**GUACAMOLE & CHIPS**
Mashed Michoacán avocados, tomato, serrano chile, cilantro, lime. Served with homemade tortilla chips, three chile salsa & roasted tomatillo salsa | 15

**TAMALES DE ELOTE**
Sweet corn tamales, roasted poblano rajas, homemade crema & fresco cheese | 12

**CORN-MASA QUESADILLAS, MEXICO CITY-STYLE**
Crispy corn masa “turnovers” filled with artisan Jack cheese & epazote. Avocado-tomatillo salsa | 14

**FRONTERA SALAD**
Artisan greens, grilled garlic-chive dressing *(green chile, lime)*, Jack cheese, buttery black pepper croutons | 13

**SOPECITOS DE PLÁTANO**
Crispy little corn masa “boats,” black bean & plantain filling, roasted tomato-serrano sauce, crema, fresco cheese | 14

**SIDES**

**YUCA AL MOJO**
Yuca with roasted garlic mojo, lime, cilantro | 6

**CAULIFLOWER, POBLANO CREMA**
Melted Jack cheese | 11

**WOOD-GRILLED GÜERO CHILES**
Maldon Salt | 12

**SPINACH AL MOJO**
Three Sisters garden winter spinach, slow-cooked garlic mojo, grilled onions, homemade queso fresco | 11

**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

**GRILLED KNOB ONIONS**
Lime | 6

**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 | 20

**ENCHILADAS A LA PLAZA**
Pan-seared, red chile-dipped homemade tortillas, marinated potatoes & carrots, roasted shiitake mushrooms, tangy Napa cabbage, crumbled fresco cheese | 23

**PUEBLA STYLE ENCHILADAS**
Homemade corn tortillas with green beans, cauliflower, winter spinach. Mole poblano, black beans | 25

**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)* | 21

**AVOCADO CAESAR SALAD**
Little Gem romaine, 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, IL)
• 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 (Champagne, 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.