

TORTAS



BY RICK BAYLESS

TORTAS

All Savory tortas available breadless over black beans topped with arugula and tortilla strips

CUBANA smoked pork loin, artisan bacon, chipotle, artisan Jack cheese, black beans, cilantro crema, chipotle mustard, avocado **12.50**

CHIPOTLE CHICKEN artisan Jack cheese, poblano rajas, chipotle, black beans, cilantro crema, avocado, wild arugula **11.90**

MILANESA crispy chicken, artisan Jack cheese, pickled jalapeño, black beans, cilantro crema, tomatillo-avocado salsa **13.00**

PEPITO braised beef short rib, artisan Jack cheese, pickled jalapeño, cilantro crema, black beans, wild arugula **13.00**

COCHINITA PIBIL achiote + citrus braised pork, pickled red onions, black beans, side of roasted habanero salsa **13.00**

ROASTED MUSHROOMS cremini, shiitake + oyster mushrooms, smoky garlic mojo, poblano rajas, goat cheese, black beans, wild arugula, lime **11.50**

CHORIQUESO Frontera + Gunthorp Farms chorizo, poblano rajas, artisan Jack cheese, avocado **11.00**

GARLIC SHRIMP smoky garlic mojo, poblano rajas, goat cheese, black beans, wild arugula, lime **13.50**

SIDES

SALSA & CHIPS just-fried tortilla chips with smoky chipotle and tomatillo cilantro salsas **3.50**

SMALL GUACAMOLE **2.50**

SALSA chipotle, tomatillo, habanero **50¢**

SOUPS & SALADS

TORTILLA SOUP Pasilla chile chicken broth, avocado, artisan Jack cheese, tortilla strips, cilantro, red onion **6.50**

• *chipotle chicken* **2.45**

CORN & POBLANO CHOWDER sweet corn, roasted green chile, caramelized onion, cilantro crema, Cotija cheese, cilantro **6.50**

TAQUERIA SALAD romaine, red onion, cilantro, wild arugula, poblano rajas, carrots, radishes, tortilla strips, lime-avocado vinaigrette, avocado, Cotija cheese **9.80**

• *pibil, chipotle chicken, crispy chicken, or smoked pork* **4.00**

• *garlic shrimp* **5.00**

SIDE SALAD romaine, wild arugula, radish, poblano rajas, lime-avocado vinaigrette, Cotija cheese **5.50**

MOLLETES

BACON & QUESO artisan bacon, artisan Jack cheese, chipotle, black beans, Cotija cheese, cilantro **7.00**

SMOKED PORK smoked pork loin, artisan Jack cheese, chipotle-fig spread, Cotija cheese, cilantro **7.00**

TRES QUESO artisan Jack, goat and Cotija cheese, garlic mojo, sun-dried tomato, poblano rajas, cilantro **7.00**

GUACAMOLE BAR

GUACAMOLE AND CHIPS made fresh with ripe avocados, roasted tomatillo and your choice of toppings

NAKED **7.70**

FULLY DRESSED all toppings **8.50**

Guacamole Toppings **ea. 40¢**

- artisan bacon
- spicy roasted peppers
- toasted pepitas
- queso fresco-Cotija mix
- Mighty Vine tomatoes

BREAKFAST 5:30am-11am

TORTAS

EGG & BACON scrambled eggs, artisan bacon, black beans, chipotle, artisan Jack cheese, Cotija cheese, avocado **10.00**

EGG & CHORIZO scrambled eggs, Frontera + Gunthorp Farms chorizo, poblano rajas, artisan Jack cheese, Cotija cheese, avocado **10.00**

EGG & RAJAS scrambled eggs, poblano rajas, artisan Jack cheese, avocado, Cotija cheese **9.50**

CAZUELAS BOWLS

scrambled eggs with roasted sweet potatoes, black beans, artisan Jack cheese, poblanos rajas, topped with wild arugula, Cotija cheese, cilantro, red onions, tortilla strips, and avocado

EGG & BACON **10.00**

EGG & CHORIZO **10.00**

EGG & MUSHROOM **9.50**

YOGURT BAR

GREEK-STYLE PLAIN YOGURT with honey or cajeta **4.50**

FULLY DRESSED *all toppings* **5.75**

Yogurt Toppings **ea. 75¢**

- Frontera granola
- berry compote
- dried fruit

BEVERAGES

AGUAS FRESCAS traditional Mexican beverages **3.70**

ICED TEA rishi organic summer lemon **3.00**

FRESH-SQUEEZED ORANGE JUICE **3.50**

FRONTERA BLEND COFFEE **3.60**

WHERE OUR FOOD COMES FROM

GUNTHORP FARMS
(LAGRANGE, IN)
pasture raised pork and poultry

EL MILAGRO
(CHICAGO, IL)
stone-ground corn tortillas

V&V SUPREMO
(CHICAGO, IL)
Mexican Products

RISHI TEA
(MILWAUKEE, WI)
organic iced tea

YUPPIE HILL
(BURLINGTON, WI)
eggs and poultry

KALONA ORGANICS
(KALONA, IA)
dairy

INTELLIGENTSIA COFFEE
(CHICAGO, IL)
Frontera blend coffee

LUCILA'S HOMEMADE
(CHICAGO, IL)
alfajores

LA FOURNETTE
(CHICAGO, IL)
artisanal bakery

KINDRED CREAMERY
(MONROE, WI)
artisan cheeses

TORTAS FRONTERA LINBO

TORTA Mexican griddle-baked sandwich

TELERA soft, three-hump roll used for making tortas

BOLILLO oval, split-top crusty "French" roll used for making tortas

TOMATILLO tart green fruit used in salsas and sauces

CHIPOTLE dried, smoked jalapeño

POBLANO RAJAS ("rah-has") literally means "strips" of roasted poblano and red onion

MILANESA chicken breast pounded flat and lightly coated with breadcrumbs

CAZUELA refers to a variety of stew-like dishes cooked in a traditional pot of the same name

PEPITA green pumpkin seeds

MOJO ("mo-ho") "bath of garlic" in Spanish, we make ours with garlic, olive oil and chipotle chile

QUESO COTIJA aged Mexican cheese

AGUA FRESCA traditional Mexican beverages made with fruit, grains or flowers

CHORIZO coarsely ground pork sausage seasoned with dried red chile, vinegar, garlic and spices

COCHINITA PIBIL Yucatan dish of slow-cooked pork in achiote and citrus juices traditionally served with habanero and pickled red onions

ACHIOTE orange-red seed with earthy flavor