

WINES BY THE GLASS

WHITE (glass/bottle)

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

2023 August Kessler, “R,” **Riesling** Kabinett, Rheingau, Germany | **12/45** 🍷

2023 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**

2023 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

RED (glass/bottle)

2017 Peregrine, **Pinot Noir**, Central Otago, New Zealand | **16/65** 🍷

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

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

2020 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** 🍷

Wines are listed from lightest to fullest in body within each category.

Wines shown with this symbol indicate producers which practice biodynamic, organic or 🍷

SPIRIT FREE

Zen Margarita | DHOS blanco tequilla, DHOS orange, agave, lime | **14**

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 | Ojo de Agua blanco tequila, Cointreau orange liqueur, fresh lime juice. Shaken tableside | **15**

Mezcal Margarita | Mezcal Del Amigo, 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, Torres orange liqueur, agave, lime juice | **35**

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

FRONTERA SEASONAL

Citrus Spice Spritz | Ojo de Agua blanco tequila, Mommenpop LIME-POP apertif, jalapeño liqueur, house bitters, Topo Chico | **16**

Tropical Fiesta Margarita | Tanteo habanero, Tequila Real del Valle, Grand Marnier, coconut, passion fruit, agave, lime, Angostura | **16**

Spring Paloma | Nocheluna sotol, Alma Finca orange liqueur, rosemary syrup, Angostura bitters, fresh lime & grapefruit juice. Topped with Topo Chico | **16**

Berry Chipotle Old Fashioned | Tanteo Chiptole tequila, Real del Valle reposado tequila, Walcher Midsummer liqueur, strawberry bitters | **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**

Jamaica Margarita | Ojo de Agua blanco tequila, Koch El Elemental mezcal, Campari, lime, Topo Chico | **60**

DRAFT BEER

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**

Corona Non-Alcoholic | Lager | **6.50**

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 Cappucino | 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



DINNER | 2025

CEVICHES & RAW BAR

CLASSIC FRONTERA CEVICHE*

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

AGUACHILE DE SALMON*

Loch Duart Salmon, spicy-limey-herby “broth,” avocado, cucumber, jicama, serranos, onion & cilantro | **20**

CÓCTEL DE CAMARÓN*

Florida pink shrimp, tangy-spicy Mexican cocktail sauce, avocado, jicama, cucumber, cilantro, 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**

FRONTERA SALAD

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

BRAZO DE REINA

Slices of great big tamal roll (*filled with greens, black beans, pumpkin seeds*), salsa campechana (*roasted tomatoes, garlic, sour orange*), roasted chayote | **23**

GRILLED BROCCOLI, SALSA MACHA

Grilled 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 rajas, black beans, two salsas, guacamole | **23**

TIME-HONORED STARTERS

SALBUTES DE POLLO

Crispy masa cakes topped with grilled chicken, spicy roasted tomato chiltomate salsa, avocado | **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**

SMOKED CHICKEN TAQUITOS, GUACAMOLE

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

GUACAMOLE & CHIPS

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

CEVICHE TRIO*

Classic Frontera Ceviche, Cóctel de camarón, 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**

SEAFOOD TOWER*

One dozen oysters, Classic Frontera ceviche, Aguachile de Salmon, tomatillo-habanero “miñoneta,” smoky chipotle-garlic salsa, Mexican limes | **half 38 | full 70**

CLASSIC REGIONAL MEXICAN SPECIALTIES

THE FLAVOR OF YUCATAN MEXICO

(Featured dishes are highlighted in **red**)

ENCHILADAS SUIZAS

Filled with Florida pink shrimp, Nichols Farm spring spinach & fingerling potatoes. Creamy tomatillo sauce, artisan Jack cheese, crispy onions | **27**

ENCHILADAS DE MOLE

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

PESCADO EN MOJO DE AJO VERDE*

Riverence trout in local green garlic mojo, roasted poblanos, queso añejo mashed potatoes, crispy onions | **35**

CARNITAS DE PATO

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

CAMARONES EN ESCABECHE*

Wood-grilled Florida pink shrimp, beet escabeche (*olive oil, vinegar, caramelized onions, xkatic chiles, spices*), roasted carrots & potatoes | **36**

POLLO EN PIPIAN

Grilled chicken breast, Yucatecan pipian (*pumpkinseeds, achiote, garlic, spices*), black beans, crunchy chayote salad | **29**

CHAMORRO PIBIL

Tender pork shank (*slow-cooked with achiote in banana leaves*), rich braising juices, roasted green chiles, black beans, pickled red onions, habanero salsa | **35**

SIDES

GULF-STYLE WHITE RICE | 8

RUSTIC MASHED POTATOES

Añejo cheese | **8**

GRILLED KNOB ONIONS

Lime | **8**

GRILLED SHISHITO PEPPERS

Lime, coarse salt | **12**

JUST-MADE TORTILLA CHIPS & SALSAS

Three chile & roasted tomatillo | **7**

BEANS | 8

▪ Traditional black with plantains

▪ Modern black with garlic & crispy onions

▪ Pintos with chorizo & bacon

COLIFLOR, CREMA POBLANA

Nichols Farm roasted cauliflower, pobano crema, gooey cheese | **13**

FRIED SWEET PLANTAINS

Homemade crema & fresh cheese | **8**

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 | **27**

CARNES AL CARBON PARA TACOS

Wood-grilled meat, poultry, or pork for making tacos. Tortillas of Mexican organic heirloom corn, grilled shishitos, poblano rajas, beans, two salsas, guacamole | **27**

▪ **CREEKSTONE FLANK STEAK***
marinated in garlic & spices **+5**

▪ **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 | **69**

SPECIALS

TUESDAY, WEDNESDAY, THURSDAY

SHORTTRIB, MOLE NEGRO*
Tender-braised Creekstone short rib, homemade Oaxacan black mole, queso añejo mashed potatoes, wood-grilled knob onions | **48**

WEEKENDS ONLY

COSTILLAS ENCHIPOTLADAS
Smoky back ribs with chipotle-honey glaze, tangy-creamy-spicy Napa slaw, cheesy grits | **48**

DESSERTS

PASTEL DE CUATRO LECHES CON COCO Y PAPAYA

Tender cake infused with 4 milks (*condensed, evaporated, whole, coconut*), torched meringue frosting, papaya 2 ways (*sorbet, fresh*), coconut pudding | **15**

PASTEL DE CHOCOLATE SOUFFLÉ

Chocolate soufflé cake, Ockutzcab ice cream (*chocolate, achiote, chile, allspice, honey*), 3 fruits (*mango, persimmon, apricot*) infused with Xtabentun-honey syrup | **15**

FLAN DE CAFE

Flan with flavors of cafe de olla, sweet cream mousse, crunchy pinole cookies | **13**

VOLTEADO DE CEREZAS

Sour cherry upside down cake, vanilla bean-caramel ice cream, hibiscus cherries, whipped cream | **15**

FRONTERA'S CHOCOLATE PECAN PIE

Kahlúa whipped cream | **15**

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
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Rick & Deann Bayless, proprietors
Richard James, chef
Javauneeka Jacobs, sous chef
Jennifer Enyart, pastry chef
Julianna Arquilla , general manager & spirits director
Belen Ramirez, Marilu Cristobal, Alejandra Perez managers
Jill Gubesch, wine director

Looking to host a private event?

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

** 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.*