

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 | **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 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**

Tequila y Tonic | DMC espresso, DHOS tequila, Three Spirit Livener, Lyre’s Coffee Originale liqueur, tonic| **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

Manzana y Manzano Spritz | Yola Pechuga, Alambique Serrano Oaxacan Rum, local cider, manzano chile agave, lime, Amargo Vallet, Topo Chico | **16**

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

Tropical Highball 2.0 | Mijenta blanco tequila, Huana Mayan guanabana liqueur, Flamingo Riviera mango chili liqueur, Ritual Sister smoked pineapple, orgeat, lime, Topo Chico, Angostura | **16**

Maiz Old Fashioned | Prieto y Prieta Oaxacan whisky, Vago Elote mezcal, tamarind liqueur, Oxacan Pasilla, 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 • 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)

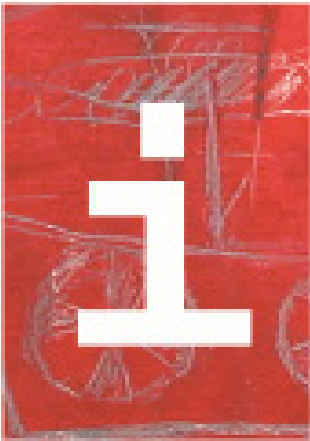
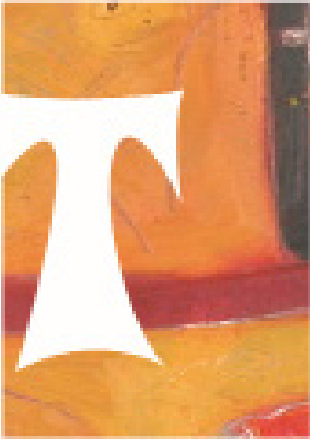
CHEESE

- 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



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**

CLASSIC FRONTERA CEVICHE*

Pacific albacore (*trolling line*), lime, tomatoes, olives, cilantro, green chile | **20**

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**

MOLES & ENCHILADAS

ENCHILADAS DE MOLE

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

POLLO EN MANCHAMANTELES

Grilled Amish chicken breast, mole manchamanteles (*ancho, almonds, peanuts, sweet spices, pineapple*), pickled Klug Farm peaches, queso añejo mashed potatoes, rooftop pac choy | **29**

ENCHILADAS DE CARNITAS

Just-made heirloom corn tortillas, pork carnitas-potato filling, roasted tomatillo sauce with chicharrón, homemade fresco cheese, seared rooftop turnips | **27**

ENCHILADAS DE FLORES

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

LUNCH FAVORITES

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**

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**

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**

- sub beef short rib or shrimp | **4**

CHICKEN TOSTADAS

Crispy tortillas piled with tomato, avocado, black beans, crema, homemade fresco cheese, Bayless garden greens | **21**

- substitute shrimp | **4**

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**

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 CON ESQUITES*

Red-chile grilled Florida pink shrimp, esquites featuring Three Sisters Farms sweet corn, chef Richard’s smoky-spicy mayo, grilled local green beans, añejo cheese | **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**

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 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**

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 | **24**

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

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

DESSERTS

BAYLESS GARDEN PASTEL DE TRES LECHES

Bay leaf tres leches cake, hoja santa ice cream, chocolate crumble, candied lemon verbena and mint | **15**

STRAWBERRIES & CREAM

Mexican chocolate crispy meringue, Klug Farm strawberries, strawberry swirl ice cream, Mexican vanilla whipped cream, bittersweet chocolate sauce | **15**

FLAN DE AGASTACHE

Bayless Garden anise hyssop flan,marinated Klug Farm peaches (*xtabentún liqueur*), pinole cookie | **13**

CAJETA CARROT CAKE

Carrot cake (*local Nichols farm carrots*) layered with classic cream cheese frosting (*orange & canela*), homemade cajeta ice cream, carrot-ginger granita, marigolds | **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.

** 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 as not all ingredients are listed.

Classic Mexican dishes vary from mild to spicy. We always have habanero salsa for you to add if you wish.