

# DESSERT

## CLASSIC FLAN

Classic Mexican caramel custard \$8

## FRONTERA'S CHOCOLATE PECAN PIE

Kahlúa whipped cream \$15

# BEVERAGES

**MEXICAN COKE \$4**

**DIET COKE \$4**

**AGUA FRESCAS**

Housemade daily fresh fruit water

• limonada • jamaica \$3.5

**TOPO CHICO AGUA MINERAL \$4**

# COCKTAILS • TO GO!

Bottled and sealed in-house in an easy to pour glass bottle. ¡Salud!

## TOPOLO MARGARITA

Espolón reposado tequila, Royal Combier orange liqueur, housemade limonada.

\$45 16 oz. (SERVES 3) • \$65 32 oz. (SERVES 6)

## MEZCAL MARGARITA

Wahaka joven mezcal, Grand Marnier, housemade limonada, Peychaud's bitters

\$50 16 oz. (SERVES 3) • \$75 32 oz. (SERVES 6)

\*Items can be served raw or undercooked or contain undercooked ingredients. Consuming raw or undercooked animal products may increase your risk of food borne illness, especially if you have medical conditions.

# TO-GO



## FRONTERA GRILL

445 NORTH CLARK STREET, CHICAGO

312-661-1434



@FRONTERAGRILL

# APPETIZERS

## GUACAMOLE & CHIPS

Mashed Michoacán avocados, local tomato, serrano chile, cilantro, lime. Served with homemade tortilla chips, red three chile-tomatillo salsa & green roasted tomatillo salsa \$19

## SMOKED CHICKEN TAQUITOS, GUACAMOLE

Crispy smoked chicken taquitos, black beans, classic guacamole, homemade crema, roasted tomatillo salsa, fresco cheese \$16

## FRONTERA CEVICHE\*

Hawaiian albacore, lime, tomato, olives and cilantro \$20

## FRONTERA SALAD

Bayless Garden greens, grilled garlic-chive dressing (*green chile, lime*), queso añejo, buttery black pepper croutons \$16  
▪ add grilled chicken breast \$8

## OUR FAMOUS TORTILLA SOUP

Dark broth with pasilla, smoked chicken, avocado, artisan Jack cheese, homemade crema, crispy tortilla strips \$14

## 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

## TAKE 'N' BAKE FRONTERA'S CLASSIC QUESO FUNDIDO

Samuel's artisan Jack cheese, roasted peppers, homemade chorizo, heirloom corn tortillas \$20

# ENTRÉE

## OAXACAN CARNE ASADA \*

Red chile-marinated Creekstone Natural Black Angus PRIME rib steak cooked to medium rare. Black beans, sweet plantains, homemade crema, fresh 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*), grilled knob onions \$38

## CAMARONES AL ACUYO\*

Grilled Florida pink shrimp, slow-cooked local green garlic mojo with hoja santa, herby green rice, peashoots, lime \$38

## CARNITAS DE PATO

Wood-grilled Florida pink shrimp, herby verde sauce (*tomatillo, green chile, hoja santa, cilantro, parsley*), herb-green rice, avocado, Bayless Garden ruby streaks \$40

## POLLO ASADO, MOLE DE XICO\*

Wood-grilled half chicken, fruity mole de Xico (*3 chiles, 4 nuts, lots of dried fruit, sweet spices*), Nichols Farm purple sweet potato, Xico salsa (*fruit, jicama, sesame*) \$30

## ENCHILADAS DE MOLE

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

## ENCHILADAS DE POLLO

Handmade corn tortillas, Amish country chicken, tomato-guajillo sauce, Samuel's artisan Jack cheese \$27

# BUILD YOUR OWN TACOS

## AL CARBON-STYLE

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

• wood-grilled Creekstone flank steak\* +\$5

## ARABES-STYLE

Grilled spiced pork, caramelized onions & cucumber, spicy chipotle salsa, creamy jocoque sauce, black beans, grilled flour tortillas \$27

## TACO DINNER FOR THE FAMILY (SERVES 3-4)

Naturally raised Creekstone skirt steak, chicken breast & pork collar. Roasted poblanos, beans, guacamole, grilled knob onions, grilled güero chiles. Heirloom Mexican corn tortillas. \$69

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# SIDES

## GRILLED BROCCOLI, SALSA MACHA

Grilled broccoli, cashew salsa macha (*red chile, cashew, roasted garlic, olive oil*), queso añejo \$13

## BEANS

- Traditional black with plantains \$8
- Modern black garlic & crispy onions \$8
- Pintos with chorizo & bacon \$8

## FRIED SWEET PLANTAINS

Homemade crema & fresh cheese \$8

## GULF-STYLE WHITE RICE \$8

## RUSTIC MASHED POTATOES

Añejo cheese \$8

## GRILLED GÜERO CHILES

Lime, coarse salt \$12