

## CEVICHE & RAW BAR

**OYSTERS** / Shucked to order. Tomatillo-habanero "miñoneta," smoky chipotle-garlic salsa & fresh-cut limes. ½ doz: 15 / doz: 30

**OYSTER & CEVICHE PLATTER** / One dozen oysters & their accompaniments, Frontera Ceviche & Tropical Tuna Cocktail. 44 / Half-size: 23.50

**FRONTERA CEVICHE** / Hawaiian albacore, tomatoes, olives, cilantro, green chile. Crispy tostadas. 14

**TROPICAL TUNA COCKTAIL** / Sashimi-grade Hawaiian yellowfin tuna, tomatillo guacamole, tropical fruit salsa. 15

**YUCATÉCAN CEVICHE** / Steamed Mexican blue shrimp & calamari, lime, orange, habanero, avocado, jicama, cucumber & cilantro. 13.50

**CEVICHE TRIO** / Frontera ceviche, tuna cocktail, Yucatecan ceviche. 19

## GUACAMOLES, SALADS, SOUP

> **FRONTERA GUACAMOLE** / Cilantro, lime, green chile, tomato. Just-made tortilla chips. 9.50

> **HOLIDAY GUACAMOLE** / Michoacán avocados, spicy morita chile, mandarins, peanuts, jicama, pomegranates, crispy beets. 9.75

> **JUST-MADE TORTILLA CHIPS & TWO SALSAS** / Three-chile (cascabel, morita, guajillo) & tomatillo with serrano & cilantro. 3

> **LITTLE GEM LETTUCE SALAD** / Lime-pumpkinseed dressing, quick-pickled tomatillos, grilled knob onions. 8

> **FALL KALE & APPLE SALAD** / City Farm kale, orange-habanero dressing, honey crisp apples, pepitas, añejo cheese. 9

**TOPOLOBAMPO TORTILLA SOUP** / Pasilla chile, grilled chicken, avocado, hand-made jack cheese, thick cream & crisp tortilla strips. 8.50

## DAILY SPECIALS

**TUESDAY / Pork Milanese** / Crunchy-coated Gunthorp pork shoulder, roasted tomato sauce. Black beans, pickled red onions. 16

**WEDNESDAY / Chef's Choice Tamales** 14.50

**THURSDAY / Flank Steak** / Creekstone flank steak, serrano and tomatillo infused beef broth, pinto beans, crunchy garnishes. 18

**FRIDAY / Lamb Mixiote** / Crawford Farm lamb shoulder slow-roasted in parchment packages (mixiotes), ancho-pasilla sauce, giant butterbeans, chayote & epazote. Wild arugula salad. 18

## STREET FOOD

> **FRESH CORN TAMALES** / Banana leaf-steamed sweet corn tamales, homemade crema & fresh cheese, poblano chile. 7.50

**BUTTERNUT & CHORIZO TAMAL** / Banana leaf-steamed fresh masa tamal studded with butternut squash & homemade chorizo. Guajillo-pumpkinseed pipian, Mexican queso de cincho, arugula salad. 8.50

> **ENCHILADA POTOSINAS** / Chile-spiked corn masa turnovers with homemade fresh cheese. Avocado mash, Tamazula hot sauce, crema drizzle, arugula. 8

**DUCK CARNITAS SALBUTES** / Yucatécan-style crispy corn masa cakes, achiote-marinated duck carnitas, habanero escabeche, pickled red onions, cilantro. 9

> **MEXICO CITY-STYLE QUESADILLAS** / Corn masa turnovers stuffed with Samuel's handcrafted Jack cheese & epazote. Guacamole. 8

**SOPES RANCHEROS** / Crispy corn masa boats filled with savory shredded beef, roasted tomato, avocado, homemade fresh cheese. 8

**SMOKED CHICKEN TAQUITOS** / Roasted tomatillo salsa, homemade crema, añejo cheese, guacamole. 8

**OLD SCHOOL FRONTERA TRIO** / Two pieces each: smoked chicken taquitos, Mexico City-style quesadillas, ceviche tostadas. 18

**STREET FOOD TRIO** / Two pieces each: enchiladas potosinas, duck salbutes, sopos rancheros. 19.75

**CLASSIC QUESO FUNDIDO** / Samuel's artisanal Jack cheese, garlicky roasted peppers, homemade chorizo. 8

## LUNCH MENU FOR DECEMBER 3-JANUARY 9, 2014

FRONTERA GRILL

445 North Clark Street / Chicago, IL  
312.661.1434

Rick and Deann Bayless, proprietors.  
Carlos Alferez, managing partner.  
Richard James, chef / Bryan Piironen, sous chef.  
Jay Schroeder, mixologist & manager.  
Whitney Burke, manager.  
Jill Gubesch, sommelier.

> Vegetarian dishes

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

Our goal is to serve you fish from sustainable fisheries and seasonal sustainably raised vegetables, meat and poultry. We support local, artisan farmers.

Please alert your server to any allergies.

## QUESADILLAS, TOSTADA

**NORTHERN-STYLE QUESADILLAS** / Flour tortillas folded over Indiana jack cheese & one of the following fillings. Black beans & young greens. 14

- **Duck carnitas** with grilled red onion.
- **Charcoaled chicken** with guacamole.
- **>Woodland mushrooms** with poblanos.
- **Grilled shrimp** with chipotle peppers.
- **Grilled skirt steak** with salsa huevona.

**CLASSIC TOSTADAS** / Crisp tortillas topped with black beans, sour cream, avocado, tomato & fresh cheese; Little Gem lettuce salad. 10

With chicken. 13

## ENCHILADAS & SOFT TACOS

**MOLE POBLANO ENCHILADAS** / Just-made tortillas, Gunthorp free-range chicken, mole poblano (dried chiles, nuts, raisins), grill-roasted onions. Black beans. 15

**GOAT BARBACOA ENCHILADAS** / Red chile-braised Pleasant Meadows goat barbacoa, spicy peanut sauce (guajillo & arbol chiles), honey-chipotle glazed woodland mushrooms, black beans. 15

**CHICKEN in BLACK BEAN SAUCE for making little soft tacos** / Grilled Gunthorp chicken breast, earthy black bean sauce flavored with spicy salsa negra, sweet plantain, smoky white onion, anejo & fresco cheese. White rice. 15

**LAMB in PASILLA SAUCE for making little soft tacos** / Braised Troyers Farm lamb shoulder, dark pasilla chile sauce, Nichols Farm butternut, house-made crema, añejo cheese. Black Beans. 15

**GARLICKY MUSHROOMS for making little soft tacos** / Chanterelle, oyster & shiitake mushrooms, mojo de ajo, white wine, poblano chiles, Gunthorp bacon, epazote. Black beans. 14

**TACOS ARABES** / grilled spiced pork, caramelized onions and cucumber, spicy chipotle salsa, creamy jocoque sauce, black beans. 15

**TACOS al CARBÓN** / Wood-grilled meat, poultry, fish or mushrooms, roasted poblano rajas, charro beans, guacamole, two salsas. 15

Add grilled knob onions. 2

- **Naturally raised skirt steak** marinated with garlic & spices.
- **Organic Gunthorp chicken breast** marinated with fruit, vinegar, spices & garlic.
- **> Portobello mushroom** marinated with achiote.
- **Gunthorp duck breast** marinated with red-chile.
- **Farm-raised catfish** in achiote-garlic marinade.

**BIG WOOD-GRILLED TACOS AL CARBON TRIO** / Naturally raised skirt steak, chicken breast, duck breast, roasted poblanos, guacamole, grilled knob onions & shishito peppers. 34

## LIVE FIRE ENTREES, MOLES & OTHER SPECIALTIES

**DUCK in SALSA MACHA** / Grilled, red chile-rubbed Gunthorp duck breast, dried fruit salsa macha (mulato, ancho, pasilla, nuts, seeds, raisins, cherries), Gulf-style white rice, spinach two ways. 25

**CHICKEN in ANCHO ORANGE SAUCE** / Adobo-marinated grilled Gunthorp chicken breast, sauce of ancho chile, orange, garlic, cinnamon. Roasted Nichols Farm butternut mash, grilled green beans, grilled orange salsa. 23.50

**MOLE TRIO** / Mole poblano enchiladas, pork & beans in mole de calabaza, roasted vegetables in chayote pipian. 23

**SHRIMP & CRAB in ARROZ CREMOSO** / Red chili-marinated grilled fresh Gulf shrimp and Alaskan king crab, risotto-like arroz cremoso (ancho & guajillo chiles, tomato, epazote), roasted local beets, grilled knob onions. 25

**FISH OF THE DAY** / 23.50

**> SQUASH "RELLENOS" in MOLE de CALABAZA** / Stuffed tatume squash (black beans, mushrooms, chayote) with melted Amish cheese, silky butternut mole (ancho chile, tomato, butternut, cream), plantain studded white rice, Three Sisters' peashoots, cincho cheese. 18

**OAXACAN-STYLE CARNE ASADA** / Red chile-marinated Creekstone Natural Black Angus PRIME steak. Black beans, sweet plantains with homemade crema, guacamole. 34.50

## RICE, VEGETABLE & BEANS SIDES

**> SPICY GRILLED GREEN BEANS** / Spicy chiles torreados, cilantro. 5

**> GRILLED TATUME SQUASH** / Poblanos, crema, homemade fresh cheese. 5

**> MASHED POTATOES** / Añejo cheese, grilled knob onions. 5

**> CLASSIC WHITE RICE** / Gulf style white rice with onion and cilantro. 4

**"VENOMOUS" PINTOS** / Chorizo, ham hocks, bacon, fresh cheese. 7

**TRADITIONAL BLACK BEANS** / Epazote, manteca, sweet plantains, fresh cheese. 5

**> SPINACH IN GREEN CHILE** / Snug Haven spinach, poblano chile, slow-cooked mojo de ajo, home made fresh cheese. 5

**> MODERN BLACK BEANS** / Baja olive oil, roasted garlic, crispy onions, añejo cheese, cilantro. 5

**> FRIED SWEET PLANTAINS** / Homemade sour cream, homemade fresh cheese. 6

**> SHISHITO PEPPERS** / Wood-grilled chiles, lime, coarse salt. 5

**Choose any three of these vegetable sides.** 15