

## 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, "Viña Alberdi" Reserva, Rioja, Spain (Tempranillo) | **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

## 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, Torres 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 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

**Blood Orange Spritz** | La Gritona reposado tequila, Mommenpop Blood Orange apéritif, Alma Finca liqueur, housemade pomegranate syrup, Angostura bitters, Topo Chico | **16**

**Margarita Otoñal** | Del Maguey Puebla (infused with *canela*), Apologue Paw Paw liqueur, Oaxacan pasilla syrup, Tequila Real del Valle reposado, caramelized pineapple puree, lime, Angostura bitters | **16**

**Mulato Chile Old Fashioned** | Abasolo (infused with *Mulato chile*), Espolón reposado tequila, Flamingo Rivera Mango Chili liqueur, simple | **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** | Tequila Real Del Valle (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  
• 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)

**RICE** Cahokia Rice, McClure, Illinois

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

**OLIVE OIL** is Baja Precious from northern Baja



## CEVICHES & RAW BAR

### CLASSIC FRONTERA CEVICHE\*

Pacific albacore, lime, tomatoes, olives, cilantro, green chile | 20

### AGUACHILE DE SALMON\*

Loch Duart Salmon, spicy-limey-herby "broth," avocado, cucumber, jicama, serranos, onion & cilantro | 20

### CÓCTEL DE CAMARÓN\*

Florida pink shrimp, tangy-spicy Mexican cocktail sauce, avocado, jicama, cucumber, cilantro, lime | 20

## 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

### OAXACAN MARKET SALAD

Artisan greens, spicy-tangy Oaxacan pasilla dressing, grilled Nichols Farm Triumph apples, homemade fresh cheese, candied cranberries & pecans | 16

### FRONTERA SALAD

Artisan greens, grilled garlic-chive dressing (*green chile, lime*), Jack cheese, buttery black pepper croutons | 16

- add grilled chicken breast | 8

### TAMAL DE CAMOTE BLANCO

White sweet potato tamal (*infused with herbs & flowers*), Graciela's sister's Oaxacan green mole, grilled local hen of the woods mushrooms, braised chayote, crispy potatoes | 23

### GRILLED BROCCOLI, SALSA MACHA

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

### CALABAZA AL AJO Y CHIPOTLE

Chipotle-roasted Nichols Farm butternut, brown-butter garlic mojo, dry jack cheese chicharrón | 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 | 23

### CEVICHE TRIO\*

Classic Frontera Ceviche, Cóctel de camarón, Aguachile De Salmon | 29

### OYSTERS\*

Shucked to order. Tomatillo-habanero "miñoneta," smoky chipotle-garlic salsa, fresh limes. Ask for today's selection | **half 23 | full 45**

### OYSTERS & CEVICHE PLATTER\*

One dozen oysters & accompaniments. Classic Frontera Ceviche, Aguachile De Salmon | **half 38 | full 70**

## TIME-HONORED STARTERS

### TAMAL DE REQUESÓN, MOLE NEGRO

Corn husk-steamed tamal of homemade ricotta & heirloom corn masa, black mole (*32 ingredients*), grilled shiitakes, crema | 15

### 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 | 15

### SOPECITOS RANCHEROS

Crispy little corn masa "boats," braised beef filling, roasted tomato-serrano sauce, avocado, fresco cheese | 15

### FRONTERA'S CLASSIC QUESO FUNDIDO

Samuel's artisan Jack cheese, roasted peppers, homemade chorizo, heirloom corn tortillas | 15

### SMOKED CHICKEN TAQUITOS, GUACAMOLE

Crispy smoked chicken taquitos, black beans, classic guacamole, homemade crema, roasted tomatillo salsa, fresco cheese | 16

### GUACAMOLE & CHIPS

Mashed Michoacán avocados, tomato, serrano chile, cilantro, lime. Served with homemade tortilla chips, three chile salsa & roasted tomatillo salsa | 19

\* These items are served, undercooked, cooked to order or contain undercooked ingredients. Consuming raw or undercooked animal products may increase your risk of food borne illness, especially if you have medical conditions.

## CLASSIC REGIONAL MEXICAN SPECIALTIES

### THE FLAVOR OF OAXACA

(Featured dishes are highlighted in red)

### ENCHILADAS DE MOLE ROJO

Just-made tortillas, braised pork shoulder filling, Reyna's red mole, queso fresco, onions, radishes, fresh herbs | 27

### PUERCO EN MOLE CHICHILO

Slow-grilled Gunthorp pork collar steak, Oaxacan chichilo (*ancho, pasilla, almonds, garlic, herbs & spices*), roasted red kuri squash, güero chile rajas | 35

### SALMÓN EN ESTOFADO ALMENDRADO\*

Grilled Loch Duart salmon, estofado almendrado (tomatoes, almonds, sweet spices, bread crumbs), roasted Nichols Farm acorn squash & Jonathan apples, pickled jalapeños | 38

### PUEBLA-STYLE ENCHILADAS

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

### CAMARONES EN MOLE AMARILLO\*

Grilled Florida pink shrimp, Oaxacan yellow mole (*guajillo chile, tomato, tomatillo, hoja santa, corn masa*), herby chochoyotes (*masa dumplings*), grilled green beans, crispy onions | 36

### POLLO EN MANCHAMANTELES

Grilled Amish country chicken breast, manchamanteles (*ancho chile, pineapple, sweet spices, bread crumbs, peanuts, almonds*), plantain, white sweet potato-grits cake | 29

### MIXIOTE DE BORREGO

Momi Farms lamb shoulder slow-cooked in parchment with smoky Oaxacan pasilla-tomatillo sauce & camote blanco (*white sweet potato*), añejo cheese, watercress, crispy onions | 46

### CARNITAS DE PATO

Crispy duck carnitas, guacamole, verduras en escabeche (*pickly manzano & jalapeño chiles, white onion, Napa cabbage*), black beans, roasted tomatillo salsa | 40

## SIDES

### BEANS | 8

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

### COLIFLOR, CREMA POBLANA

Nichols Farm cauliflower, pobano crema, gooey cheese | 13

### FRIED SWEET PLANTAINS

Homemade crema & fresh cheese | 8

### GULF-STYLE WHITE RICE | 8

### RUSTIC MASHED POTATOES

Añejo cheese | 8

### GRILLED KNOB ONIONS

Lime | 8

### GRILLED SHISHITO PEPPERS

Lime, coarse salt | 12

### JUST-MADE TORTILLA CHIPS & SALSAS

Three chile & roasted tomatillo | 7

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

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

## WOOD-GRILLED MEATS

### OAXACAN CARNE ASADA\*

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

### CARNE ASADA BRAVA\*

Habanero-marinated Creekstone Black Angus flank steak, salsa huevona (*hand-crushed roasted tomatoes & jalapeños*), sweet corn tamales (*crema, fresco cheese*), sliced grilled knob onions | 38

### TACOS ÁRABES

Grilled spiced pork collar, caramelized onions & cucumber, spicy chipotle salsa, creamy jocoque sauce, black beans, grilled flour tortillas | 25

### 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 | 26

- CREEKSTONE SKIRT STEAK\* marinated in garlic & spices +5

- CHICKEN BREAST marinated with fruit vinegar, spices and garlic

- PORK COLLAR marinated with red chile adobo & caramelized pineapple

### TRIO OF CARNES AL CARBON

Naturally raised Creekstone skirt steak, chicken breast & pork collar. Roasted poblanos, beans, guacamole, grilled knob onions, grilled shishitos. Heirloom Mexican corn tortillas | 69

## SPECIALS

### TUESDAY, WEDNESDAY, THURSDAY

**SHORTTRIB, MOLE NEGRO\***  
Tender-braised Creekstone short rib, homemade Oaxacan black mole, queso añejo mashed potatoes, wood-grilled knob onions | 48

### WEEKENDS ONLY

**COCHINITA PIBIL**  
Slow-cooked Gunthorp Farm suckling pig (*achiote, in banana leaves*), rich pan juices, beans, rajas, pickled onions, habanero salsa | 46

## DESSERTS

### CALABAZA EN TACHA CHEESECAKE

Creamy cheesecake enlivened with calabaza en tacha (*red kuri squash slow-cooked with raw sugar & mulling spices*), candied ginger shortbread crust, alegría (*puffed amaranth*) crunch | 15

### S'MORES TRES LECHES CAKE

Tender cake doused with three milks (*sweetened condensed, evaporated, whole*), dark chocolate sorbet, torched homemade marshmallows, cocoa-graham cracker crumble | 15

### FRONTERA'S CHOCOLATE PECAN PIE

Kahlúa whipped cream | 15

### BANANA LEAF ICE CREAM SUNDAE

Rich ice cream infused with banana leaf & vanilla, sweet-corn crema, whipped sour cream, corn masa waffle bowl, corn husk powder | 15

### FLAN CLÁSICO

Ultra-creamy flan, caramely Klug Farm apple slices, apple cider gelatinas, pecan polvorones | 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  
@fronteragrill f t i

Rick & Deann Bayless, proprietors  
Richard James, chef  
Javauneeka Jacobs, sous chef  
Jennifer Enyart, pastry chef  
Julianna Arquilla, general manager & spirits director  
Belen Ramirez, Marilu Cristobal, Alejandra Perez managers  
Jill Gubesch, wine director

Looking to host a private event?

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