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.

FRONTERA GRILL

445 NORTH CLARK STREET, CHICAGO

312-661-1434

@FRONTERAGRILL

TO-GO

Frontera GRILL

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 **$20**

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

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 **$15**

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**

TAKE 'N' BAKE FRONTERA'S CLASSIC QUESO FUNDIDO
Samuel's artisan Jack cheese, roasted peppers, homemade chorizo, heirloom corn tortillas **$20**

ENTREÉ

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 **$53**

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**

CHILPACHOLE DE MARISCOS
Veracruz chilpachole (*ancho, chipotle, lobster broth, epazote, corn masa*), Florida pink shrimp, East Coast calamari & mussels, tricolor chochoyotes (*dumplings*), chayote **$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 EN POZOLE DE FRIJOL*
Wood-grilled half chicken, slow-cooked heirloom pozole corn with fresh Nichols Farm cranberry beans, charred serrano chiles, classic fresh pozole garnishes **$30**

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

BUILD YOUR OWN TACOS

AL CARBON-STYLE
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**

- 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 **$28**

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 shishito peppers. Heirloom Mexican corn tortillas. **$75**

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 SHISHITO PEPPERS
Lime, coarse salt **$12**