# 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**

### 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 | **15**

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

## 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 | **23**

**V= VEGAN DISHES**

# ENTRÉES

### 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**

### 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 | **28**

### 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)*** | **23**

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

# SIDES

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

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

### 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 | 8

**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