

COCKTAILS

WINES

BY THE GLASS

WHITE (glass/bottle)

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

2023 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

RED (glass/bottle)

2017 Peregrine, Pinot Noir, Central Otago, New Zealand | 16/65

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 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

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, Psychauds. 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

Cranberry Chipotle Spritz | Koval cranberry gin liqueur, Tanteo chipotle tequila, PF Dry Curaçao, agave, topped with Jean Louis sparkling wine | 16

Tropical Fiesta Margarita | Tanteo habanero, Tequila Real del Valle, Grand Marnier, coconut, passion fruit, agave, lime, Angostura | 16

Mulato Chile Old Fashioned | Abasolo (infused with Mulato chile), Espolón reposado tequila, Flamingo Rivera Mango Chili liqueur, simple | 16

Winter Paloma | Nocheluna sotol, Alma Finca orange liqueur, rosemary syrup, Angostura bitters, fresh lime & grapefruit juice. Topped with Topo Chico | 16

BEER COCKTAILS

Banderita | Housemade sangrita (tomatoes, fresh lime & orange juice, Tamazula), choice of Espolón blanco tequila or Wahaka espadín mezcal, Tecate | 10

Chelada | Dos Equis lager, fresh lime juice, salted rim | 8

Michelada | Dos Equis lager, housemade sangrita, Tajin 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

Ponche Margarita | Tequila Real del Valle reposado, Charanda añejo, Maxico Místico hibiscus liqueur, guava, piloncillo, fresh lime, Topo Chico | 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)

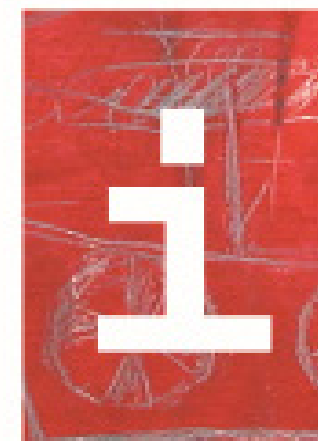
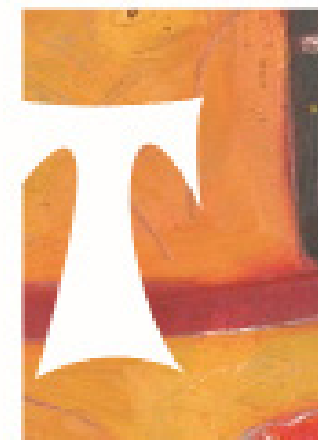
CHEESE

- 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)

RICE Cahokia Rice, McClure, Illinois

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

FRONTERA SALAD

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

▪ add grilled chicken breast | 8

FIDEOS SECOS DE CALABAZA

Local spaghetti squash with chipotle
crema, braised Nichols Farm greens,
añejo cheese, roasted maitake
mushrooms | 23

GRILLED BROCCOLI, SALSA MACHA

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

GREEN BEANS, CHILES TREADADOS

Green beans with chiles treadados,
sesame & peanuts | 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

TIME-HONORED STARTERS

TAMAL DE HUITLACOCHÉ

Fluffy tamal of heirloom corn
masa & local huitlacoche (*corn
mushroom*), roasted poblano
crema, Samuel's artisan Jack,
poblano rajas | 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 | 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 | 16

GUACAMOLE & CHIPS

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

SMOKED CHICKEN TAQUITOS, GUACAMOLE

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

** 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.*

**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

THE FLAVOR OF THE HOLIDAYS (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 | 23

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 | 23

▪ 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

ENCHILADAS DE MOLE

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, Ruby streaks | 21

▪ substitute shrimp | 4

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

ENCHILADAS DE CHILORIO

Heirloom corn tortillas, braised red
chile pork chilorio, chileajo sauce
(*guajillo, roasted garlic, cumin, black
pepper*), spicy candied orange zest,
white onion, cilantro | 25

POLLO EN PIPIÁN DE AVELLANAS

wood-grilled Amish country
chicken, hazel nut pipián (*pasilla
chiles, roasted garlic, sweet spices*),
brown-butter butternut mash,
pomegranate | 29

SALMÓN EN TOMAMOLE*

Grilled Loch Duart salmon,
tomamole (*roasted tomatillos,
pineapple, serrano, cumin*), chiles
treadados, green beans, herby green
rice, sesame & peanuts | 34

CARNE DE PUERCO ASADO, SALSA BBQ

Wood-grilled pork collar steak,
Chef Richard's guajillo BBQ sauce,
cheese-crustured roasted potatoes,
grilled knob onions | 35

CAMARONES EN SALSA MACHA *

Grilled red-chile shrimp, brown
butter salsa macha (*pecans, sunflower
seeds, arbol & guajillo chiles, garlic*),
Nichols Farm "winter" spinach, Gulf-
style white rice, lobster stock | 38

SIDES

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

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 | 24

▪ **CREEKSTONE
FLANK STEAK ***
marinated in garlic & spices +5

▪ **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 | 22

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

PASTEL NAVIDEÑO

Sticky toffee tamarind-date cake,
chestnut-brown butter ice cream,
ponche-poached quince | 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 DE ROMPOPE, BUÑUELO DE VIENTO

Rich rompope (*Mexican eggnog*)
flan, crispy rosette buñuelo, fresh
Mexican guava, pomegranate,
grajeas | 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

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