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 and potato taquitos , 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 MARGARITA 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 Real del Valle blanco tequila *(infused with hibiscus)*, Del Amigo 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, Freixenet Blanc de Blancs Sparkling Brut, splash Topo Chico | **10**

WINE

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

WHITE
2024 Gustave Lorentz, "*L'ami des Crustacés*", **Pinot Blanc**, Alsace, France | **10**

RED
2023 Aborigen, "*Incógnito*"
Valle de Guadalupe, B.C., Mexico
(***Grenache, Cabernet, Tempranillo***) | **10**

SPIRIT-FREE COCKTAILS

ZEN MARGARITA | DHOS blanco tequilla, 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 : Espadin | **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 4:30-6:30PM
FRIDAY-SUNDAY 2:30-4:30PM