

WINES BY THE GLASS

WHITE (glass/bottle)

2023 Gustave Lorentz, Réserve, Pinot Blanc, Alsace, France | 14/55

2022 August Kessler, "R," Riesling Kabinett, Rheingau, Germany | 12/45

2022 Matetic Vineyards, "EQ Coastal", Sauvignon Blanc, Casablanca Valley, Chile | 14/55

2022 Casa Magoni, "Manaz Blanco", Viognier/Fiano, Valle de Guadalupe, B.C., Mexico | 16/65

2022 Presqu'île, Chardonnay, Santa Barbara County, California | 15/60

BUBBLES (glass/bottle)

NV Miguel Torres, "Estelado," Brut Rosé, Maule Valley, Chile | 12/45

NV Charpentier, "Tradition Brut," Vallée de la Marne, Champagne, France | 25/100

DRY ROSÉ (glass/bottle)

2023 Paoloni, Sangiovese dry Rosé, Valle de Guadalupe, B.C., Mexico | 15/60

2023 Aborigen, "Acrata Tacha" Rosé, Valle de Guadalupe, B.C., Mexico (Grenache) 14/55

RED (glass/bottle)

2018 Mohua, Pinot Noir, Central Otago, New Zealand | 15/60

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

2020 Aborigen, "Incógnito", Valle de Guadalupe, B.C., Mexico (Grenache, Cabernet, Tempranillo) | 14/55

2019 La Rioja Alta, Tempranillo Viña Alberdi, Reserva, Rioja, Spain | 15/60

2021 Bodegas Juan Gil Estate, Red Blend (Cabernet, Monastrell, Syrah), Jumilla, Spain | 14/55

See our wine list for selections available by the bottle.

SPIRIT FREE

Coco Loco | Ritual Zero Proof Rum, pineapple, lime, coconut, canella | 14

Mango Chile Sparkler | Oaxacan pasilla, Ritual Zero Proof Whiskey, lime, mango puree, DHOS orange, Topo Chico, Tajin rim | 14

Revitalizing Greyhound | DHOS Gin, lime, grapefruit, simple, Fever Tree tonic | 14

COCKTAILS

OUR CLASSICS

Topolo Margarita | Espolón reposado tequila, Royal Combier orange liqueur, sweetened 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, sweetened lime juice, Peychauds. Shaken tableside | 16

Champagne Margarita | Espolón reposado tequila, Royal Combier orange liqueur, sweetened lime juice & topped with Taittinger brut champagne | 18

Splurge Margarita | El Tesoro extra añejo tequila, PF dry curaçao, Royal Combier orange liqueur, agave, lime juice | 35

The Bucktown | Montelobos espadín mezcal, Abasolo whisky, Cocchi Vermouth di Torino, Angostura bitters | 16

FRONTERA SEASONAL

Pepino Spritz | Tequila Real Del Valle blanco, Nocheluna sotol, Ancho Reyes verde, hoja santa, cucumber bitters, Fever Tree Tonic | 16

Put the Lime in the Coconut | housemade raspberry purée, Fruitful coconut, Madre Mezcal, Las Californias citrico gin, lime | 16

Prima | Peloton citrus pechuga, Daytrip Peach Amaro, Aperol, house bitters blend, orange oil | 16

Berry Ginger Margarita | Tanteo habanero tequila, Del Maguey Puebla mezcal, Walcher The Midsummer liqueur, Strawberry Fruitful, lime | 16

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

Spicy Papaya | Real Del Valle Tequila (infused with jalapeño), Del Amigo mezcal, Fruitful papaya, simple, fresh lime juice, Topo Chico | 65

St Elder Paloma | 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
Monopolio Lager Clara | Lager 7

LOCAL BEERS

Off Color Brewing / Beer For Tacos (Chicago, IL) Gose | 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

Monopolio IPA | IPA Especial | 7

COFFEE & TEA

Dark Matter Coffee Majomut | from Chiapas, Mexico | 2.5

Cappuccino | 4.5

Latte | 4.5

Dark Matter Coffee Unicorn Blood 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 | DMC Unicorn Blood 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. Choice of a pour 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 (Champaign, 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



CLASSIC FRONTERA CEVICHE*

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

VEGETABLE FOCUSED

FULL VEGETARIAN MENU UPON REQUEST

TAMALES DE ELOTE, ESQUITES FRITOS

Sweet corn tamales steamed
in banana leaves, fried corn esquites
(*butter, epazote, lime*), homemade
crema & añejo cheese, smoky
powdered chile (*guajillo, chipotle*) | 15

FARMERS MARKET SALAD

Little gem lettuce, grilled Klug Farm
peaches, rooftop tomatoes, charred
jalapeño ranch, Prairie Fruits Farm
goat cheese, candied pecans | 15

FRONTERA SALAD

Bayless Garden greens, grilled
garlic-chive dressing (*green
chile, lime*), Jack cheese, buttery
black pepper croutons | 14

- add grilled chicken breast | 8

CAESAR CARDINI'S ORIGINAL SALAD

Bayless Garden greens, classic
dressing (*Baja olive oil, Dijon mustard,
garlic, Worcestersire*), dry jack cheese,
black pepper croutons | 13

- add grilled chicken breast | 8

TLACOYO DE HABAS

Crispy blue-corn masa tlacoyo filled
with yellow favas. Roasted Bayless
Garden eggplant & Nichols Farm
peppers, arbol-sesame salsa, añejo
cheese, rooftop ruby streaks | 23

WOOD-GRILLED CORN ON THE COB

Green chile mayo, fresh cheese &
cilantro **OR** red chile crema & añejo
cheese | 13

GRILLED BROCCOLI, SALSA MACHA

Grilled local broccoli, cashew salsa
macha (*red chile, cashew, roasted
garlic, olive oil*), queso añejo | 13

WOOD-GRILLED PORTOBELLO MUSHROOM FOR TACOS

Wood-grilled mushrooms marinated
with spices, garlic & agave nectar.
Tortillas of Mexican organic heirloom
corn, poblano rajas, black beans, two
salsas, guacamole | 21

TIME-HONORED STARTERS

CORUNDA AL GUAJILLO

Michoacan-style triangular tamal,
red chile pork braise (*guajillo,
arbol*), crema, homemade fresco
cheese | 14

OUR FAMOUS TORTILLA SOUP

Dark broth with pasilla, smoked
chicken, avocado, artisan Jack
cheese, homemade crema, crispy
tortilla strips | 14

CORN-MASA QUESADILLAS, MEXICO CITY-STYLE

Crispy corn masa "turnovers"
filled with artisan Jack cheese
& epazote. Avocado-tomatillo
salsa | 14

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

TAQUITOS BAÑADOS

Crispy taquitos (*smoked chicken
& bean filling*), tomatillo sauce,
homemade crema & fresco cheese,
watercress | 14

GUACAMOLE & CHIPS

Mashed Michoacán avocados,
tomato, serrano chile, cilantro,
lime. Served with homemade
tortilla chips, three chile salsa &
roasted tomatillo salsa | 17

** 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.*

**Please inform your server of
ANY allergies (not every ingredient
is listed)**

*Classic Mexican dishes vary from mild to
spicy. We always have spicy condiments for you to
add if you wish.*

CLASSIC REGIONAL MEXICAN SPECIALTIES

CELEBRATING SUMMERS BOUNTY (featured dishes are highlighted in red)

CRISPY CARNITAS FOR TACOS

Gunthorp Farms pasture-raised
pork carnitas. Served with
handmade tortillas of organic
heirloom corn from Mexico, black
beans, salsa verde, guacamole | 21

SMOKED CHICKEN QUESADILLAS

Griddled flour tortillas with
grilled local Amish chicken breast,
caramelized onions and Samuel's
artisan Jack cheese. Guacamole,
two salsas, black beans, Little Gem
salad | 21

- substitute beef short rib or
shrimp | 4

BAJA FISH FOR TACOS*

Lake Superior walleye, creamy
cabbage "slaw," pickled red
onions, árbol chile salsa, crema,
black beans, handmade tortillas
of organic heirloom corn from
Mexico for making tacos | 21

PUEBLA STYLE ENCHILADAS

Handmade corn tortillas,
Amish country chicken (*caramelized
onions*), homemade mole
poblano (*27 ingredients*), crunchy
garnishes | 25

CHICKEN TOSTADAS

Crispy tortillas piled with
tomato, avocado, black beans,
crema, homemade fresco
cheese, Little Gem salad | 16

- substitute shrimp | 4

ENCHILADAS AL GUAJILLO

Braised Nichols Farm greens
(*black beans, spigarello & kale*), local
lions mane mushrooms, guajillo
chile sauce (*grilled onions, roasted
garlic, spices*), crispy onions, añejo
cheese | 25

POLLO EN CREMA DE FLORES

Wood-grilled Amish-country chicken
breast, squash blossom crema (*güero
chiles, garlic*), huitlacoche (*corn
mushroom*) tamal, roasted poblanos,
rooftop pak choy | 29

PEZ ESPADA, SALSA DEL TECHO*

Grilled Gulf coast swordfish, warm
salsa of rooftop tomatoes, local
peaches, habanero, mint & lime.
Green herb rice | 34

LECHON EN MOLE VERDE OAXAQUEÑO

Slow-cooked Gunthorp suckling
pig, Oaxacan green mole (*tomatillo,
corn masa, serrano chiles, hoja santa,
epazote*), tri-color carrots, local
summer squash | 44

CAMARONES CON ESQUITES*

Red chile-marinated grilled
Florida pink shrimp, brothy Three
Sisters Farm corn esquites (*lime
juice, epazote, butter, cob stock*),
Chef Richard's special mayo, fresco
cheese | 38

SIDES

BEANS | 6

- Traditional black with plantains
- Modern black with garlic & crispy
onions
- Pintos with chorizo & bacon

COLIFLOR, CREMA POBLANA ROJA

Nichols Farm cauliflower, spicy red
pobano crema, goeey cheese | 11

FRIED SWEET PLANTAINS

Homemade crema & fresh cheese | 8

GULF-STYLE WHITE RICE | 6

RUSTIC MASHED POTATOES

Añejo cheese | 6

GRILLED KNOB ONIONS

Lime | 6

GRILLED SHISHITO PEPPERS

Lime, coarse salt | 12

JUST-MADE TORTILLA CHIPS & SALSAS

Three chile & roasted tomatillo | 5

WOOD-GRILLED MEATS

CARNES AL CARBON PARA TACOS

Wood-grilled meat, poultry, or
pork for making tacos. Tortillas of
Mexican organic heirloom corn,
grilled shishitos, poblano rajas,
beans, two salsas, guacamole | 21

- **CREEKSTONE
SKIRT STEAK***
marinated in garlic & spices +4
- **CHICKEN BREAST**
marinated with fruit vinegar,
spices and garlic
- **PORK COLLAR**
marinated with red chile adobo
& caramelized pineapple

TACOS ÁRABES

Grilled spiced pork collar,
caramelized onions & cucumber,
spicy chipotle salsa, creamy
jocoque sauce, black beans, grilled
flour tortillas | 21

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

OAXACAN CARNE ASADA*

Red chile-marinated grilled prime
ribeye steak, black beans, sweet
plantains, homemade crema,
fresco cheese, guacamole | 48

TRIO OF CARNES AL CARBON*

Naturally raised
Creekstone skirt steak,
chicken breast & pork
collar. Roasted poblanos,
beans, guacamole,
grilled knob onions &
shishito peppers. Tortillas
of Mexican organic
heirloom corn | 69

Looking to host a private event?

*We have 3 private rooms! Please contact Jen
Fite at Jfite@fronteragrill.net*

DESSERTS

TARTALETA DE DURAZNO

Warm peach crumble tart (*oats,
cornmeal, butter, vanilla*), local
peach compote, fresh corn ice
cream (*orange*) | 15

TRES LECHE DE CIRUELA

Tender cake infused with
herby tres leches (*condensed,
evaporated, whole, rosemary,
lavender*), whipped cream frosting,
Klug Farm plums (*compressed with
hibiscus*), olive oil ice cream | 15

FRONTERA'S CHOCOLATE PECAN PIE

Kahlúa whipped cream | 15

PASTEL DE ZANAHORIA

Moist carrot cake (*local farm
carrots, cream cheese frosting*),
cajeta-cream cheese ice cream,
carrot-ginger granita, pecan cookie
crumble, carrot crema | 15

FLAN CLÁSICO

Mexican vanilla caramel custard,
Klug Farm blackberries, Frontera
biscotti (*toasted corn pinole,
piloncillo*) | 13

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 is to insure a full and
equitable salary for all
our staff. No additional
gratuity is necessary, but
if we have exceeded your
expectations, please feel
free to leave a little more.
It will be split between the
service staff.

Frontera Grill

445 N Clark St Chicago
312.661.1434 rickbayless.com
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Rick & Deann Bayless, proprietors

Richard James, chef

Javauneka Jacobs, sous chef

Jennifer Enyart, pastry chef

Julianna Arquilla, general manager &

beverage director

Belen Ramirez, Jessica Weber, Alejandra

Perez managers

Jill Gubesch, wine director