

## 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** 🍷

2023 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 | **28/110** 🍷

### ROSÉ (glass/bottle)

2023 Paoloni, **Sangiovese** dry Rosé, Valle de Guadalupe, B.C., Mexico | **15/60**

2023 Château Les Mesclances, "Romane", Côtes de Provence, France | **15/60** 🍷

### RED (glass/bottle)

2017 Varner, “Los Alamos Vineyard” **Pinot Noir**, Santa Barbara County, California | **15/60** 🍷

2021 Foxglove, **Zinfandel**, Paso Robles, California | **13/50** 🍷

2023 Aborigen, "Incógnito" Valle de Guadalupe, B.C., Mexico (**Grenache, Cabernet, Tempranillo**) | **14/55** 🍷

2020 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 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**

**Negroni Spritz** | DHOS gin, DHOS Bittersweet aperitif, Three Spirits Night Cap, Topo Chico | **14**

## COCKTAILS

### OUR CLASSICS

**Topolo Margarita** | Espolón reposado tequila, Torres Orange Liqueur, sweetened lime juice. Shaken tableside | **15**

**Blue Agave Margarita** | Ojo de Agua 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

**Strawberry Spritz** | La Venenosa Tabernas raicilla, Day Trip strawberry amaro, strawberry cordial, Jean-Louis Blanc de Blancs brut, Topo Chico | **16**

**Coco Picante** | Union espadin mezcal, Real del Valle blanco (infused with jalapeños), Suze, coconut, lime | **16**

**Tropical Highball** | Mijenta blanco tequila, Huana Mayan guanabana liqueur, Flamingo Riviera mango chili liqueur, Ritual Sister smoked pineapple, pineapple cordial, lime, Topo Chico, Angostura bitters | **16**

**Berry Chipotle Old Fashioned** | Tanteo Chiptole tequila, Real del Valle reposado tequila, Walcher Midsummer liqueur, strawberry bitters | **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 SERVES 5 COCKTAILS

**Spicy Papaya** | Tequila Real Del Valle (infused with jalapeño), Del Amigo mezcal, Fruitful papaya, simple, fresh lime juice, Topo Chico | **65**

**Jamaica Margarita** | Ojo de Agua blanco tequila, Koch El Elemental mezcal, Campari, 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** This mark indicates that the listed seafood is rated green for environmental sustainability by Monterey Bay Aquarium's Seafood Watch. CHOICE Learn more at seafoodwatch.org.

**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 (*trolling line*), 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**

**CEVICHE TRIO\***  
Classic Frontera Ceviche, Cóctel de camarón, Aguachile de Salmon | **29**

 **OYSTERS\*** (*farmed*)  
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**

# ANTOJITOS CLASSIC MEXICAN STARTERS

**“ENCHILADAS” POTOSINAS**  
Guajillo-infused corn-masa turnovers (*spicy homemade fresh cheese filling*), guacamole, crema, Valentina hot sauce, rooftop ruby streaks | **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**

**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**

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

# VEGETABLES

**BEET & CITRUS SALAD**  
Local golden & red beets, grilled orange, grapefruit, cascabel chile vinaigrette, Prairie Fruits Farm goat cheese, candied peanuts | **16**

**COLIFLOR, CREMA POBLANA**  
Nichols Farm roasted cauliflower, pobano crema, gooey cheese | **13**

**WOOD-GRILLED CORN ON THE COB**  
Green chile mayo, fresh cheese & cilantro **OR** red chile crema & añejo cheese | **6**

**GRILLED BROCCOLI, SALSA MACHA**  
Grilled broccoli, cashew salsa macha (*red chile, cashew, roasted garlic, olive oil*), queso añejo | **13**

**CRISPY EGGPLANT**  
Golden Bayless garden eggplant, sesame salsa negra, grilled knob onions, lime | **13**

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

▪ add grilled chicken breast \*| **8**

*\* 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.*

# MOLES & ENCHILADAS

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

**ENCHILADAS DE FLORES**  
Fresh-made tortillas, local farm summer greens filling (*beet, dandelion, broccoli*), squash blossom cream (*güero chile*), farm fresh garnishes | **23**

**ENCHILADAS GUERRERENSAS**  
Handmade corn tortillas, grilled chicken & potato filling, spicy red guajillo chile sauce, crunchy Napa cabbage, homemade cream & fresco cheese | **27**

**TUESDAY, WEDNESDAY, THURSDAY SPECIAL**  
**SHORTRIB, MOLE NEGRO**  
Tender-braised Creekstone short rib, homemade Oaxacan black mole, queso añejo mashed potatoes, wood-grilled knob onions | **48**

# FROM THE GRILL

**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**

 **TRUCHA, SALSA DEL TECHO\***  
Wood-grilled Idaho Riverance trout (*freshwater tanks*), warm salsa (*rooftop-grown tomatoes, local melon, habanero, lime*). Herby green-chile rice, Bayless garden basil | **35**

**CAMARONES ADOBADOS\***  
Grilled Florida pink shrimp, salsa adobada (*ancho chile, garlic, herbs, spices, orange*), classic white rice, creamy-crunchy red cabbage | **36**

**POC CHUC\***  
Yucatecan dish of grilled pork collar (*sour orange marinade*), local tomato slices, avocado, tangy-crunchy Napa cabbage. Roasted habanero salsa, black bean soup | **35**

**POLLO EN SALSA DE CHILE GUAJILLO Y CEREZA\***  
Wood-grilled Amish chicken breast, guajillo-cherry sauce, grilled bok choy, queso añejo mashed potatoes, crispy chicken skin | **29**

# SLOW COOKED

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

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

**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.

**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 TACOS

**TACOS ÁRABES**  
Grilled spiced pork collar, caramelized onions & cucumber, spicy chipotle salsa, creamy jocoque sauce, black beans, grilled flour tortillas | **27**

**CARNES AL CARBON PARA TACOS**  
Wood-grilled meat, poultry, or pork for making tacos. Tortillas of Mexican organic heirloom corn, grilled shishitos, poblano rajás, 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**

**WOOD-GRILLED PORTOBELLO MUSHROOM FOR TACOS**  
Wood-grilled mushrooms marinated with spices, garlic & agave nectar. Tortillas of Mexican organic heirloom corn, poblano rajás, black beans, two salsas, guacamole | **24**

# DESSERTS

**BAYLESS GARDEN PASTEL DE TRES LECHES**  
Bay leaf tres leches cake, hoja santa ice cream, chocolate crumble, candied lemon verbena and mint | **15**

**CHOCOLATE, RASPBERRY, ANCHO**  
Chocolate-raspberry brownie, chocolate-raspberry ice cream (*chocolate chips, ancho chile*), raspberry-ancho compote, hot fudge | **15**

**FLAN DE AGASTACHE**  
Bayless Garden anise hyssop Flan, marinated Klug Farm peaches (*xtabentún liqueur*), pinole cookie | **13**

**BLUEBERRY-CORNMEAL CRUMBLE CAKE**  
Orange zest-cream cheese whip, blueberry compote | **15**

**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**

# SIDES

- BEANS | 8**
- Traditional black with plantains
  - Modern black with garlic & crispy onions
  - Pintos with chorizo & bacon

**FRIED SWEET PLANTAINS**  
Homemade crema & fresh cheese | **8**

**GULF-STYLE WHITE RICE | 8**

**RUSTIC MASHED POTATOES**  
Añejo cheese | **8**

**GRILLED KNOB ONIONS**  
Lime | **5**

**GRILLED SHISHITO PEPPERS**  
Lime, coarse salt | **12**

**JUST-MADE TORTILLA CHIPS & SALSAS**  
Three chile & roasted tomatillo | **7**

**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 Jones-Enyart, pastry chef  
Julianna Arquilla , general manager & spirits director  
Belen Ramirez, Marilu Cristobal & Chad Torres, managers  
Jill Gubesch, wine director