

# DESSERT

## CLASSIC FLAN

Classic Mexican caramel custard \$8 (+ fees)

## FRONTERA'S CHOCOLATE PECAN PIE

Kahlúa whipped cream \$15 (+fees)

# BEVERAGES

**MEXICAN COKE \$4**

**DIET COKE \$4**

**AGUA FRESCAS**

Housemade daily fresh fruit water

• limonada • jamaica \$3.5

**SQUIRT \$4**

**TOPO CHICO AGUA MINERAL \$4**

# COCKTAILS • TO GO!

Bottled and sealed in-house in an easy to pour glass bottle. ¡Salud!

## TOPOLO MARGARITA

Espolón reposado tequila, Royal Combier orange liqueur, housemade limonada.

\$45 16 oz. (SERVES 3) • \$65 32 oz. (SERVES 6)

## MEZCAL MARGARITA

Wahaka joven mezcal, Grand Marnier, housemade limonada, Peychaud's bitters

\$50 16 oz. (SERVES 3) • \$75 32 oz. (SERVES 6)

## FRONTERA GRILL

445 NORTH CLARK STREET, CHICAGO

312-661-1434



@FRONTERAGRILL

# TO-GO



# APPETIZERS

## GUACAMOLE & CHIPS

Mashed Michoacán avocados, local tomato, serrano chile, cilantro, lime. Served with homemade tortilla chips, red three chile-tomatillo salsa & green roasted tomatillo salsa **\$15 (+fees)**

## SMOKED CHICKEN TAQUITOS, GUACAMOLE

Crispy smoked chicken taquitos, classic guacamole, homemade crema, roasted tomatillo salsa, homemade fresh cheese **\$14 (+fees)**

## FRONTERA CEVICHE\*

Hawaiian albacore, lime, tomato, olives and cilantro **\$20 (+ fees)**

## FRONTERA SALAD

Artisan greens, grilled garlic-chive dressing (*green chile, lime*), Jack cheese, buttery black pepper croutons **\$13 (+fees)**

• add grilled amish chicken breast **+\$8**

## OUR FAMOUS TORTILLA SOUP

Dark broth with pasilla, grilled chicken, avocado, artisan Jack cheese, homemade crema, crispy tortilla strips **\$13 (+fees)**

\*Items can be served raw or undercooked or contain undercooked ingredients. Consuming raw or undercooked animal products may increase your risk of food borne illness, especially if you have medical conditions.

# ENTREÉ

## OAXACAN CARNE ASADA \*

Red chile-marinated Creekstone Natural Black Angus PRIME rib steak cooked to medium rare. Black beans, sweet plantains, homemade crema, fresh cheese, guacamole **\$48 (+fees)**

## 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 (+fees)**

## CAMARONES EN MOJO CHICAGUENSE\*

Slow-cooked Gunthorp suckling pig, tinga flavors (*roasted tomato, chorizo, Mexican oregano, garlic*), homemade fresco cheese, avocado, crispy potatoes **\$38 (+fees)**

## CRISPY DUCK CARNITAS

Wood grilled Florida pink shrimp, red chile diablo sauce (*guajillo, garlic, Tamazula, butter*), Gulf-style white rice, crispy onions **\$38 (+fees)**

## POLLO Y RAJAS CON CREMA

Wood-grilled Amish chicken breast, roasted poblanos & caramelized onions simmered with crema, roasty potatoes & lacinato kale, crispy chicken chicharron **\$29 (+fees)**

# BUILD YOUR OWN TACOS

## AL CARBON-STYLE

Choose between wood-grilled Creekstone skirt steak, portabella mushrooms, chicken or pork collar. Served with handmade tortillas featuring organic heirloom corn from Mexico, roasted poblano rajas, black beans, two salsas, guacamole **\$24 (+fees)**  
• wood-grilled Creekstone skirt steak\* **+\$3**

## ARABES-STYLE

Grilled spiced pork, caramelized onions & cucumber, spicy chipotle salsa, creamy jocoque sauce, black beans, grilled flour tortillas **\$24 (+fees)**

## TACOS FOR THE FAMILY (SERVES 3-4)

Naturally raised Creekstone skirt steak\*, chicken breast, pork loin, roasted poblanos, beans, guacamole, grilled knob onions & güero chile. Served with handmade tortillas featuring organic heirloom corn

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# SIDES

## WHITE RICE

Gulf-style pilaf **\$6 (+fees)**

## TRADITIONAL BLACK BEANS

Epazote, manteca, sweet plantains, fresh cheese **\$6 (+fees)**

## RUSTIC MASHED POTATOES

Añejo cheese, knob onions **\$6 (+fees)**

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