WINES BY THE GLASS

WHITE (glass/bottle)
2021 Gustave Lorentz, Pinot Blanc, Abaco, France | 14.55
2022 August Kesseler, "81", Riesling, Kabinett, Rheingau, Germany | 12.45
2021 MounteVernio, EQ Coastal, Sauvignon Blanc, Casablanca Valley, Chile | 14.55
2021 Casa Magoni, Chardonnay/Vermentino, Valle de Guadalupe, B.C., Mexico | 16.65
2022 Presquis’ile, Chardonnay, Santa Barbara County, California | 15.60

RED (glass/bottle)
2018 Moflan, Pinot Noir, Central Otago, New Zealand | 15.95
2020 Fogzlove, Zinfandel, Paso Robles, California | 13.50
2020 Aborigine, Incognito, Valle de Guadalupe, B.C., Mexico (Grenache, Cabernet, Tempranillo) | 14.55
2018 La Rioja Alta, Tempranillo Viña Albardo, Reserva, Rioja, Spain | 15.60
2021 Bodegas Juan Gil Estate, Alberdi, Reserva, Rioja, Spain | 2021
2021 Bodegas Juan Gil Estate, Alberdi, Reserva, Rioja, Spain | 2018
2018 La Rioja Alta, Tempranillo Viña Albardo, Reserva, Rioja, Spain | 15.60
2021 Bodegas Juan Gil Estate, Alberdi, Reserva, Rioja, Spain | 2018
2018 La Rioja Alta, Tempranillo Viña Albardo, Reserva, Rioja, Spain | 15.60
2021 Bodegas Juan Gil Estate, Alberdi, Reserva, Rioja, Spain | 2018

SPIRITS

Sunset Spritz | DHOS Apertif, Ritual Zero Proof Rum, hoja santa syrup, Topo Chico, orange wheel | 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, grapewine, simple, Fever Tree tonic | 14

COCKTAILS

Ours Classics
Topolo Margarita | Espolón reposado tequila, Royal Comiber orange liqueur, sweetened lime juice. Shaken | 15
Blue Agave Margarita | Milagro blanco tequila, Cointreau orange liqueur, fresh lime juice. Shaken | 15
Mezcal Margarita | Wahaka joven mezcalt, Grand Marnier, sweetened lime juice, Peychauds. Shaken | 16
Champagne Margarita | Espolón reposado tequila, Royal Comiber orange liqueur, sweetened lime juice & topped with Taittinger brut champagne | 16
Splurge Margarita | El Tesoro extra añejo tequila, PF dry curacao, Royal Comiber orange liqueur, agave, fresh lime juice | 35
The Bucktown | Montelobos espadin mezcalt, Absuolo whisky, Cocchi Vermouth di Torino, Angostura bitters | 15

FRONTERA SEASONAL
Popino Spritz | Tequila Real Del Valle blanco, Nochelona sotol, Ancho Reyes verde, hoja santa, cucumber bitters, Fever Tree Tonic | 16
Put the Lime in the Coconut | Housemade raspberry puree, Fresh coconut, Madre Mezcal, Las Californias cito gin, fresh lime | 16
Paradise Found | Uruguaian Charanda extra añejo tequila, Espolón reposado tequila, oregeat, banana liqueur, fresh lime, Amargo Vallet amaro | 16
It Takes 2 To Mango | Espolón reposado tequila, La Venenosa Tabernas casilla, mango puree, Grand Marnier, Oaxacan pasilla syrup, fresh lime juice | 16

BEER COCKTAILS
Banderita | Housemade sangrira (tomato, chile, lime, orange juice). Famous choice of Espolón blanco tequila or Wahaka espadin mezcal, Tectate | 10
Tecate Chalada | Fresh lime juice, salted rim | 8
Tecate Michelada | Housemade sangrita, Tajin rim | 8

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
Mango Chile Sparkler | • Raw milk Jack and Colby from Jersey cows: Samuel Stotfus' Meadow Valley Farm (Middlebury, IN) • Farmstead goat cheeses, Prairie Fruit Farm (Champaign, IL) • Cheddar, Hook (Mineral, WI) • Eggs are from Little Farm on the Prairie (Dakertown, IN) • Olive oil is Baja Premium from northern Baja
VEGETABLE FOCUSED
FULL VEGETARIAN MENU
UPON REQUEST

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

ENCHILADAS A LA PLAZA
Pan-seared, red enchilada sauce, handmade tortillas, marinated tomatoes & carrots, roasted shiitake mushrooms, langue de poisson, roasted sweet potatoes, crumbled fresco cheese | 23

WOOD-GRILLED PORTOBELLO MUSHROOM FOR TACOS
Wood-grilled mushrooms marinated with spices, garlic & agave nectar. Tortillas of Mexican organic heirloom corn, poblano ratas, black beans, two salsas, guacamole | 20

FRONTERA SALSA
Artisan greens, grilled garlic-chive dressing (green chile, lime), Jack cheese, buttery black pepper croutons | 13
  • add grilled chicken breast | 8

GUACAMOLE & CHIPS
Mashed Michoacan avocados, tomato, serrano chile, cilantro, lime. Served with homemade tortilla chips, guacamole & roasted tomateillo salsa | 15

* 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.

CLASSIC REGIONAL MEXICAN SPECIALTIES
CELEBRATING 37 YEARS OF FRONTERA GRILL

CLASSIC REGIONAL MEATS
OAXACAN CARNE ASADA
Red chile-marinated Creekstone Black Angus prime rib steak, black beans, sweet plantains, homemade crema, fresco cheese, guacamole | 48

CARNE ASADA BRAVA
Habanero-marinated Creekstone Black Angus flank steak, salsa huervona (hand-crushed roasted tomatillo, sweet pepper), seafood tacos, homemade tortillas (corn, vegetable or wheat), sliced grilled knob onions | 32

TACOS ARABES
Grilled spiced pork collar, caramelized onions & cilantro, spicy salsa, creamy jalapeño sauce, black beans, grilled flour tortillas | 24

CARNES AL CARBON PARA TACOS
Wood-grilled meat, poultry, or pork for making tacos. Tortillas of Mexican organic heirloom corn, poblano ratas, beans, two salsas, guacamole | 24

♦ CREEKSTONE SKIRT STEAK
mariinated in garlic & spices | 44

♦ CHICKEN BREAST
marinated with克制 fruit vinegar, spices & garlic | 14

♦ PORK COLLAR
marinated with red chile adobo & caramelized pineapple | 38

SIDES
WINTER AL MOJO
Three Sisters garden spinach, slow-cooked garlic, grilled onions, homemade queso fresco | 11

JUST-MADE TORTILLA CHIPS & SALSA
Three chips & roasted tomatillo | 5

FRIED SWEET PLANTAINS
Homemade crema & fresh cheese | 8

♦ GULFO-SYLLTE WHITE RICE
♦ RUSTIC MASHED POTATOES
♦ JOCOQUE SAUCE, BLACK BEANS
♦ FRIED SWEET PLANTAINS
♦ CRISPY DUCK CARNE
♦ CRISPY TOSTADAS
♦ CRISPY DUCK CARNITAS
♦ CRISPY DUCK CARNITAS
♦ CRISPY CHICKEN TAQUITOS, GUACAMOLE
♦ CRISPY CHICKEN TAQUITOS, GUACAMOLE
♦ CONCHITA PILB
♦ CONCHITA PILB
♦ CONCHITA PILB
♦ CONCHITA PILB
♦ CONCHITA PILB
♦ COCONUT HORIZCA "TRES LECHE CAKE"
Tender cake, cooked in 3 milks (sweetened condensed, coconut, almond, rice), whipped cream frosting, coconut ice cream, coconut water gelatinas, almond crumble & puffed rice | 14

CLASSIC FLAN
Classic Mexican caramel custard with pecan polvorones | 8

HOME MADE ICE CREAM
Mexican vanilla or Mexican chocolate ice cream with your choice of homestyle toppings (goat milk caramel) or butterscotch hot fudge | 10

HOMEMADE ICE CREAM
Mexican vanilla or Mexican chocolate ice cream with your choice of homestyle toppings (goat milk caramel) or butterscotch 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 servers.

DESSERTS
CHOCOLATE SOUFFLE CAKE
Fudgy dark chocolate cake, hot fudge, glazed Mexican atalifo mango, whipped cream, candied orange zest | 15

LIME CHEESE PECAN PIE
Kahlua whipped cream | 15

COCONUT HORIZCA "TRES LECHE CAKE"
Tender cake, cooked in 3 milks (sweetened condensed, coconut, almond, rice), whipped cream frosting, coconut ice cream, coconut water gelatinas, almond crumble & puffed rice | 14

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FRONTERA GRILL
445 N Clark St Chicago
312.661.1434 rickbayless.com
Rick & Deann Bayless, proprietors
Richard James, chef
Javaneeka Jacobs, sous chef
Jennifer Enyart, pastry chef
Juliana Arquilla, general manager & beverage director
Baker Ramirez & Jessica Weber, managers
Jill Gubesch, wine director
Looking to host a private event? We have 3 private rooms! Please contact Jen Fite at JFite@fronteragrill.net

* 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.

Classic Mexican dishes vary from mild to spicy. We always have habanero salsa for you to add if you wish.

CLASSIC FRONTERA
CEVICHE
Pacific albacore, lime, tomatoes, olives, cilantro, green chile | 20

CEVICHES VERDE
Hawaiian bigeye tuna, adobo verde (cilantro, pablano, green chile, garlic, olive oil) | lime, jicama, avocado, cucumber | 20

SPICY SEAFOOD-MANGO COCTEL
Poached Florida pink shrimp, Hudson Valley egg salad, & calamari, mango-habanero salsa, jicama, avocado, lime | 20

CEVICHE TRIO
Classic Frontera Ceviche, Spicy Seafood-Mango Coctel, Ceviche Verde | 29

OYSTERS
Shucked to order, Tomatillo-habanero "milioneta", smoky chipotle-garlic salsa, fresh lime. Ask for today's selection | half 23 | full 45

OYSTERS & CEVICHE PLATTER
Oyster & Ceviche tastings & accompaniments. Classic Frontera Ceviche, Ceviche Verde | half 38 | full 70

MOLTDES DE PLATANO
Golden plantain fritters, black bean-chorizo filling, homemade crema, chipotle salsa, homemade fresco cheese | 14

OUR FAMOUS TORTILLA SOUP
Dark broth with puréed, smoked chicken, avocado, artisan Jack cheese, handmade crema, crispy tortilla strips | 13

CORN-MASA QUESADILLAS
Mexican city-style Crispy corn masa “turnovers” filled with artisan Jack cheese & sautéed vegetable. Avocado-tomatillo salsa | 14

SOPECITOS RANCHEROS
Crispy little corn masa “boats,” braised beef filling, roasted tomato-serrano sauce, avocado, fresco cheese | 14

FRONTERRA CLASSIC QUESO FUNDIDO
Sautéed Mexican Jack cheese, roasted peppers, homemade chorizo, heirloom corn tortillas | 14

SMOKED CHICKEN TAQUITOS, GUACAMOLE
Crispy smoked chicken taquitos, black beans, classic guacamole, homemade crema, roasted tomatillo salsa, fresco cheese | 14

INDIVIDUAL APPETIZER SAMPLER
Frontera’s Michoacan guacamole, tuna ceviche, Mexico City-style cheese quesadilla, crispy chicken taquito with homemade crema & fresco cheese | 16

Please inform your server of any ALLERGIES (not every ingredient is listed)