

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, "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, "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

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, Torres 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, Oxacan pasilla syrup, Tequila Real del Valle reposado, caramelized pineapple puree, lime, Angostura bitters | **16**

Mulato Chile Old Fashioned | Abasolo (*infused with Mulato chile*), Espolon 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**

Chelada | Dos Equis lager, fresh lime juice, salted rim | **8**

Michelada | Dos Equis lager, 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
• 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



