

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 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, piconcillo, 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

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 aicilla, Don Ciccio & Figil prickly pear liqueur, Maxico Mistico hibiscus liqueur, Peychaud's 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, 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

Modelo | Dark 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

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



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 Negro, tomatillo-habanero "miñoneta," smoky chipotle-garlic salsa, Mexican limes | **half 38 | full 70**

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

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 DE JICAMA Y FRUTAS
Grilled jicama salad with orange, pineapple, cucumber & endive. Citrus dressing, guajillo chile dust | 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 (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.

MOLES & ENCHILADAS

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

ENCHILADAS A LA PLAZA
Red chile-seared enchiladas, maitake mushrooms, red chile potatoes & carrots, napa cabbage, homemade fresco cheese | 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 VERDE*
Grilled Florida pink shrimp, slow-cooked wild ramp mojo with hoja santa, herby green rice, peashoots, lime | 36

CARNITAS DE PATO
Crispy duck carnitas, guacamole, verduras en escabeche (*pickly manzano & jalapeño chiles, white onion, Napa cabbage*), black beans, roasted tomatillo salsa | 40

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 SPECIIL

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.*

ENCHILADAS SUIZAS
Just-made tortillas, grilled chicken-caramelized onion filling, creamy tomatillo sauce, melted artisan Jack, crispy onions | 27

POLLO EN CHICHILLO
Grilled Amish Country half chicken, dark mole chichilo (*pasilla & mulato chiles, almonds, spices, avocado leaves*), Mexican white sweet potato mash | 32

SALMÓN EN SALSA DE CACAHUATE
Red chile-grilled organic British Columbian king salmon, peanut-red chile salsa, malanga mash, watercress | 45

SLOW COOKED

CHAMORRO EN VERDE
Pork shank braised in Oaxacan green mole (*tomatillo, green chile, corn masa, parsley, epazote, hoja santa, cilantro*), white beans | 38

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
Javauneeke 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 "TRES LECHES" CAKE
Tender cake infused with four milks (*whole, evaporated, condensed, coconut*), papaya-lime sorbet, coconut pudding, torched meringue | 15

LIME CHESS PIE
Creamy fresh lime custard pie, homemade sour cream, crimson prickly pear, red dragon fruit | 15

BUTTERSCOTCH FLAN
Silky butterscotch flan (*dark brown sugar, butter, dark charanda rum*), Xoco chocolate biscotti | 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 GÜERO CHILES
Lime, coarse salt | 12

JUST-MADE TORTILLA CHIPS & SALSAS
Three chile & roasted tomatillo | 7