

CEVICHE & RAW BAR

OYSTERS

OYSTERS / Shucked to order. Tomatillo-habanero "miñoneta," smoky chipotle-garlic salsa & fresh limes. Ask for the selection of the day. ½ doz: 15 / doz: 30

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

CEVICHE & SEAFOOD COCKTAIL

SALPICÓN a la VERACRUZANA / House-made Alaskan black cod bacalao, Alaskan King crab, herby-spicy green adobo, winter flavors (sundried tomatoes, olives, capers, pickled jalapeño). Crispy plantain chips. 15

FRONTERA CEVICHE / Hawaiian albacore, lime, tomatoes, olives, cilantro & green chile, tostaditas. 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, jicama, avocado & cucumber. Crispy tortilla chips. 13.50

CEVICHE TRIO / Frontera Ceviche (albacore, tomato, olive), Yucatecan Ceviche (shrimp, squid, orange, cucumber), Tropical Tuna Cocktail (yellowfin, avocado-tomatillo, tropical fruit salsa). 19

SCALLOPS in AGUACHILE / Viking Village diver scallops, spicy lime & habanero "broth," salt-cured nopal, bursts of lime, micro cilantro. 15

GUACAMOLES

> **FRONTERA GUACAMOLE** / Cilantro, lime, green chile, tomato. Just-made tortilla chips. 9.75

> **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) with garlic & roasted tomatillo with serrano & cilantro. 4

DAILY SPECIALS

TUESDAY / BIRRIA / Chile-braised Pleasant Meadows Farm goat, runner beans, Napa cabbage, árbol salsa. 24

•2012 Benmarco, Malbec, Mendoza, Argentina. 13

WEDNESDAY / COCHINITA PIBIL / Achiote-marinated Gunthorp Farm suckling pig roasted in banana leaves. Black beans, habanero salsa. 25

•2010 Temperanillo Blend, Bodegas Murua "VS," Rioja, Spain. 10

THURSDAY / CHILES RELLENOS / Classic soufflé-battered stuffed poblanos (one cheese, one minced pork picadillo) roasted tomato-chile sauce, black beans & white rice. 24

•2010 Topolovino, Syrah, "Sawyer Lindquist Vineyard," Edna Valley, California. 14

FRIDAY / SUADERO / 20-hour-smoked Creekstone beef brisket, Oaxacan black mole, queso añejo mashed potatoes, local vegetables. 24

•2012 Zinfandel Blend, Ridge Vineyards, "Three Valleys," Sonoma County, California. 15

SATURDAY / COSTILLAS / Chipotle-glazed Gunthorp Farm pork back ribs. Spicy-tangy slaw, Otter Creek cheddar grits. 24

•2012 Zinfandel Blend, Ridge Vineyards, "Three Valleys," Sonoma County, California. 15

STREET FOOD for sharing

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

> **ENCHILADAS POTOSINAS** / Chile-spiked corn masa turnovers with homemade fresh cheese. Avocado mash, Tamazula hot sauce, crema drizzle, arugula. 8.50

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

> **FRESH CORN TAMALES** / Banana leaf-steamed sweet corn tamales, crema, fresh cheese, poblano. 8

> **MEXICO CITY-STYLE QUESADILLAS** / Corn masa turnovers stuffed with Samuel's handcrafted Jack cheese & epazote. Guacamole. 8.50

SOPES RANCHEROS / Crispy corn masa boats with shredded beef, roasted tomato, avocado, homemade fresh cheese. 8.50

SMOKED CHICKEN TAQUITOS / Guacamole, roasted tomatillo salsa, homemade crema, añejo cheese. 9

OLD SCHOOL FRONTERA TRIO / Two pieces each: smoked chicken taquitos, Mexico City-style corn masa quesadillas, Frontera ceviche tostadas. 18.50

STREET FOOD TRIO / Two pieces each: enchiladas potosinas, chicken gamachas, sopes rancheros. 19.75

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. 11

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. 11

CLASSIC QUESO FUNDIDO / Samuel's artisan Jack cheese, roasted poblanos, caramelized onions, homemade chorizo. 9

RED CHILE PORK QUESO FUNDIDO / Organic Wisconsin cheddar, grilled red chile pork shoulder, toasty guajillo chile salsa, grilled onion & pineapple. 10

LITTLE APPETIZER ENCHILADAS

MOLE POBLANO ENCHILADAS / Gunthorp free-range chicken, grill-roasted red onions. 13

GOAT BARBACOA ENCHILADAS / Red chile-braised Pleasant Meadows goat barbacoa, spicy peanut sauce (guajillo & árbol chiles), honey-chipotle glazed woodland mushrooms. 13.75

DINNER MENU

DECEMBER 2-JANUARY 9, 2014

FRONTERA GRILL

445 North Clark Street / Chicago, IL 312.661.1434

Rick & Deann Bayless, proprietors.

Carlos Alferez, managing partner.

Richard James, chef / Bryan Piironen, sous chef.

Jay Schroeder, mixologist & manager.

Kyle Fountaine, manager

Jill Gubesch, sommelier

SALADS, VEGETABLES, SIDES

SALADS AND SOUP

> **LITTLE GEM LETTUCE SALAD** / Pumpkinseed-lime dressing, quick-pickled tomatillos, dry Jack cheese, grilled knob onions. 8.50

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

> **TOPOLOBAMPO TORTILLA SOUP** / Dark broth with pasilla, grilled chicken, avocado, hand-made Jack cheese, thick cream & crisp tortilla strips. 9

RICE, VEGETABLES, BEANS

> **JÍCAMA STREET SNACK** / Jicama, cucumber, pineapple, fresh lime, crushed guajillo chile. 5.50

> **GARLICKY MUSHROOMS** / Chanterelle, oyster & shiitake mushrooms, mojo de ajo, white wine, poblano chiles, Gunthorp bacon, epazote. 9

> **RED CHILE KALE** / Nick's kale, guajillo sauce, local potatoes, wood-grilled knob onions, añejo cheese. 6.50

> **GRILLED TATUME SQUASH** / Poblanos, crema, homemade fresh cheese. 6.50

> **SPICY GRILLED GREEN BEANS** / Chiles torreados, cilantro. 6

> **MASHED POTATOES** / Añejo cheese, grilled knob onions. 6

> **SPINACH IN GREEN CHILE** / Snug Haven Winter spinach, poblano chile, slow-cooked mojo de ajo, home made fresh cheese. 6.50

> **CLASSIC WHITE RICE** / Black beans, spicy morita chiles, grilled pineapple. 5.50

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

> **TRADITIONAL BLACK BEANS** / Epazote, manteca, sweet plantains, fresh cheese. 5.50

> **MODERN BLACK BEANS** / Baja olive oil, roasted garlic, crispy onions, añejo cheese, cilantro. 5.50

> **GRILLED KNOB ONIONS** / Lime, coarse salt. 3

> **HOMEMADE PICKLED JALAPEÑOS** / Carrots, cauliflower. 3

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

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

> Vegetarian dishes

*Our Feature Fish program introduces guests to species that are less known, less utilized in restaurants. Always from sustainable fisheries, always delicious.

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

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

Please alert your server to any allergies.

MOLES, PIPIANES & OTHER SPECIALTIES

> **PORK in CHAYOTE PIPIAN** / Garlic marinated, grill-roasted Gunthorp pork loin, chayote pipian (poblano chiles, pumpkin seeds, cream, epazote), spicy serrano-infused chayote, herby green rice, rustic tostada. 23.50

> **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, Snug Haven spinach two ways. 25

> **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

> **STRIPED BASS in ALMOND MOLE** / Grilled, jalapeño-marinated Florida striped bass, mole almendrado (almonds, tomato, sweet spices, pickled jalapeños), roasted Nichols sweet potatoes, grilled baby broccoli. 25

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

LIVE FIRE ENTREES

***FEATURE FISH in CILANTRO CREAM** / Garlic marinated grilled feature fish, cilantro cream (poblano chile), smoked local potatoes, grilled romanesco. 25

> **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

> **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

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

> **CARNE ASADA "BRAVA"** / Serrano-marinated grass-fed Creekstone flank steak, salsa huevona (hand-crushed, grill-roasted tomatoes, jalapeños). Grilled knob onions, sweet corn tamales. 29

> **TACOS ARABES** / grilled spiced pork, caramelized onions and cucumber, spicy chipotle salsa, creamy jocoque sauce, black beans. 19.50

> **CARNES al CARBÓN para tacos** / Wood-grilled meat, poultry, fish or mushrooms for making tacos. Roasted poblanos, charro beans, guacamole, two salsas. 19.50

- **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 adobo.
- **Farm-raised catfish** marinated with achiote.

> **BIG WOOD-GRILLED TACOS AL CARBÓN TRIO** / Naturally raised skirt steak, chicken breast, duck breast, guacamole, roasted poblanos, grilled knob onions & shishito peppers. 36