

## 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)

2024 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 Aborigin, "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, piconcillo, espresso, chocolate  
bitters | 14

## COCKTAILS

### BRUNCH SPECIALTIES

**Mimosa** | Choice of our housemade  
agua de jamaica or fresh-squeezed  
orange juice topped with Jean Louis  
Brut Blanc de Blanc | 12

**Bloody Maria** | Choice of Espolón  
Blanco tequila, Mezcal Del Amigo  
or Vodka, tomatoes, fresh citrus,  
Worcestershire, Tajin rim | 14

**Crema de Cajeta** | Creamy liqueur  
featuring Abasolo Mexican whiskey,  
house-made cajeta caramel, two  
milks (condensed, evaporated),  
piloncillo | 12

**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

### 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, Royal Combier  
orange liqueur, agave, lime juice | 35

**The Bucktown** | Montelobos espadín  
mezcal, Abasolo whiskey, Cocchi  
Vermouth di Torino, Angostura  
bitters | 16

### FRONTERA SEASONAL

**Carrot & Ginger Spritz** | Amaras Verde  
mezcal, Apologue Carrot liqueur, spicy  
ginger liqueur, Suze, orange bitters,  
sparkling water | 16

**Spicy Pineapple Margarita** | El Barro  
mezcal, Chinola pineapple liqueur,  
Tanteo Habanero tequila, Rhine Hall  
pineapple eau de vie, hint of Oaxacan  
rum, fresh lime | 16

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

**Springtime Old Fashioned** | Codigo  
blanco tequila, La Venenosa Tabernas  
raicilla, Don Ciccio & Figil prickly  
pear liqueur, Maxico Mistico hibiscus  
liqueur, Peychaud's bitters | 16

## 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 Cappuccino** |  
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

**Tehuacán Brillante** | Mexican sparkling  
water 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..

**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

Crispy red-chile masa turnovers (*spicy homemade fresco cheese filling*), avocado mash, crema, Tamazula drizzle, arugula | 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\*

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

### INDIVIDUAL APPETIZER SAMPLER

Frontera’s Michoacán guacamole, tuna ceviche, Mexico City-style cheese quesadilla, crispy chicken taquito with homemade crema & fresco cheese | 21

## VEGETABLES

### 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’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

### FRONTERA SALAD

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

### CAESAR CARDINI’S ORIGINAL SALAD

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

### SALAD ADDITION:

Grilled chicken breast | 8

### 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

### 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

### 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

### 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

## EGGS & BRUNCH SPECIALITIES

### HUEVOS MOTULEÑOS

Two fried eggs on a crispy tostada with roasted tomatoes, country ham, peas, sweet fried plantains, fresh cheese & black beans | 16

### FRONTERA HOT CAKES

Homemade corn pancakes, whipped goat cheese, pecans, maple syrup, Gunthorp pork breakfast sausage, two eggs sunny-side up | 16

### BAJÍO-STYLE EGGS

Two poached eggs in crispy masa boats, black beans, creamy chile poblano sauce & homemade chorizo | 16

### HUEVOS ENCAMISADOS

2 eggs cooked inside a puffed tortilla, pinto enfrijolada sauce, salsa verde, tender pork carnitas, crema, homemade fresco cheese, onions & cilantro | 16

### OAXACAN CARNE ASADA\*

Red chile-marinated grilled prime ribeye steak, black beans, sweet plantains, homemade crema, fresco cheese, guacamole | 48

▪ add 2 sunny side up eggs | 4

### MILANESA DE MANTARAYA

Crispy New England skate wing, avocado-tomatillo salsa, fresh garnishes (*Napa cabbage, avocado, tomato*), habanero-pickled onions, black beans | 32

### 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

### 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 A LA PLAZA

Red chile-seared enchiladas, maitake mushrooms, red chile potatoes & carrots, napa cabbage, homemade fresco cheese | 23

### HUEVOS RANCHEROS

Eggs (sunny-side up), roasted tomato sauce, fresh-baked corn tortillas, black beans, fresh cheese, artisan greens | 16

### BREAKFAST ENCHILADAS

Fresh-baked corn tortillas rolled around chorizo ‘n’ eggs, creamy tomatillo sauce, a melted blanket of Samuel’s Jack cheese, black beans | 16

### CHILAQUILES WITH GUAJILLO

Quick simmered tortilla “casserole,” red guajillo chile sauce, homemade crema, aged Mexican cheese, avocado, sunny-side up egg. Artisan greens | 16

### HUEVOS A LA MEXICANA

Eggs scrambled with fresh tomatoes, serranos, white onions, cilantro & avocado. Served with black beans & salsa verde | 16

• add chorizo +2

• add grilled Gulf shrimp +4

## BRUNCH SIDES

### FRESH BAKED CONCHAS

Three mini conchas, local fruit jam | 7

### MINI HOT CAKES

Homemade corn pancakes, whipped goat cheese, pecans, maple syrup | 6

CHEF JAY’S BREAKFAST SAUSAGE PATTIES | 7

## 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 güero chiles, 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 flank steak, chicken breast & pork collar. Roasted poblanos, beans, guacamole, grilled knob onions, grilled güero chiles. 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  
Javaoneeka Jacobs, co-chef  
Jennifer Jones-Enyart, pastry chef  
Julianna Arquilla, general manager & spirits director  
Belen Ramirez & Marilu Cristobal, 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

### COLIFLOR, CREMA POBLANA

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

### GRILLED KNOB ONIONS

Lime | 5

### GRILLED GÜERO CHILES

Lime, coarse salt | 12

### JUST-MADE TORTILLA CHIPS & SALSAS

Three chile & roasted tomatillo | 7

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.

\* 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.