

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

2023 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

Wines are listed from lightest to fullest in body within each category.

Wines shown with this symbol indicate producers which practice biodynamic, organic or sustainable agriculture in their vineyards.

SPIRIT FREE

Zen Margarita | DHOS blanco tequila, DHOS orange, agave, lime | 14

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 Amigol, 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

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, Tajín rim | 8

CARAFES

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 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)

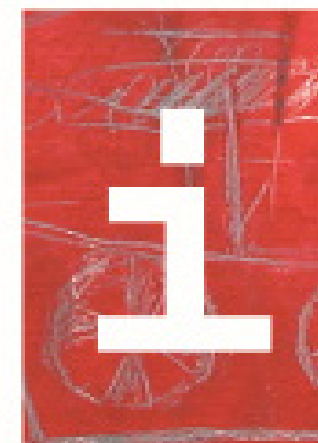
CHEESE

- 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

BRAZO DE REINA

Slices of great big tamal roll (*filled
with greens, black beans, pumpkin
seeds*), salsa campechana (*roasted
tomatoes, garlic, sour orange*),
roasted chayote | 23

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 | 23

TIME-HONORED STARTERS

SALBUTES DE POLLO

Crispy masa cakes topped
with smoked chicken, spicy
roasted tomato chiltomate salsa,
avocado | 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 | 14

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 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 YUCATAN MEXICO
(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, chiptole 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,
Bayless garden greens | 21
▪ substitute shrimp | 4

ENCHILADAS CAMPECHANAS

Just-made tortillas, filling of pork
carnitas, bacon, ham hock & sweet
potato, pasilla-plantain sauce,
crunchy chicharrón, crispy sweet
potato, cilantro | 25

POLLO EN PIPIAN

Grilled chicken breast, Yucatecan
pipian (*pumpkinseeds, achiote,
garlic, spices*), black beans, crunchy
chayote salad | 29

ROCOD EN MOJO DE AJO VERDE*

Washington rock fish in local green
garlic mojo, roasted poblanos, queso
añejo mashed potatoes, crispy
onions | 30

CHAMORRO PIBIL

Tender pork shank (*slow-cooked
with achiote in banana leaves*), rich
braising juices, roasted green
chiles, black beans, pickled red
onions, habanero salsa | 35

CAMARONES EN ESCABECHE*

Wood-grilled Florida pink
shrimp, beet escabeche (*olive oil,
vinegar, caramelized onions, xkatic
chiles, spices*), roasted carrots &
potatoes | 36

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

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 | 24

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

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 CUATRO LECHE CON COCO Y PAPAYA

Tender cake infused with 4 milks
(*condensed, evaporated, whole,
coconut*), torched meringue frosting,
papaya 2 ways (*sorbet, fresh*),
coconut pudding | 15

PASTEL DE CHOCOLATE SOUFFLÉ

Chocolate soufflé cake, Oxtutzcab
ice cream (*chocolate, achiote, chile,
allspice, honey*), 3 fruits (*mango,
persimmon, apricot*) infused with
Xtabentun-honey syrup | 15

FLAN DE COCO

Creamy flan of coconut & charanda
(*Mexican rum*), tropical mango &
papaya, candied sweet potato,
coconut-sweet potato cookies
(*cocadas*) | 13

FRONTERA'S CHOCOLATE PECAN PIE

Kahlúa whipped cream | 15

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](https://www.instagram.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