

# WINES BY THE GLASS

## BUBBLES (glass/bottle)

NV Wölffer Estate, “Spring in a Bottle”  
**Alcohol-Removed Blanc de Blancs**,  
Mosel, Germany | **15 200ml btl**

NV Miguel Torres, “Estelado” **Brut Rosé**,  
Maule Valley, Chile (***País***) | **12/45** 

NV Charpentier, “Tradition Brut”  
Vallée de la Marne, Champagne,  
France | **28/110** 

## WHITE (glass/bottle)

2023 Gustave Lorentz, Réserve. **Pinot Blanc**,  
Alsace, France | **14/55** 

2023 August Kessler, “R,” **Riesling**  
Kabinett, Rheingau, Germany | **12/45** 

2023 Finca La Carrodilla, “Ir y Venir”  
**Sauvignon Blanc**, Valle de Guadalupe,  
B.C., Mexico | **15/60** 

2023 Casa Magoni, “Manaz Blanco”  
**Viognier/Fiano**, Valle de Guadalupe, B.C.,  
Mexico | **16/65**

2022 Miguel Torres, “Cordillera de las  
Andes” **Chardonnay**, Limarí Valley,  
Chile | **15/60** 

## ROSÉ (glass/bottle)

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

## RED (glass/bottle)

2023 King Estate, “Inscription” **Pinot Noir**,  
Willamette Valley, Oregon | **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***) | **16/65** 

2022 Gil Family Estates, Red Blend,  
Jumilla, Spain (***Cabernet***, ***Monastrell***,  
***Syrah***) | **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

**Holiday Gin & Tonic** | Mama Chuy gin,  
Koval cranberry gin liqueur, Xila licor  
de agave, Angostura orange bitters,  
Q Tonic, fresh rosemary | **16**

**Ponche Picante** | Espolón reposado  
tequila, Tanteo habanero tequila,  
three liqueurs (Pajarote Tamarindo,  
guava, Maxico Mistico hibiscus),  
piloncillo, lime, Angostura | **16**

**Invierno Batanga** | Código 1530  
blanco tequila, Mama Chuy Mexican  
cafe liqueur, lime, Mexican Coke,  
salt | **16**

**Gingerbread Old Fashioned** | Real  
del Valle reposado tequila, Amaras  
reposado mezcal, Maxico Mistico  
ginger-turmeric liqueur, piloncillo,  
Angostura orange | **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

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](https://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



LUNCH | 2025



## ANTOJITOS

### CLASSIC MEXICAN STARTERS

#### TETELA, SALSA DE NUEZ

Triangles of crispy masa filled with Northern-style pumpkinseed “ricotta” (*kale, chayd*), smoky Oaxacan-pecan salsa, spiced pecans, crispy epazote, cilantro leaves| **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

#### OAXACAN HOLIDAY SALAD

Festive salad of citrus, beets, grilled jicama, mezcal-infused apples, peanut-studded alegrías, little gem lettuce, orange-peanut dressing | **16**

#### COLIFLOR, CREMA POBLANA

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

#### TAMAL VERDE, CREMA

Mexico City style tamal, Mexican greens (*verdolagas, huauzontles*), salsa verde with hoja santa, homemade crema, charred brussels sprouts | **15**

#### GRILLED BROCCOLI, SALSA MACHA

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

#### CAMOTE BRAVO

Roasted Mexican white sweet potato (*hasselback-style, morita chile glaze*), spicy Baja crema, grilled knob onion, añejo cheese | **13**

#### FRONTERA SALAD

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

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

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.

#### 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.

## MOLES & ENCHILADAS

#### ENCHILADAS DE MOLE

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

#### ENCHILADAS VERDES

Just-made tortillas filled with yuca, Mexican white sweet potato & black kale, Costa Chica style green pipian (*serrano chile, roasted tomatillo, pumpkin seed, epazote*), crispy kale | **23**

#### ENCHILADAS DE BIRRIA

Homemade tortillas rolled around classic beef birria, red-chile braising juices, spicy sesame salsa, onions, cilantro | **27**

## 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 smoked 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, Artisan greens | **21**

- substitute shrimp | **4**

#### CAESAR CARDINI’S ORIGINAL SALAD

Artisan 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

#### 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**

#### CAMARONES A LA MEXICANA\*

Grilled Florida pink shrimp, classic tomato-poblano chile sauce (*roasted garlic, caramelized onions*), Gulf-style white rice, crispy onions | **36**

#### POLLO CON FRIJOLES NEGROS Y PLATANOS

Smoky grilled half chicken (*red chile marinade*), Gulf-style white rice with sweet plantains, red chile-black bean sauce, herby epazote-masa dumplings (*chochoyotes*), crispy plantains| **30**

#### DORADO AL TAMARINDO

Mango-glazed wood-grilled mahimahi, tamarind-red chile sauce (*ancho, guajillo*), tamales rojos, papaya, plantain & coconut| **45**

## SLOW COOKED

#### CHAMORRO AL ALBAÑIL

Tender-braised pork shanks, spicy-brothy sauce of rich pork stock, jalapeño, tomato & grilled onions. Slow-cooked potatoes. | **36**

\*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.

## 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**

#### 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, co-chef  
Javauneeka Jacobs, co-chef  
Jennifer Jones-Enyart, pastry chef  
Julianna Arquilla , general manager & spirits director  
Belen Ramirez, Marilu Cristobal & Chad Torres, managers  
Jill Gubesch, wine director

## DESSERTS

#### PASTEL DE TRES LECHES “CAFÉ DE OLLA”

Tender sponge cake infused with coffee-flavored tres leches (*whole, evaporated, condensed*), “creamsicle” ice cream, coffee jewels | **15**

#### PASTEL DE DÁTILES Y TAMARINDO

Goopy date-tamarind cake, fresh ginger gelato, jamaica-poached Bartlett pears | **15**

#### BUÑUELO DE VIENTO, FLAN DE ROMPOPE

Crispy rosette-style buñuelo, Rompope Flan, fresh Mexican guava, ponche gelatinas | **13**

#### BANANA LEAF SUNDAE

Chef Jen’s famous banana leaf ice cream in a yellow masa shell, sweet corn crema, whipped sour cream, crispy corn garnish | **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**