

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

Strawberry Spritz
Mijenta Blanco tequila, blend of
strawberry liqueurs, Aperol, fresh
grapefruit juice, sparkling water | 16

Spicy Tropical Margarita
Del Maguey Vida Puebla, Codigo
blanco tequila, Tso'ok blanco rum,
house mango liqueur blend, spicy
agave, fresh lime | 16

Not Your Momma's Mojito
Charanda Uruapan, Divino guava
mezcal, Rhinehall guava liqueur, fresh
lime juice, mint | 16

Springtime Old Fashioned
Codigo blanco tequila, La Venenosa
Tabernas raicilla, Don Ciccio & Figli
prickly pear, Mxico 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

GARNACHAS VERACRUZANAS
Crispy sweet potato-masa boats filled with braised Nuski's bacon, salsa negra, black beans, homemade crema, añejo cheese, cilantro | 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 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'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

ESPÁRRAGOS, SALSA DE JOCOQUE
Wood-grilled Klug Farm asparagus, creamy jocoque sauce with charred serrano chiles & garlic. Homemade fresco chese, cilantro | 13

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

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

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

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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

CHICKEN TOSTADAS
Crispy tortillas piled with tomato, avocado, black beans, crema, homemade fresco cheese, Artisan greens | 21

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

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

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

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

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

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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

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

LUNCH FAVORITES

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

SALMÓN EN TLATONILE
Organic BC king salmon, Veracruz tlatonile (*ancho & árbol chiles, sesame, garlic, epazote*), local spinach & white beans | 45

CAMARONES AL ACUYO*
wood-grilled Florida pink shrimp, herby verde sauce (*tomatillo, green chile, hoja santa, cilantro, parsley*), herb-green rice, avocado, Bayless Garden ruby streaks | 38

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

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

ENCHILADAS DE HONGOS
Just-made heirloom corn tortillas, mushroom filling (*maitake & oyster mushrooms, potato, epazote*), tomato-morita chile sauce, smoked fresco cheese, Nichols Farm snap peas | 23

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

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

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

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
CHEF RICHARD'S CHIPOTLE GLAZED SLAB BACON | 9

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 rajas, 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 rajas, 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, managers
Jill Gubesch, wine director

DESSERTS

PASTEL DE TRES LECHES, FRAMBUESA Y LIMÓN
Lime-infused tres leches cake, raspberry-lime sorbet, local raspberries infused with makrut lime leaf syrup | 15

PAY HELADO DE CHOCOLATE Y CEREZA
Chocolate-cherry ice cream pie (*infused with ancho chile*), chocolate cookie crust, whipped cream, fresh Klug Farm cherries | 15

FLAN DE COCO Y RON
Creamy coconut-rum flan, toasty coconut cocada, Honey Manila mango, spiced cashews | 13

BISCOCHO DE FRESAS
Tender shortcake (*infused with orange zest and Earl Grey tea*) piled high with Klüg Farm strawberries (*lightly dressed with Bayless Garden fig leaf syrup*) and whipped cream | 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

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.