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)

2024 Gustave Lorentz "*L'ami des Crustacés*" **Pinot Blanc**, Alsace, France **| 14/55**

2024 August Kesseler, "R," **Riesling** Kabinett, Rheingau, Germany **|12/45**

2024 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**

2024 Miguel Torres, "Cordillera de las Andes" **Chardonnay**, Limarí Valley, Chile | **15/60**

ROSÉ (glass/bottle)

2025 Paoloni, **Sangiovese** dry Rosé, Valle de Guadalupe, B.C., Mexico | **14/55**

2025 Château Les Mesclances, "*Romane"*, Côtes de Provence, France *(**Grenache blend)*** | **16/65**

RED (glass/bottle)

2024 King Estate, "Inscription" **Pinot Noir**, Willamette Valley, Oregon | **15/60**

2023 Bedrock Wine Co., **Old Vine Zinfandel**, California | **15/60**

2023 Aborigen, "Incógnito" Valle de Guadalupe, B.C., Mexico *(**Grenache, Cabernet, Tempranillo***) | **14/55**

2021 La Rioja Alta, "Viña Alberdi" Reserva, Rioja. Spain (***Tempranillo***) | **16/65**

2023 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 tequilla, 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 tequilla, Lyre's Coffee Originale liqueur, piloncillo, espresso, chocolate bitters | **14**

COCKTAILS

OUR CLASSICS

Topolo Margarita | Espolón reposado tequila, Royal Combier prange Liqueur, sweetened lime juice. Shaken tableside | **15**

Blue Agave Margarita | Arette 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 | Don Julio 70 tequila, PF dry curaçao, Royal Combier, agave, lime juice | **35**

The Bucktown | Montelobos espadín mezcal, Preieto whisky, Cocchi Vermouth di Torino, Angostura bitters | **16**

FRONTERA SEASONAL

Primo Spritz
Mijenta blanco tequila, Primo aperitivo, Mommenpop blood orange, grapefruit cordial, Freixenet Blanc de Blancs Brut | **16**

Spicy Peach Tajin Margarita
Tanteo habanero tequila, Lalo blanco tequila, Pelotón de la Muerte pechuga, peach liqueur, lime | **16**

Jump on the Jungle Bird
Uruapan Charanda añejo rum, Alambique Serrano "Cartier 30" Oaxacan rum, Granada Vallet, Chinola pineapple, piloncillo, lime, bitters| **16**

A-MAIZ-ING Old Fashioned
Preito y Preita whiskey, Maíz Nation whiskey blanco, Mezcal Vago Elote, coffee bitters, Oaxacan pasilla | **16**

BEER COCKTAILS

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**

Michelada | Dos Equis lager, housemade sangrita, Tajín rim | **8**

CARAFES

Spicy Papaya | Tequila Real Del Valle *(infused with jalapeño)*, Del Amigo mezcal, Fruitful papaya, simple, fresh lime juice, Topo Chico | **65**

Jamaica Margarita | Ojo de Agua blanco tequila, Koch El Elemental mezcal, Campari, lime, Topo Chico | **60**

BEER

DRAFT

Dos Equis Lager | (Mexico) Lager **7**
Monopolio Lager Clara | Lager **7**

LOCAL BEERS

Off Color Brewing /Beer For Tacos, *Roatating Seasonal Flavor* *(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**

Modelo | Dark Lager | **6**

Monopolio IPA | IPA Especial | **7**

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 Cappucino |
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

TACOS DORADOS DE BIRRIA
Crispy beef birria tacos, peanut salsa with yahualica chile, salsa verde, güero chile rajas | **16**

OUR FAMOUS TORTILLA SOUP
Dark broth with pasilla, smoked chicken, avocado, artisan Jack cheese, homemade crema, crispy tortilla strips | **15**

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

SOPECITOS RANCHEROS
Crispy little corn masa "boats," braised beef filling, roasted tomato-serrano sauce, avocado, fresco cheese | **16**

CLASSIC FRONTERA CEVICHE*
British Columbian albacore *(pole and line)*, lime, tomatoes, olives, cilantro, green chile | **20**

FRONTERA'S CLASSIC QUESO FUNDIDO
Samuel's artisan Jack cheese, roasted peppers, homemade chorizo, heirloom corn tortillas | **16**

SMOKED CHICKEN TAQUITOS, GUACAMOLE
Crispy smoked chicken and potato taquitos, classic guacamole, homemade crema, roasted tomatillo salsa, fresco cheese | **17**

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**

GUACAMOLE & CHIPS
Mashed Michoacán avocados, tomato, serrano chile, cilantro, lime. Served with homemade tortilla chips, three chile salsa & roasted tomatillo salsa | **20**

INDIVIDUAL APPETIZER SAMPLER
Sopes rancheros, 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**

CAMOTE BRAVO
Roasted Mexican white sweet potato (*hasselback-style, morita chile glaze*), spicy Baja crema, grilled knob onion, añejo cheese | **15**

BETABEL, CHILE ANCHO, QUESO DE CABRA
Badger Flame beets, ancho sesame dressing, orange-scented goat cheese, grilled knob onions, sesame alegría crunch | **15**

GRILLED BROCCOLI, SALSA MACHA
Grilled broccoli, cashew salsa macha *(red chile, cashew, roasted garlic, olive oil)*, queso añejo | **13**

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

CAESAR CARDINI'S ORIGINAL SALAD
Bayless Garden greens, classic dressing *(Baja olive oil, Dijon mustard, garlic, Worcestersire)*, queso añejo, black pepper croutons | **16**

SALAD ADDITION:
Grilled chicken breast | **8**

Please inform your server of ANY allergies as not all ingredients are listed.

***** *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,*

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.

LUNCH FAVORITES

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**

- sub beef short rib or shrimp | **4**

BAJA FISH FOR TACOS*
Crispy Carolina catfish, creamy cabbage "slaw," pickled red onions, chiptole salsa, crema, black beans, handmade tortillas of organic heirloom corn from Mexico for making tacos | **23**

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**

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

- substitute shrimp | **4**

ENCHILADAS DE MOLE
Handmade corn tortillas, Amish country chicken *(caramelized onions)*, homemade mole poblano *(27 ingredients)*, crunchy garnishes | **28**

ENCHILADAS DE MARISCOS Y POBLANO ROJO
Enchiladas of fresh-made tortillas, Alaskan cod-shrimp-potato filling, creamy red poblano sauce, crispy onions, cilantro | **30**

CALABAZA DE MIEL, HONGOS SILVESTRES
Roasted Honeynut squash, filling of wild maitake, sun choke & huitlacoche, Oaxacan mole coloradito, cornbread crumble, añejo cheese | **28**

PEZ ESPADA CON SALSA TATEMADA*
Garlic-marinated, wood-grilled Atlantic swordfish, salsa tatemada (*roasted tomato, charred serrano & onion, nopales, pipicha*), crumbled fresco cheese, herby green rice, Bayless Garden greens | **38**

CHILPACHOLE DE MARISCOS
Veracruz chilpachole (ancho, chipotle, lobster broth, epazote, corn masa), Florida pink shrimp, East Coast calamari & mussels, tricolor chochoyotes (*dumplings*), chayote | **38**

BARBACOA DE BORREGO, ESTILO OAXAQUEÑO
Slow-cooked, red-chile lamb shank barbacoa, ayocote beans, peanut-arbol salsa | **42**

CARNE ASADA BRAVA*
Habanero-marinated Creekstone Black Angus flank steak, salsa huevona *(hand-crushed roasted tomatoes & serranos)*, sweet corn tamales *(crema, fresco cheese)*, sliced grilled knob onions | **40**

OAXACAN CARNE ASADA*
Red chile-marinated grilled prime ribeye steak, black beans, sweet plantains, homemade crema, fresco cheese, guacamole | **53**

FRONTERA IN 60 MINS
$35 PER PERSON
(CHOOSE 1 FROM EACH CATEGORY)

APPETIZERS
FRONTERA SALAD
CLASSIC FRONTERA CEVICHE*
OUR FAMOUS TORTILLA SOUP

ENTREES
BAJA FISH FOR TACOS*
CRISPY CARNITAS FOR TACOS
CALABAZA DE MIEL, HONGOS SILVESTRES
CARNE ASADA BRAVA* +$6

DESSERTS
CLASSIC MEXICAN VANILLA FLAN
FRONTERA'S CHOCOLATE PECAN PIE
DOUBLE-CHOCOLATE TRES LECHES CAKE

WOOD-GRILLED TACOS

TACOS ÁRABES
Grilled spiced pork collar, caramelized onions & cucumber, spicy chipotle salsa, creamy jocoque sauce, black beans, grilled flour tortillas | **28**

CARNES AL CARBON PARA TACOS
Wood-grilled meat, poultry, or pork for making tacos. Tortillas of Mexican organic heirloom corn, grilled shishito peppers, poblano rajas, beans, two salsas, guacamole | **28**

- **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 shishito peppers. Heirloom Mexican corn tortillas | **75**

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 | **28**

DESSERTS

DOUBLE-CHOCOLATE TRES LECHES CAKE
Dark chocolate cake infused with tres leches (*whole, evaporated, condensed*), pistachio-cranberry ice cream, cranberry compote, sugared pistachiosl | **15**

PAN DE MUERTO
Sugar-crusted, buttery brioche Pan de Muerto, spiced pumpkin ice cream, crunchy pumpkin "calabaza en tacha," whipped cream | **15**

TARTALETA DE MANZANA Y TOMATILLO
Flaky pastry free-form tart, Klug Farm Zestar apple & tomatillo filling, sour cream ice cream, homemade cajeta | **15**

JERICALLA CON FRUTAS
Classic custardy Guadalajara jericalla, charanda rum-infused Barlett pears & sour cherries, pepita granola | **13**

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

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

GRILLED KNOB ONIONS
Lime | **8**

GRILLED SHISHITO PEPPERS
Lime, coarse salt | **10**

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

Frontera Grill
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@fronteragrill

Rick & Deann Bayless, **proprietors**
Richard James, **co-chef**
Javauneeka Jacobs, **co-chef**
Bianca Martinez, **pastry chef**
Julianna Arquilla , **general manager & spirits director**
Belen Ramirez & Marilu Cristobal **managers**
Jill Gubesch, **wine director**