

WINES BY THE GLASS

WHITE (glass/bottle)

2021 Gustave Lorentz, **Pinot Blanc**, Alsace, France | **14/55**

2022 August Kessler, "R," **Riesling** Kabinett, Rheingau, Germany | **12/45**

2021 Matetic Vineyards, EQ Coastal, **Sauvignon Blanc**, Casablanca Valley, Chile | **14/55**

2021 Casa Magoni, **Chardonnay/Vermentino**, Valle de Guadalupe, B.C., Mexico | **16/65**

2022 Presqu'île, **Chardonnay**, Santa Barbara County, California | **15/60**

BUBBLES (glass/bottle)

2018 Miguel Torres, "Estelado," **Brut Rosé**, Maule Valley, Chile | **12/45**

NV Charpentier, "Tradition Brut," Vallée de la Marne, Champagne, France | **25/100**

RED (glass/bottle)

2018 Mohua, **Pinot Noir**, Central Otago, New Zealand | **15/60**

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

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

2018 La Rioja Alta, **Tempranillo** Viña Alberdi, Reserva, Rioja, Spain | **15/60**

2021 Bodegas Juan Gil Estate, **Red Blend** (*Cabernet, Monastrell, Syrah*), Jumilla, Spain | **14/55**

See our wine list for selections available by the bottle.

SPIRIT FREE

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, grapefruit, simple, Fever Tree tonic | **14**

COCKTAILS

OUR CLASSICS

Topolo Margarita | Espolón reposado tequila, Royal Combier orange liqueur, sweetened lime juice. Shaken tableside | **15**

Blue Agave Margarita | Milagro blanco tequila, Cointreau orange liqueur, fresh lime juice. Shaken tableside | **15**

Mezcal Margarita | Wahaka joven mezcal, 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 extra añejo tequila, PF dry curaçao, Royal Combier orange liqueur, agave, fresh lime juice | **35**

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

FRONTERA SEASONAL

Pepino Spritz | Tequila Real Del Valle blanco, Nocheluna sotol, Ancho Reyes verde, hoja santa, cucumber bitters, Fever Tree Tonic | **16**

Put the Lime in the Coconut | housemade raspberry purée, Fruitful coconut, Madre Mezcal, Las Californias citrico gin, fresh lime | **16**

Paradise Found | Uruapan Charanda añejo rum, Espolón reposado tequila, orgeat, banana liqueur, fresh lime, Amargo Vallet amaro | **16**

It Takes 2 To Mango | Espolón reposado tequila, La Venenosa Tabernas raicilla, mango purée, Grand Marnier, Oaxacan pasilla syrup, fresh lime juice | **16**

BEER COCKTAILS

Banderita | Housemade sangrita (*tomatoes, fresh lime & orange juice, Tamazula*), choice of Espolón blanco tequila or Wahaka espadín mezcal, Tecate | **10**

Tecate Chelada | Fresh lime juice, salted rim | **8**

Tecate Michelada | Housemade sangrita, Tajín rim | **8**

CARAFES SERVES 5 COCKTAILS

Spicy Papaya | Real Del Valle Tequila (*infused with jalapeño*), Del Amigo mezcal, Fruitful papaya, simple, fresh lime juice, Topo Chico | **65**

St Elder Paloma | Altos blanco tequila, St. Elder Natural Elderflower Liqueur, fresh lime, grapefruit juice, simple syrup, cucumber bitters | **60**

BEER

DRAFT

Dos Equis Lager | (Mexico) Lager | **7**

LOCAL BEERS

Lagunitas / Hazy Wonder Ipa (*Chicago, IL*) Hazy IPA | **7**

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**

Negra Modelo | Lager | **6**

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 Cappuccino | 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 (Champagne, IL)
- Cheddar, Hook's (Mineral Point, WI)

EGGS are from Little Farm on the Prairie (Saunemin, IL)

OLIVE OIL is Baja Precious from northern Baja



CEVICHEs & RAW BAR

CLASSIC FRONTERA CEVICHE*

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

CEVICHE VERDE*

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

SPICY SEAFOOD-MANGO COCTEL*

Poached Florida pink shrimp, Hudson Valley sea scallops & calamari, mango-habanero salsa, jicama, avocado, lime | 20

VEGETABLE FOCUSED

FULL VEGETARIAN MENU UPON REQUEST

TAMALES DE ELOTE

Sweet corn tamales, roasted poblano rajas, homemade crema & fresco cheese | 12

ENCHILADAS A LA PLAZA

Pan-seared, red chile-dipped homemade tortillas, marinated potatoes & carrots, roasted shiitake mushrooms, tangy Napa cabbage, 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 rajas, black beans, two salsas, guacamole | 20

FRONTERA SALAD

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

- add grilled chicken breast | 8

ESPARRAGOS AL MOJO DE AJO

Wood-grilled local asparagus with slow-cooked garlic mojo, smoky chipotle chiles, añejo cheese, crispy onions | 13

GUACAMOLE & CHIPS

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

CEVICHE TRIO*

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

OYSTERS*

Shucked to order. Tomatillo-habanero “miñoneta,” smoky chipotle-garlic salsa, fresh limes. Ask for today’s selection | **half 23 | full 45**

OYSTERS & CEVICHE PLATTER*

One dozen oysters & accompaniments. Classic Frontera Ceviche, Ceviche Verde | **half 38 | full 70**

TIME-HONORED STARTERS

“ENCHILADAS” POTOSINAS

Guajillo-infused corn-masa turnovers (*spicy homemade fresh cheese filling*), guacamole, crema, Valentina hot sauce, local watercress | 14

OUR FAMOUS TORTILLA SOUP

Dark broth with pasilla, smoked chicken, avocado, artisan Jack cheese, homemade crema, crispy tortilla strips | 13

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

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 Michoacán guacamole, tuna ceviche, Mexico City-style cheese quesadilla, crispy chicken taquito with homemade crema & fresco cheese | 16

CLASSIC REGIONAL MEXICAN SPECIALTIES

CELEBRATING 37 YEARS OF FRONTERA GRILL
(featured dishes are highlighted in red)

ENFRIJOLADAS CON CHORIZO

Handmade tortillas doused with rich black bean sauce, homemade chorizo & crema, salsa verde, añejo cheese, sweet plantains. Gulf-style white rice | 25

TINGA DE PUERCO

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

MANTARAYA AL CILANTRO*

New England skate cooked over the coals, brothy cilantro sauce (*guajillo, fish broth, cilantro, caramelized onions*), rustic mashed potatoes, grilled green beans | 36

POZOLE VERDE DE CAMARONES

Guerrero-style green pozole (*heirloom purple corn, tomatillos, pumpkin seeds, green chile, herbs*) with Florida pink shrimp, Hudson Canyon scallops & calamari. Fresh garnishes, crispy tostadas | 38

PUEBLA-STYLE ENCHILADAS

Handmade corn tortillas, heritage breed chicken, mole poblano, black beans | 25

CAMARONES EN MOJO CHICAGUENSE*

Grilled Florida pink shrimp, slow-cooked local ramps (*olive oil, lobster stock*), herby green-chile rice, crispy onions | 38

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

CARNE ASADA AL GUAJILLO*

Grilled Creekstone beef tenderloin, classic guajillo chile sauce, queso añejo mashed potatoes, grilled asparagus, Bayless garden pak choy | 37

CRISPY DUCK CARNITAS

Gunthorp farms pasture-raised duck carnitas, charred tomatillo-serrano chile salsa, chiles torreados, black beans, guacamole | 38

SIDES

BEANS | 6

- Traditional black with plantains.
- Modern black with garlic & crispy onions
- Pintos with chorizo & bacon.

CAULIFLOWER, POBLANO CREMA

Melted Jack cheese | 11

YUCA AL MOJO

Braised yuca with roasted garlic mojo, lime, cilantro | 6

FRIED SWEET PLANTAINS

Homemade crema & fresh cheese | 8

GULF-STYLE WHITE RICE | 6

RUSTIC MASHED POTATOES

Añejo cheese | 6

GRILLED KNOB ONIONS

Lime | 6

WOOD-GRILLED GÜERO CHILES

Maldon Salt | 12

JUST-MADE TORTILLA CHIPS & SALSAS

Three chile & roasted tomatillo | 5

WOOD-GRILLED 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 huevona (*hand-crushed roasted tomatoes & jalapeños*), sweet corn tamales (*crema, fresco cheese*), sliced grilled knob onions | 32

TACOS ÁRABES

Grilled spiced pork collar, caramelized onions & cucumber, spicy chipotle salsa, creamy jocoque 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 rajas, beans, two salsas, guacamole | 24

▪ CREEKSTONE SKIRT STEAK*

marinated in garlic & spices +4

▪ 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 & güero chile. Heirloom Mexican corn tortillas | 55

SPECIALS

TUESDAY, WEDNESDAY, THURSDAY

SHORTTRIB, MOLE NEGRO*
Tender-braised Creekstone short rib, homemade Oaxacan black mole, queso añejo mashed potatoes, wood-grilled knob onions | 43

WEEKENDS ONLY

COCHINITA PIBIL
Slow-cooked Gunthorp Farm suckling pig (*achiote, in banana leaves*), rich pan juices, beans, rajas, pickled onions, habanero salsa | 35

DESSERTS

VOLTEADO DE RHUIBARBO

Rhubarb upside-down cake, brown butter-sorghum ice cream, roasted local rhubarb, whipped sour cream, crunchy biscochitos | 15

LIME CHESS PIE

Fresh-lime custard, flaky pastry, whipped sour cream, Klug Farm raspberries | 14

FRONTERA'S CHOCOLATE PECAN PIE

Kahlúa whipped cream | 15

COCONUT HORCHATA “TRES LECHES” CAKE

Tender cake infused with 4 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



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
@fronteragrill   

Rick & Deann Bayless, proprietors
Richard James, chef
Javauneeke Jacobs, sous chef
Jennifer Enyart, pastry chef
Julianna Arquilla, general manager & beverage director
Belen 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.

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.