

# ANTOJITOS

## CLASSIC MEXICAN STARTERS

### FRONTERA SALAD

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

### OAXACAN HOLIDAY SALAD

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

### CORN-MASA QUESADILLAS, MEXICO CITY-STYLE

Crispy corn masa “turnovers” filled with artisan Jack cheese & epazote. Avocado-tomatillo salsa | 14

### 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

### TAMAL VERDE, CREMA

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

### SOPECITOS DE PLÁTANO

Crispy little corn masa “boats,” black bean & plantain filling, roasted tomato-serrano sauce, crema, fresco cheese | 14

## SIDES

### GUACAMOLE & CHIPS

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

### GRILLED BROCCOLI, SALSA MACHA

Grilled local 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

### COLIFLOR, CREMA POBLANA

Cauliflower, pobano crema, gooey cheese | 13

### GRILLED SHISHITO PEPPERS

Lime, coarse salt | 12

### VEGETARIAN BLACK BEANS

Garlic & crispy onions | 8

### JUST-MADE TORTILLA CHIPS & SALSAS

Three chile & roasted tomatillo | 7

### FRIED SWEET PLANTAINS

Homemade crema & fresh cheese | 8

### GULF-STYLE WHITE RICE | 8

### RUSTIC MASHED POTATOES

Añejo cheese, knob onions | 8

### GRILLED KNOB ONIONS

Lime | 5

## CLASSIC REGIONAL MEXICAN SPECIALTIES

### 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

### 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

### VEGETARIAN PUEBLA STYLE ENCHILADAS

Homemade corn tortillas with portobello mushrooms, onions, homemade mole poblano (*27 ingredients*), crunchy garnishes | 27

### QUESADILLAS NORTEÑAS

Griddled flour tortillas with Samuel’s artisan Jack cheese. Guacamole, two salsas, black beans, Little Gem salad (*Choice of roasted poblano -OR- grilled portobello mushroom*) | 22

### MILANESA DE BERENJENA

Crispy eggplant, roasted tomato sauce, local spinach, delicata & ever crisp apples | 27

## LUNCH SPECIALS

### AVOCADO CAESAR SALAD

Artisan greens, classic dressing (*Baja olive oil, Dijon mustard, garlic*), dry jack cheese, black pepper croutons, Michoacán avocado | 16

### BAJA STYLE TATUME SQUASH FOR TACOS

Creamy cabbage “slaw,” pickled red onions, chipotle chile salsa, crema, black beans, handmade tortillas of organic Mexican heirloom corn for making tacos | 21

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.

## 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)

**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)

**EGGS** are from *Little Farm on the Prairie* (Saunemin, IL)

## 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.



VEGETARIAN  
MENU