ANTOJITOS
CLASSIC MEXICAN STARTERS

FRONTERA SALAD
Bayless Garden greens,, grilled garlic-chive dressing *(green chile, lime)*, queso añejo, buttery black pepper croutons | **16**

CORN-MASA QUESADILLAS, MEXICO CITY-STYLE
Crispy corn masa "turnovers" filled with artisan Jack cheese & epazote. Avocado-tomatillo salsa | **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)* | **16**

ENSALADA DE JÍCAMA Y FRUTAS
Grilled jicama salad with orange, pineapple, cucumber & endive. Citrus dressing, guajillo chile dust | **15**

SOPECITOS DE PLÁTANO
Crispy little corn masa "boats," black bean & plantain filling, roasted tomato-serrano sauce, crema , fresco cheese | **14**

SIDES

GUACAMOLE & CHIPS V
Mashed Michoacán avocados, tomato, serrano chile, cilantro, lime. Served with homemade tortilla chips, three chile salsa & roasted tomatillo salsa | **19**

GRILLED BROCCOLI, SALSA MACHA
Grilled local 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**

BEETS, GOAT CHEESE, PULLA
roasted Nichol's Farm beets, salsa macha (sunflower seeds, peanuts, chile pulla, olive oil), goat cheese scented with orange, sunflower shoots | **13**

GRILLED GUERO CHILES V
Lime, coarse salt | **12**

VEGETARIAN BLACK BEANS V
Garlic & crispy onions | **8**

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

FRIED SWEET PLANTAINS
Homemade crema & fresh cheese | **8**

GULF-STYLE WHITE RICE V | 8

RUSTIC MASHED POTATOES
Añejo cheese, knob onions | **8**

GRILLED KNOB ONIONS V | 5

CLASSIC REGIONAL MEXICAN SPECIALTIES

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**

TORTA DE ELOTE, MOLE VERDE
Torta of local fresh corn & maitake mushrooms, green chile-pumpkin seed mole (*tomatillo, hoja santa, epazote*), candied cherry bomb chiles, sunflower shoot salad | **26**

VEGETARIAN PUEBLA STYLE ENCHILADAS V
Homemade corn tortillas with portobello mushrooms,onions, homemade mole poblano *(27 ingredients)*, crunchy garnishes | **27**

QUESADILLAS NORTEÑAS
Griddled flour tortillas with Samuel's artisan Jack cheese. Guacamole, two salsas, black beans, Little Gem salad ***(Choice of roasted poblano -OR- grilled portobello mushroom)*** | **22**

MILANESA DE BERENJENA
Crispy eggplant, roasted tomato sauce, añejo cheese, grilled local broccoli and rice | **27**

LUNCH SPECIALS

AVOCADO CAESAR SALAD
Artisan greens, classic dressing *(Baja olive oil, Dijon mustard, garlic)*, dry jack cheese, black pepper croutons, Michoacán avocado | **16**

BAJA STYLE TATUME SQUASH FOR TACOS
Creamy cabbage "slaw," pickled red onions, chipotle chile salsa, crema, black beans, handmade tortillas of organic Mexcian heirloom corn for making tacos | **21**

V= VEGAN DISHES

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.

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.

VEGETARIAN MENU