

TIME-HONORED FAVORITE BITES

JUST-MADE TORTILLA CHIPS & SALSA

Three chile & roasted tomatillo | 5
Add a side of guac +\$4

FRONTERA CEVICHE

Pacific albacore, lime, tomato, olives, cilantro, green chile, on toastaditas | 12

SEAFOOD TOWER

One dozen oysters, Classic Frontera ceviche, Aguachile Negro, tomatillo-habanero "miñoneta," smoky chipotle-garlic salsa, Mexican limes | **half 30 | full 60**

OUR FAMOUS TORTILLA SOUP

Dark broth with pasilla, smoked chicken, avocado, artisan Jack cheese, homemade crema, crispy tortilla strips | 10

CORN-MASA QUESADILLAS, MEXICO CITY-STYLE

Crispy corn masa "turnovers" filled with artisan Jack cheese & epazote. Avocado-tomatillo salsa | 10

SOPECITOS RANCHEROS

Crispy little corn masa "boats," braised beef filling, roasted tomato-serrano sauce, avocado, fresco cheese | 10

SMOKED CHICKEN TAQUITOS, GUACAMOLE

Crispy smoked chicken taquitos, black beans, classic guacamole, homemade crema, roasted tomatillo salsa, fresco cheese | 10

CRISPY CARNITAS TACOS

Gunthorp Farms pasture-raised pork carnitas. Served with handmade tortillas of organic heirloom corn from Mexico, salsa verde, guacamole | 15

No substitutions for food or beverages

DRINKS

COCKTAILS

RICK'S MARGARTIA Real del Valle reposado tequila, orange liqueur, lime, agave, Tajin rim | 10

OAXACAN OLD FASHIONED Del Amigo mezcal, Oaxacan pasilla, house bitters, orange oil | 10

SWEET AND SPICY MARGARITA Ojo de Agua blanco tequila (*infused with hibiscus*), Elemental mezcal, orange liqueur, habanero agave, lime | 10

GUAVA DAIQUIRI Uruapan Charanda blanco rum, lime, fruitful guava, Angostura bitters, simple | 10

SUNSET SPARKLER Granda Vallet Pomegranate liqueur, orange liqueur, Jean Louis sparkling wine, splash Topo Chico | 10

WINE

BUBBLES

NV Miguel Torres, "Estelado" **Brut Rosé**, Maule Valley, Chile (País) | 10

WHITE

2022 Miguel Torres, "Cordillera de las Andes" **Chardonnay**, Limarí Valley/Coast, Chile | 10

RED

2022 Gil Family Estates, Red Blend, Jumilla, Spain (**Cabernet, Monastrell, Syrah**) | 10

SPIRIT-FREE COCKTAILS

ZEN MARGARITA | DHOS blanco tequila, DHOS orange, agave, lime | 10

MANGO CHILE SPARKLER | Oaxacan pasilla, Ritual Zero Proof Whiskey, lime, mango puree, DHOS orange, Topo Chico, Tajin rim | 10

FEATURED AGAVE

1 OZ POURS

VAGO ELOTE

Mezcalero : Aquilino Garcia Lopez
Agave : Espadín | 9

DERRUMBES SAN LUIS POTOSI

Mezcalero : Juan Manuel Pérez Juárez
Agave : Salmiana | 10

MIJENTA BLANCO TEQUILA

Maestra Tequilera : Ana Maria Romero
Agave : Blue Weber | 10

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.



HAPPY HOUR MENU
TUESDAY-THURSDAY 4:30-6:00PM
FRIDAY-SUNDAY 2:30-4:30PM