

## 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 sustainable agriculture in their vineyards.* 🍷

## 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 Amigol, 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

**Citrus Spice Spritz** | Ojo de Agua blanco tequila, Mommenpop LIME-POP aperitif, 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

**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**

## 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**

**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)

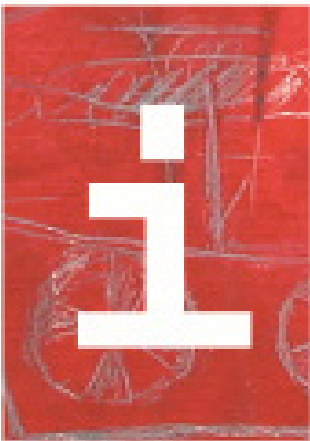
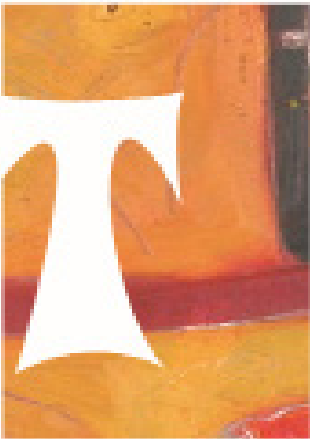
### CHEESE

- 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



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

FRONTERA SALAD

Artisan 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, Worcestersire*), dry jack cheese,  
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 | 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 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 YUCATAN MEXICO  
(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, chiptole salsa, crema,  
black beans, handmade tortillas  
of organic heirloom corn from  
Mexico for making tacos | 21

ENCHILADAS DE MOLE

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,  
Bayless garden greens | 21  
▪ substitute shrimp | 4

ENCHILADAS SUIZAS

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

POLLO EN PIPIAN

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

PESCADO EN MOJO DE  
AJO VERDE\*

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

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

CAMARONES EN  
ESCABECHE\*

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

SIDES

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

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

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 rajas,  
beans, two salsas, guacamole | 24

▪ 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

TACOS ÁRABES

Grilled spiced pork collar,  
caramelized onions & cucumber,  
spicy chipotle salsa, creamy  
jocoque sauce, black beans, grilled  
flour tortillas | 24

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

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](http://rickbayless.com)  
[@fronteragrill](https://www.instagram.com/fronteragrill)

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