

# DESSERT

## CLASSIC FLAN

Classic Mexican caramel custard \$8 (+ fees)

## FRONTERA'S CHOCOLATE PECAN PIE

Kahlúa whipped cream \$15 (+fees)

# BEVERAGES

## MEXICAN COKE \$4

## DIET COKE \$4

## AGUA FRESCAS

Housemade daily fresh fruit water

• limonada • jamaica \$3.5

## SQUIRT \$4

## 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)

## FRONTERA GRILL

445 NORTH CLARK STREET, CHICAGO

312-661-1434



@FRONTERAGRILL

# TO-GO



# 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 **\$19 (+fees)**

## SMOKED CHICKEN TAQUITOS, GUACAMOLE

Crispy smoked chicken taquitos, black beans, classic guacamole, homemade crema, roasted tomatillo salsa, fresco cheese **\$16 (+fees)**

## FRONTERA CEVICHE\*

Hawaiian albacore, lime, tomato, olives and cilantro **\$20 (+ fees)**

## FRONTERA SALAD

Bayless Garden greens, grilled garlic-chive dressing (*green chile, lime*), Jack cheese, buttery black pepper croutons | **16**

▪ add grilled chicken breast | **8**

## OUR FAMOUS TORTILLA SOUP

Dark broth with pasilla, grilled chicken, avocado, artisan Jack cheese, homemade crema, crispy tortilla strips **\$14 (+fees)**

\*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.

# 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 **\$48 (+fees)**

## CARNE ASADA "BRAVA" \*

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

## CAMARONES CON ESQUITES\*

Red chile-marinated grilled Florida pink shrimp, brothy Three Sisters Farm corn esquites (*lime juice, epazote, butter, cob stock*), Chef Richard's special mayo, añejo cheese **\$39 (+fees)**

## CARNITAS DE PATO

Crispy duck carnitas, guacamole, verduras en escabeche (*pickly manzano & jalapeño chiles, white onion, Napa cabbage*), black beans, roasted tomatillo salsa **\$40 (+fees)**

## POLLO EN ADOBO DE CIRUELA

Wood-grilled Amish country chicken, ancho chile-plum sauce (*local plums, ancho chile, garlic, sweet spices*), queso añejo mashed Yukon Golds, grilled plums, rooftop ruby streaks **\$29 (+fees)**

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# BUILD YOUR OWN TACOS

## AL CARBON-STYLE

Wood-grilled meat, poultry, or pork for making tacos. Tortillas of Mexican organic heirloom corn, grilled shishitos, poblano rajas, beans, two salsas, guacamole **\$25 (+fees)**  
• wood-grilled Creekstone skirt steak\* **+\$3**

## ARABES-STYLE

Grilled spiced pork, caramelized onions & cucumber, spicy chipotle salsa, creamy jocoque sauce, black beans, grilled flour tortillas **\$25 (+fees)**

## TACOS FOR THE FAMILY (SERVES 3-4)

Naturally raised Creekstone skirt steak, chicken breast & pork collar. Roasted poblanos, beans, guacamole, grilled knob onions, grilled shishitos. Heirloom Mexican corn tortillas **\$69 (+fees)**

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# SIDES

## WHITE RICE

Gulf-style pilaf **\$6 (+fees)**

## TRADITIONAL BLACK BEANS

Epazote, manteca, sweet plantains, fresh cheese **\$6 (+fees)**

## RUSTIC MASHED POTATOES

Añejo cheese, knob onions **\$6 (+fees)**