

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

2024 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)

2024 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 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

Espresso Martini | DHOS blanco tequila, Lyre's Coffee Originale liqueur, piloncillo, espresso, chocolate bitters | 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

Winter 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 Místico hibiscus), piloncillo, lime, Angostura | 16

Invierno Batanga | Codigo 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 Místico 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, Tajin 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*

British Columbian albacore (*pole and line*), lime, tomatoes, olives, cilantro, green chile | 20

AGUACHILE NEGRO*

Organic British Columbian king salmon, cucumber, jícama, avocado, spicy black aguachile broth (*fresh lime, black garlic, salsa picante negra "Mexico Lindo," Worcestershire, Jugo Maggi, chiltepin*) | 20

CÓCTEL DE CAMARÓN*

Florida pink shrimp, tangy-spicy Mexican cocktail sauce, avocado, jícama, cucumber, cilantro, lime | 20

CEVICHE TRIO*

Classic Frontera Ceviche, Cóctel de camarón, Aguachile Negro | 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

TORTITAS DE YUCA

Golden yuca fritters, homemade fresco cheese filling, tomatillo-pork braise, fresh vegetable encurtido | 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 & roasted tomatillo salsas | 19

VEGETABLES

COLIFLOR, CREMA POBLANA

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

ENSALADA INVERNAL

Marinated kale salad, sour orange-habanero dressing, crumbled bacon, Mexican mango, winter radish, dry Jack cheese | 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

MOLES & ENCHILADAS

ENCHILADAS DE MOLE

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

ENCHILADAS NEGRAS

Fresh-made tortillas, pork carnitas filling, black pasilla chile sauce, homemade crema, añejo cheese, green olives, watercress | 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

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 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

CAMARONES AL MOJO DE AJO*

Grilled Florida pink shrimp, buttery mojo de ajo (*slow-cooked garlic, chiltepin, lime, dried shrimp*), coconut rice, sliced avocado | 36

POLLO CON FRIJOLE 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

MANTARAYA AL CILANTRO

New England skate cooked over the coals, brothy cilantro sauce (*guajillo, fish broth, cilantro, caramelized onions*), rustic mashed potatoes, grilled green beans | 45

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

CHAMORRO EN GUASMOLE

Slow-cooked heritage pork shank, velvety guasmole (*toasted guaje seeds, guajillo chiles, garlic, black pepper*), moros y cristianos (*black beans and rice*) | 36

BARBACOA CLÁSICA

Classic central-style barbacoa of local lamb slow-cooked with charred agave leaves and salsa borracha (*pasilla chile, pulque, roasted garlic*). Consomé (*cooking juices, chickpeas, green chile, onion & cilantro*) | 46

FRIDAY, SATURDAY, SUNDAY SPECIAl

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.

* 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 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

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

COCONUT HORCHATA CUATRO LECHES CAKE

Tender cake infused with four milks (*whole, evaporated, condensed, coconut*), horchata sorbet with fresh ginger, toasted almond crumble, puffed rice | 15

CAPIROTADA CON HIGOS

Mexico's Lenten bread pudding (*unrefined sugar, butter, red wine, sweet spices*), Marcona almonds, queso añejo, fresh Mexican figs, sour cream sorbet | 15

FLAN DE CACAHUATE

Roasted peanut flan, chocolate caramel, Honey Manila mango, chocolate covered peanuts | 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

SIDES

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

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.