

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

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

2020 Aborigen, "Incógnito" Valle de Guadalupe, B.C., México (**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 are listed from lightest to fullest in body within each category.

Wines shown with this symbol indicate producers which practice biodynamic, organic or

SPRIT FREE

Zen Margarita | DHOS blanco tequilla, 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 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

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

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 | **5**

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

The Seafood Watch Best Choice Restaurant Program celebrates sustainable seafood and the restaurants that serve it.

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 (trolling line),
lime, tomatoes, olives,
cilantro, green chile | 19

VEGETABLE
FOCUSED

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

BEET & CITRUS SALAD

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

FRONTERA SALAD

Bayless Garden 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

ENCHILADAS DE FLORES

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

GRILLED BROCCOLI, SALSA
MACHA

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

GRILLED & GLAZED
NICHOLS FARM BOK CHOY

Salsa negra glaze (with homemade
black bean miso), crispy onions, añejo
cheese| 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

PICADAS DIVORCIADAS

Crispy corn masa “boats” filled
with pork carnitas & black beans.
Three chile salsa, roasted tomatillo
salsa, Guerrero’s famous cincho
cheese, onions & cilantro| 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 GUERRERO 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*

Crispy 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 GUERRERENSAS

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

POLLO EN MOLE VERDE,
TAMAL NEJO

Wood-grilled chicken breast, classic
green mole (pumpkin seeds, tomatillo,
green chile, epazote, spices), Guerrero’s
classic flat banana leaf-wrapped nejo
tamal, roasted chayote | 29

TRUCHA A LA TALLA*



Red chile-marinated wood-grilled
Idaho Riverance trout (freshwater tanks),
herby green-chile aioli, rustic mashed
potatoes, cilantro salad |35

FRIJOL CON PUERCO

Pork shank braised with black beans
& garlic. Chorizo, pickled jalapeños,
queso fresco | 35

CAMARONES ADOBADOS*

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

SIDES

BEANS | 8

- Traditional black with plantains

- Modern black with garlic & crispy
onions

- Pintos with chorizo & bacon

COLIFLOR, CREMA POBLANA

Nichols Farm roasted 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 | 5

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

PASTEL DE CUATRO LECHES,
MARACUYÁ Y MANGO

Coconut tres leches cake, fresh local
raspberries, mango-passion fruit
sorbet, passion fruit curd, coconut
pudding | 15

CHOCOLATE,
RASPBERRY, ANCHO

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

TWO-TONE FLAN

Guava-cream cheese layer, vanilla
bean layer, fresh Mexican guavas,
coconut lace 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

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
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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, managers
Jill Gubesch, wine director