

WINES BY THE GLASS

WHITE (glass/bottle)

2021 Gustave Lorentz, **Pinot Blanc**, Alsace, France | **14/55**

2022 August Kessler, "R," **Riesling** Kabinett, Rheingau, Germany | **12/45**

2021 Matetic Vineyards, EQ Coastal, **Sauvignon Blanc**, Casablanca Valley, Chile | **14/55**

2022 Casa Magoni, Manaz Blanco, **Viognier/Fiano**, Valle de Guadalupe, B.C., Mexico | **16/65**

2022 Presqu'ile, **Chardonnay**, Santa Barbara County, California | **15/60**

BUBBLES (glass/bottle)

2018 Miguel Torres, "Estelado," **Brut Rosé**, Maule Valley, Chile | **12/45**

NV Charpentier, "Tradition Brut," Vallée de la Marne, Champagne, France | **25/100**

DRY ROSÉ (glass/bottle)

2023 Paoloni, Sangiovese dry Rosé, Valle de Guadalupe, B.C., Mexico | **15/60**

2023 Aborigen, "Acrata Tacha" Rosé, Valle de Guadalupe, B.C., Mexico (Grenache) | **14/55**

RED (glass/bottle)

2018 Mohua, **Pinot Noir**, Central Otago, New Zealand | **15/60**

2020 Foxglove, **Zinfandel**, Paso Robles, California | **13/50**

2020 Aborigen, Incógnito, Valle de Guadalupe, B.C., Mexico (Grenache, Cabernet, Tempranillo) | **14/55**

2019 La Rioja Alta, **Tempranillo** Viña Alberdi, Reserva, Rioja, Spain | **15/60**

2021 Bodegas Juan Gil Estate, **Red Blend** (Cabernet, Monastrell, Syrah), Jumilla, Spain | **14/55**

See our wine list for selections available by the bottle.

SPIRIT FREE

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**

Revitalizing Greyhound | DHOS Gin, lime, grapefruit, simple, Fever Tree tonic | **14**

COCKTAILS

OUR CLASSICS

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

Blue Agave Margarita | Milagro blanco tequila, Cointreau orange liqueur, fresh lime juice. Shaken tableside | **15**

Mezcal Margarita | Wahaka joven mezcal, 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 | El Tesoro extra añejo tequila, PF dry curaçao, Royal Combier orange liqueur, agave, lime juice | **35**

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

FRONTERA SEASONAL

Pepino Spritz | Tequila Real Del Valle blanco, Nocheluna sotol, Ancho Reyes verde, hoja santa, cucumber bitters, Fever Tree Tonic | **16**

Put the Lime in the Coconut | housemade raspberry purée, Fruitful coconut, Madre Mezcal, Las Californias citrico gin, lime | **16**

Prima | Peloton citrus pechuga, Daytrip Peach Amaro, Aperol, house bitters blend, orange oil | **16**

Berry Ginger Margarita | Tanteo habanero tequila, Del Maguey Puebla mezcal, Walcher The Midsummer liqueur, Strawberry Fruitful, lime | **16**

BEER COCKTAILS

Banderita | Housemade sangrita (tomatoes, fresh lime & orange juice, Tamazula), choice of Espolón blanco tequila or Wahaka espadín mezcal, Tecate | **10**

Tecate Chelada | Fresh lime juice, salted rim | **8**

Tecate Michelada | Housemade sangrita, Tajín rim | **8**

CARAFES SERVES 5 COCKTAILS

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

St Elder Paloma | Altos blanco tequila, St. Elder Natural Elderflower Liqueur, fresh lime, grapefruit juice, simple syrup, cucumber bitters | **60**

BEER

DRAFT

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

LOCAL BEERS

Off Color Brewing / Beer For Tacos (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**

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
• Mint Meritage • Chamomile Blossoms • Grapefruit Grove Elixir
• 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 Cappuccino | 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**

Topo Chico | **4 small** | **6 large**

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 Following the Monterey Bay Aquarium's Seafood Watch guidelines, we source only from sustainable fisheries.

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 (Champagne, IL)
- Cheddar, Hook's (Mineral Point, WI)

EGGS are from Little Farm on the Prairie (Saunemin, IL)

OLIVE OIL is Baja Precious from northern Baja



CEVICHEs & RAW BAR

CLASSIC FRONTERA CEVICHE*

Pacific albacore, lime, tomatoes, olives, cilantro, green chile | 20

AGUACHILE DE SALMON*

Faroe Island Salmon, spicy-limey-herby "broth," avocado, cucumber, jicama, serranos, onion & cilantro | 20

SPICY SEAFOOD-MANGO COCTEL*

Poached Florida pink shrimp, Hudson Valley sea scallops & calamari, mango-habanero salsa, jicama, avocado, lime | 20

VEGETABLE FOCUSED FULL VEGETARIAN MENU UPON REQUEST

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*) | 15

FARMERS MARKET SALAD

Little gem lettuce, grilled Klug Farm peaches, rooftop tomatoes, charred jalapeño ranch, Prairie Fruits Farm goat cheese, candied pecans | 15

FRONTERA SALAD

Bayless Garden greens, grilled garlic-chive dressing (*green chile, lime*), Jack cheese, buttery black pepper croutons | 14

- add grilled chicken breast | 8

CORUNDAS, CREMA DE FLORES

Corunadas (*Michoacan-style triangular tamales steamed in corn leaves*), squash blossom crema, braised wild greens (*quelites de ceniza*), roasted summer squash | 23

WOOD-GRILLED CORN ON THE COB

Green chile mayo, fresh cheese & cilantro **OR** red chile crema & añejo cheese | 13

GRILLED BROCCOLI, SALSA MACHA

Grilled local broccoli, cashew salsa macha (*red chile, cashew, roasted garlic, olive oil*), queso añejo | 13

WOOD-GRILLED PORTOBELLO MUSHROOM FOR TACOS

Wood-grilled mushrooms marinated with spices, garlic & agave nectar. Tortillas of Mexican organic heirloom corn, poblano rajás, black beans, two salsas, guacamole | 21

CEVICHE TRIO*

Classic Frontera Ceviche, Spicy Seafood-Mango Coctel, Aguachile De Salmon | 29

OYSTERS*

Shucked to order. Tomatillo-habanero "miñoneta," smoky chipotle-garlic salsa, fresh limes. Ask for today's selection | **half 23 | full 45**

OYSTERS & CEVICHE PLATTER*

One dozen oysters & accompaniments. Classic Frontera Ceviche, Aguachile De Salmon | **half 38 | full 70**

TIME-HONORED STARTERS

SALPICÓN DE POLLO AHUMADO

Little tostadas topped with smoked chicken salpicon (*nopales, tomato, epazote, morita chile mayo*). Añejo cheese, rooftop ruby streaks greens | 15

OUR FAMOUS TORTILLA SOUP

Dark broth with pasilla, smoked chicken, avocado, artisan Jack cheese, homemade crema, crispy tortilla strips | 14

CORN-MASA QUESADILLAS, MEXICO CITY-STYLE

Crispy corn masa "turnovers" filled with artisan Jack cheese & epazote. Avocado-tomatillo salsa | 15

SOPECITOS RANCHEROS

Crispy little corn masa "boats," braised beef filling, roasted tomato-serrano sauce, avocado, fresco cheese | 15

FRONTERA'S CLASSIC QUESO FUNDIDO

Samuel's artisan Jack cheese, roasted peppers, homemade chorizo, heirloom corn tortillas | 15

TAQUITOS BAÑADOS

Crispy taquitos (*smoked chicken & bean filling*), tomatillo sauce, homemade crema & fresco cheese, watercress | 15

GUACAMOLE & CHIPS

Mashed Michoacán avocados, tomato, serrano chile, cilantro, lime. Served with homemade tortilla chips, three chile salsa & roasted tomatillo salsa | 17

* 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.

CLASSIC REGIONAL MEXICAN SPECIALTIES

CELEBRATING SUMMERS BOUNTY (Featured dishes are highlighted in red)

ENCHILADAS AL GUAJILLO

Braised Nichols Farm greens (*black beans, spigarello & kale*), local lions mane mushrooms, guajillo chile sauce (*grilled onions, roasted garlic, spices*), crispy onions, añejo cheese | 27

TINGA DE PUERCO

Slow-cooked Gunthorp suckling pig, tinga flavors (*roasted tomato, chorizo, Mexican oregano, garlic*), homemade fresco cheese, avocado, crispy potatoes | 44

SALMÓN, MOLE VERDE QUERÉTANO*

Grilled Faroe Island salmon, Queretaro green mole (*tomatillos, poblanos, sesame, almond, peanut, plantain, raisins, sweet spices*), roasted camote (*white sweet potato*), grilled local snap peas, grilled pineapple salsa | 38

PUEBLA-STYLE ENCHILADAS

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

BEANS | 6

- Traditional black with plantains
- Modern black with garlic & crispy onions
- Pintos with chorizo & bacon

COLIFLOR, CREMA POBLANA ROJA

Nichols Farm cauliflower, spicy red pobano crema, gooey cheese | 11

FRIED SWEET PLANTAINS

Homemade crema & fresh cheese | 8

SIDES

GULF-STYLE WHITE RICE | 6

RUSTIC MASHED POTATOES

Añejo cheese | 6

GRILLED KNOB ONIONS

Lime | 6

GRILLED SHISHITO PEPPERS

Lime, coarse salt | 12

JUST-MADE TORTILLA CHIPS & SALSAS

Three chile & roasted tomatillo | 5

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.

WOOD-GRILLED MEATS

OAXACAN CARNE ASADA*

Red chile-marinated grilled prime ribeye steak, black beans, sweet plantains, homemade crema, fresco cheese, guacamole | 48

CARNE ASADA BRAVA*

Habanero-marinated Creekstone Black Angus flank steak, salsa huevona (*hand-crushed roasted tomatoes & jalapeños*), sweet corn tamales (*crema, fresco cheese*), sliced grilled knob onions | 38

TACOS ÁRABES

Grilled spiced pork collar, caramelized onions & cucumber, spicy chipotle salsa, creamy jocoque sauce, black beans, grilled flour tortillas | 25

CARNES AL CARBON PARA TACOS

Wood-grilled meat, poultry, or pork for making tacos. Tortillas of Mexican organic heirloom corn, grilled shishitos, poblano rajás, beans, two salsas, guacamole | 25

- CREEKSTONE SKIRT STEAK*

marinated in garlic & spices +4

- 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 skirt steak, chicken breast & pork collar. Roasted poblanos, beans, guacamole, grilled knob onions, grilled shishitos. Heirloom Mexican corn tortillas | 55

SPECIALS

TUESDAY, WEDNESDAY, THURSDAY

SHORTTRIB, MOLE NEGRO*

Tender-braised Creekstone short rib, homemade Oaxacan black mole, queso añejo mashed potatoes, wood-grilled knob onions | 43

WEEKENDS ONLY

COCHINITA PIBIL

Slow-cooked Gunthorp Farm suckling pig (*achiote, in banana leaves*), rich pan juices, beans, rajás, pickled onions, habanero salsa | 44

DESSERTS

TARALETA DE MORA AZUL

Warm blueberry crumble tart (*oats, cornmeal, butter, vanilla*), local blueberry-saskatoon berry compote, fresh corn ice cream (*orange*) | 15

TRES LECHEs DE DURAZNO

Tender cake infused with herby tres leches (*condensed, evaporated, whole, rosemary, lavender*), whipped cream frosting, Klug Farm peaches & blackberries, olive oil ice cream | 15

FRONTERA'S CHOCOLATE PECAN PIE

Kahlúa whipped cream | 15

CHOCOLATE & RASPBERRIES

Bittersweet chocolate soufflé cake, raspberry brownie ice cream, guajillo-laced raspberries, chocolate cookie crumble | 15

FLAN CLÁSICO



Mexican vanilla caramel custard, Klug Farm cherries, Frontera biscotti (*toasted corn pinole, piloncillo*) | 13

HOMEMADE ICE CREAM

Mexican vanilla or Mexican chocolate ice cream with your choice of homemade cajeta (*goat milk caramel*) or bittersweet hot fudge | 10

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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.

Frontera Grill

445 N Clark St Chicago
312.661.1434 rickbayless.com
@fronteragrill   

Rick & Deann Bayless, proprietors
Richard James, chef
Javauneeka Jacobs, sous chef
Jennifer Enyart, pastry chef
Julianna Arquilla, general manager & spirits director

Belen Ramirez & Jessica Weber, managers
Jill Gubesch, wine director

Looking to host a private event?

We have 3 private rooms! Please contact Jen Fite at JFite@fronteragrill.net