

TIME-HONORED STARTERS

GUACAMOLE & CHIPS

Mashed Michoacán avocados, tomato, serrano chile, cilantro, lime. Served with homemade tortilla chips, three chile salsa & roasted tomatillo salsa | 19

CORN-MASA QUESADILLAS, MEXICO CITY-STYLE

Crispy corn masa "turnovers" filled with artisan Jack cheese & epazote. Avocado-tomatillo salsa | 14

FRONTERA SALAD

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

OAXACAN MARKET SALAD

Local greens, spicy-tangy Oaxacan pasilla dressing, compressed Nichol's Farm melon, homemade fresh cheese, candied pecans, fresh mint | 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*) | 15

SOPECITOS DE PLÁTANO

Crispy little corn masa "boats," black bean & plantain filling, roasted tomato-serrano sauce, crema, fresco cheese | 14

SIDES

GRILLED BROCCOLI, SALSA MACHA

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

VEGETARIAN BLACK BEANS

Garlic & crispy onions | 6

JUST-MADE TORTILLA CHIPS & SALSAS

Three chile & roasted tomatillo | 5

FRIED SWEET PLANTAINS

Homemade crema & fresh cheese | 8

GULF-STYLE WHITE RICE | 6

RUSTIC MASHED POTATOES

Añejo cheese, knob onions | 6

COLIFLOR, CREMA POBLANA

Nichols Farm cauliflower, pobano crema, gooey cheese | 11

GRILLED SHISHITO PEPPERS

Lime, coarse salt | 12

GRILLED KNOB ONIONS

Lime | 6

CLASSIC REGIONAL MEXICAN SPECIALTIES

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 | 23

TAMAL DE CAMOTE BLANCO

White sweet potato tamal (*infused with herbs & flowers*), Graciela's sister's Oaxacan green mole, grilled local hen of the woods mushrooms, braised chayote, crispy potatoes | 23

VEGETARIAN PUEBLA STYLE ENCHILADAS

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*) | 22

EGGPLANT MILANESA EN ADOBO DE CIRUELA

Crispy eggplant, ancho chile-plum sauce (*local plums, ancho chile, garlic, sweet spices*), queso añejo mashed Yukon Golds, grilled plums, rooftop ruby streaks | 27

LUNCH SPECIALS

AVOCADO CAESAR SALAD

Bayless Garden 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, árbol chile salsa, crema, black beans, handmade tortillas of organic Mexican heirloom corn for making tacos | 21

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