highlighted in red

CRISPY CARNITAS FOR TACOS
Gunther Farms pasture-raised pork carnitas. Served with handmade tortillas, grilled Mexican heirloom corn from Mexico, black beans, salsa verde, guacamole | 21

LECHON GUASILLO
Slow-cooked Gunther Farm suckling pig, guajillo barbeque sauce (grilled onions, poblano, agave, lime), crispy onions, crispy potatoes. Chicharrón | 35

CHICKEN, PLUM-ANCHO CHILE SAUCE
Amish chicken breast coated over the coals, late summer ancho chile sauce (Italian plums, ancho, garlic, sweet spices), queso ahejo marinated, crispy skin, grilled plums | 29

TRUCHA, SABORES A LA BAJA
Wood-grilled Riverarve trout, 3-mushroom braise (butter, mushroom, oyster, shallot), Crema, fresh corn salsa, black beans, grilled flour tortillas | 21

CARNES ASADA BRAVA
Habenero-marinated Creekstone Black Angus flank steak, salsa huyena (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, beans, sweet plantains, homemade crema, fresco cheese, guacamole | 48

DESSERTS
“SCARY” SMORES TRES LECHE CAKE
Tender cake infused with classic 3 milks (whole, evaporated, condensed), chocolate sorbet (made from house-ground chocolate), chocolate-Graham cracker crumble, toasted marshmallows | 14