

## TIME-HONORED STARTERS

### GUACAMOLE & CHIPS

Mashed Michoacán avocados, tomato, serrano chile, cilantro, lime. Served with homemade tortilla chips, three chile salsa & roasted tomatillo salsa | 15

### 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

### CORN-MASA QUESADILLAS, MEXICO CITY-STYLE

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

### FRONTERA SALAD

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

### SOPECITOS DE PLÁTANO

Crispy little corn masa “boats,” black bean & plantain filling, roasted tomato-serrano sauce, crema, fresco cheese | 14

## SIDES

### GRILLED BROCCOLI, SALSA MACHA

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

### VEGETARIAN BLACK BEANS

Garlic & crispy onions | 6

### JUST-MADE TORTILLA CHIPS & SALSAS

Three chile & roasted tomatillo | 5

### FRIED SWEET PLANTAINS

Homemade crema & fresh cheese | 8

### GULF-STYLE WHITE RICE | 6

### RUSTIC MASHED POTATOES

Añejo cheese, knob onions | 6

### COLIFLOR, CREMA POBLANA ROJA

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

### WOOD-GRILLED GÜERO CHILES

Maldon Salt | 12

### GRILLED KNOB ONIONS

Lime | 6

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

## CLASSIC REGIONAL MEXICAN SPECIALTIES

### 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 | 20

### CALABACITAS RELLENAS

Crunchy-coated tatume summer squash, wild greens filling (*local goat cheese, quelites, grilled onions*), pistachio-green chile pipian | 23

### VEGETARIAN PUEBLA STYLE ENCHILADAS

Homemade corn tortillas with portobello mushrooms, onions, homemade mole poblano (*27 ingredients*), crunchy garnishes | 25

### ENCHILADAS AL GUAJILLO

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

### QUESADILLAS NORTEÑAS

Griddled flour tortillas with Samuel’s artisan Jack cheese. Guacamole, two salsas, black beans, Little Gem salad (*Choice of roasted poblano -OR- grilled portobello mushroom*) | 21

### EGGPLANT MILANES Y RAJAS CON CREMA

Crispy eggplant, roasted poblanos & caramelized onions simmered with crema, roasty potatoes & lacinato kale | 26

## LUNCH SPECIALS

### AVOCADO CAESAR SALAD

Bayless Garden greens, classic dressing (*Baja olive oil, Dijon mustard, garlic*), dry jack cheese, black pepper croutons, Michoacán avocado | 16

### BAJA STYLE TATUME SQUASH FOR TACOS

Creamy cabbage “slaw,” pickled red onions, árbol chile salsa, crema, black beans, handmade tortillas of organic Mexican heirloom corn for making tacos | 21

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

## 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)

**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* (Champagne, IL)
- Cheddar, *Hook's* (Mineral Point, WI)

**EGGS** are from *Little Farm on the Prairie* (Saunemin, IL)

### 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.



VEGETARIAN  
MENU