

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

2023 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

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 | Mezcal Del Amigo, 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, Torres 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

Corona Non-Alcoholic | Lager | 6.50

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 Cappucino | 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

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 YUCA

Creamy yuca tamal with braised greens filling, pumpkin-ancho mole, roasted calabaza de castilla and malanga (taro), crunchy pumpkin seeds, epazote | 23

GRILLED BROCCOLI, SALSA MACHA

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

YUCA AL MOJO

Braised yuca with roasted garlic mojo, lime, cilantro | 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**

SEAFOOD TOWER*

One dozen oysters, Classic Frontera ceviche, Aguachile de Salmon, tomatillo-habanero "miñoneta," smoky chipotle-garlic salsa, Mexican limes | **half 38 | full 70**

TIME-HONORED STARTERS

EMPANADAS DE PUERCO

Crispy, golden yuca crust around pork picadillo (*peanuts, raisins, sweet spices, tomato*). Toasted guajillo salsa | 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 FLAVORS OF AFROMESTIZO MEXICO (featured dishes are highlighted in red)

ENCHILADAS CAMPECHANAS

Just-made tortillas, filling of pork carnitas, bacon, ham hock & sweet potato, pasilla-plantain sauce, crunchy chicharrón, crispy sweet potato, cilantro | 27

CHAMORRO ENCHILADO

Pork shank braised with red chile adobo in banana leaves. Moros y cristianos (*black beans and rice*), spicy pickled chiles, radish & nopales | 35

DORADO CON YUCA AL MOJO*

Wood-grilled mahimahi, yuca with slow-cooked garlic, red chile-peanut salsa, candied peanuts | 38

ENCHILADAS DE MOLE

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

CAMARONES EN SALSA MACHA*

Wood-grilled Florida pink shrimp (*adobo marinade*), coconut salsa macha (*arbol & guajillo chiles, peanuts, shaved coconut, olive oil, apple cider vinegar*), lobster stock, coconut rice | 36

POLLO EN FRIJOL NEGRO

Chicken breast cooked over the coals, velvety black bean sauce (*epazote, guajillo chile, garlic*), golden plantains, herby chochoyotes (*masa dumplings*), crispy epazote | 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, ruby streaks, 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

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 | 27

- **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

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

CAPIROTADA

Warm buttery Mexican "bread pudding" (*raw sugar, sweet spices*) with red wine cherries, toasted almond crumble, triple cream ice cream, fresh figs | 15

PASTEL DE TRES LECHES, CACAHUATES Y PLÁTANO

Toasted peanut tres leches cake, spiced banana ice cream, whipped crema, peanut butter caramel, peanut-piloncillo meringue | 15

FRONTERA'S CHOCOLATE PECAN PIE

Kahlúa whipped cream | 15

PASTEL DE CHOCOLATE SOUFFLÉ

Chocolate soufflé cake, honey Manila mango & fresh persimmon with Bayless Garden honey, hot fudge, whipped cream | 15

FLAN DE COCO

Creamy flan of coconut & charanda (*Mexican rum*), tropical mango & papaya, candied sweet potato, coconut-sweet potato cookies (*cocadas*) | 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
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

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.