

# WINES

## BY THE GLASS

### WHITE (glass/bottle)

2023 Gustave Lorentz, Réserve, **Pinot Blanc**, Alsace, France | **14/55**

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

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

### BUBBLES (glass/bottle)

NV 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, "Acraata 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, "Viña Alberdi" Reserva, Rioja, Spain (**Tempranillo**) | **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 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

**Blood Orange Spritz** | La Gritona reposado tequila, Mommenpop Blood Orange apéritif, Alma Finca liqueur, housemade pomegranate syrup, Angostura bitters, Topo Chico | **16**

**Margarita Otoñal** | Del Maguey Puebla (*infused with canela*), Apologue Paw Paw liqueur, Oaxacan pasilla syrup, Tequila Real del Valle reposado, caramelized pineapple puree, lime, Angostura bitters | **16**

**Mulato Chile Old Fashioned** | Abasolo (*infused with Mulato chile*), Espolón reposado tequila, Flamingo Rivera Mango Chili liqueur, simple | **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** | Tequila Real Del Valle (*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 Chai  
•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 (Champaign, IL)
- Cheddar, Hook's (Mineral Point, WI)

**RICE** Cahokia Rice, McClure, Illinois

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

**OLIVE OIL** is Baja Precious from northern Baja



## CLASSIC FRONTERA CEVICHE\*

Pacific albacore, lime,  
tomatoes, olives, cilantro,  
green chile | 19

## 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

#### OAXACAN MARKET SALAD

Local greens, spicy-tangy Oaxacan  
pasilla dressing, compressed  
Nichol's Farm melon, homemade  
fresh cheese, candied pecans, fresh  
mint | 16

#### FRONTERA SALAD

Bayless Garden greens, grilled  
garlic-chive dressing (*green  
chile, lime*), Jack cheese, buttery  
black pepper croutons | 16  
▪ add grilled chicken breast | 8

#### CAESAR CARDINI'S ORIGINAL SALAD

Bayless Garden greens, classic  
dressing (*Baja olive oil, Dijon mustard,  
garlic, Worcestershire*), dry jack cheese,  
black pepper croutons | 16  
▪ add grilled chicken breast | 8

#### 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

#### 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 | 23

## TIME-HONORED STARTERS

#### TAMAL DE REQUESÓN, MOLE NEGRO

Corn husk-steamed tamal of  
homemade ricotta & heirloom corn  
masa, black mole (*32 ingredients*),  
grilled shiitakes, crema | 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 | 14

#### SOPECITOS RANCHEROS

Crispy little corn masa "boats,"  
braised beef filling, roasted  
tomato-serrano sauce, avocado,  
fresco cheese | 14

#### FRONTERA'S CLASSIC QUESO FUNDIDO

Samuel's artisan Jack cheese,  
roasted peppers, homemade  
chorizo, heirloom corn tortillas | 14

#### GUACAMOLE & CHIPS

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

#### SMOKED CHICKEN TAQUITOS, GUACAMOLE

Crispy smoked chicken taquitos,  
black beans, classic guacamole,  
homemade crema, roasted  
tomatillo salsa, fresco cheese | 16

*\* These items are served, undercooked,  
cooked to order or contain undercooked  
ingredients. Consuming raw or  
undercooked animal products may  
increase your risk of food borne illness,  
especially if you have medical conditions.*

**Please inform your server of  
ANY allergies (not every ingredient  
is listed)**

*Classic Mexican dishes vary from mild to  
spicy. We always have spicy condiments for you to  
add if you wish.*

## CLASSIC REGIONAL MEXICAN SPECIALTIES

### THE FLAVOR OF OAXACA (Featured dishes are highlighted in red)

#### CRISPY CARNITAS FOR TACOS

Gunthorp Farms pasture-raised  
pork carnitas. Served with  
handmade tortillas of organic  
heirloom corn from Mexico, black  
beans, salsa verde, guacamole | 23

#### SMOKED CHICKEN QUESADILLAS

Griddled flour tortillas with  
grilled local Amish chicken breast,  
caramelized onions and Samuel's  
artisan Jack cheese. Guacamole,  
two salsas, black beans, Little Gem  
salad | 23

▪ substitute beef short rib or  
shrimp | 4

#### BAJA FISH FOR TACOS\*

Lake Superior walleye, creamy  
cabbage "slaw," pickled red  
onions, árbol chile salsa, crema,  
black beans, handmade tortillas  
of organic heirloom corn from  
Mexico for making tacos | 21

#### PUEBLA STYLE ENCHILADAS

Handmade corn tortillas,  
Amish country chicken (*caramelized  
onions*), homemade mole  
poblano (*27 ingredients*), crunchy  
garnishes | 25

#### CHICKEN TOSTADAS

Crispy tortillas piled with  
tomato, avocado, black beans,  
crema, homemade fresco  
cheese, Ruby streaks | 21  
▪ substitute shrimp | 4

#### ENCHILADAS DE MOLE ROJO

Just-made tortillas, braised pork  
shoulder filling, Reyna's red mole,  
queso fresco, onions, radishes, fresh  
herbs | 25

#### 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

#### SALMÓN, SALSA DEL TECHO\*

Grilled Loch Duart salmon, warm  
salsa of rooftop tomatoes, local  
melons, habanero, mint & lime.  
Green herb rice | 34

#### PUERCO EN MOLE CHICHILLO

Slow-grilled Gunthorp pork collar  
steak, Oaxacan chichilo (*ancho,  
pasilla, almonds, garlic, herbs & spices*),  
roasted red kuri squash, güero chile  
rajás | 35

#### CAMARONES EN MOLE AMARILLO\*

Grilled Florida pink shrimp, Oaxacan  
yellow mole (*guajillo chile, tomato,  
tomatillo, hoja santa, corn masa*),  
herby chochoyotes (*masa dumplings*),  
grilled green beans, crispy onion | 38

## SIDES

#### BEANS | 6

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

#### COLIFLOR, CREMA POBLANA

Nichols Farm cauliflower, pobano crema,  
gooey cheese | 11

#### FRIED SWEET PLANTAINS

Homemade crema & fresh cheese | 8

#### 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

## WOOD-GRILLED MEATS

#### 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 | 23

- CREEKSTONE  
SKIRT STEAK\*  
marinated in garlic & spices +5
- CHICKEN BREAST  
marinated with fruit vinegar,  
spices and garlic
- PORK COLLAR  
marinated with red chile adobo  
& caramelized pineapple

#### TACOS ÁRABES

Grilled spiced pork collar,  
caramelized onions & cucumber,  
spicy chipotle salsa, creamy  
jocoque sauce, black beans, grilled  
flour tortillas | 21

#### 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 | 32

#### OAXACAN CARNE ASADA\*

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

## TRIO OF CARNES AL CARBON\*

Naturally raised  
Creekstone skirt steak,  
chicken breast & pork  
collar. Roasted poblanos,  
beans, guacamole,  
grilled knob onions &  
shishito peppers. Tortillas  
of Mexican organic  
heirloom corn | 69

#### Looking to host a private event?

We have 3 private rooms! Please contact Jen  
Fite at [Jfite@fronteragrill.net](mailto:Jfite@fronteragrill.net)

## DESSERTS

#### TORTA DE ELOTE, HELADO DE MIEL

Tender fresh corn cake (*Three  
Sisters Garden corn*), honey-butter  
ice cream (*Bayless Garden honey*),  
local pears & ground cherries | 15

#### PASTEL DE TRES LECHEs

Raspberry-guajillo tres leches cake,  
black and red raspberry sorbet,  
raspberries infused with mezcal &  
guajillo chile | 15

#### FRONTERA'S CHOCOLATE PECAN PIE

Kahlúa whipped cream | 15

#### PASTEL DE ZANAHORIA

Moist carrot cake (*local farm  
carrots, cream cheese frosting*),  
cajeta-cream cheese ice cream,  
carrot-ginger granita, pecan cookie  
crumble, carrot crema | 15

#### FLAN CLÁSICO

Ultra-creamy flan, caramely Klug  
Farm apple slices, apple cider  
gelatinas, pecan polvorones | 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

### 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](http://rickbayless.com)  
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Rick & Deann Bayless, proprietors  
Richard James, chef

Javauneka Jacobs, sous chef

Jennifer Enyart, pastry chef

Julianna Arquilla, general manager &  
beverage director

Belen Ramirez, Jessica Weber, Alejandra  
Perez managers

Jill Gubesch, wine director