HECHO EN CHICAGO DESDE 1987

TORTAS Frontera®

BY CHEF RICK BAYLESS

Ricas TORTAS

SANDWICHES brushed with black beans, served with SALSA

CRISPY CHICKEN MILANESA 17.05
napa cabbage, cotija cheese, pickled red onions and jalapeños, avocado tomatillo salsa, cilantro crema

CHIPOTLE ROASTED CHICKEN 15.80
avocado, poblano rajas, jack cheese, arugula, cilantro crema

CUBANA 17.60
carnitas, smoked pork loin, bacon, jack cheese, chipotle mustard, pickled onions

HAM + QUESO 15.80
maple cured heritage ham, jack cheese, pickled jalapeño, cilantro crema

RED CHILE CAULIFLOWER 15.80
jack cheese, avocado, napa cabbage, pickled onions, cilantro crema (VG)

TACOS

two tacos with CORN TORTILLAS, served with SALSA

BAJA CHICKEN 13.50
avocado, queso fresco, chipotle mayo, slaw, cilantro (GF)

CARNITAS 13.50
slow cooked pork shoulder, guacamole, radish, cilantro, onion (GF)

CARNE ASADA 16.50
avocado tomatillo salsa, cilantro, onion (GF)

QUESADILLAS

prepared with FLOUR TORTILLAS, served with SALSA

CHICKEN + BACON 15.50
tomatoes, jack cheese, garlic mojo, cilantro crema

ROASTED MUSHROOM 15.25
poblano rajas, jack cheese, garlic mojo, cilantro crema (VG)

add: chipotle chicken | 4
carnitas | 5
carne asada | 6

SOUPS

TORTILLA SOUP 13.25
avocado, jack cheese, pasilla chile, crema, tortilla strips, cilantro, onion (VG)
add: chipotle chicken | 4

CORN POBLANO CHOWDER 12.65
cotija cheese, cilantro, onion (VG)(GF)
add: chipotle chicken | 4

SALAD

GUACAMOLE COBB 17.45
romaine, arugula, bacon, queso fresco, corn and black bean salsa, tomatoes, poblano rajas, tortilla strips, chipotle ranch (GF)

add: chipotle or crispy chicken | 4
carnitas | 5
carne asada | 6

BREAKFAST

available daily until 9:30am

TORTAS

BACON, EGG + CHEESE 15.40
jack cheese, cotija cheese, avocado, brushed with black beans

CHORIZO + EGG 15.40
jack cheese, cotija cheese, avocado, poblano rajas, brushed with black beans

AVOCADO, EGG + RAJAS 14.30
jack cheese, cotija cheese, chimichurri (VG)

add: bacon | 2
chipotle chicken | 4
carnitas or pork loin | 5
carne asada | 6

PROUDLY SERVING
DARK MATTER COFFEE
roasted in chicago, il

TACOS

three tacos with CORN TORTILLAS

BACON, EGG + CHEESE 15.40
jack cheese, pico de gallo (GF)

CHORIZO + EGG 15.40
poblano rajas, cotija cheese, avocado tomatillo salsa (GF)

RAJAS, EGG + CHEESE 14.30
poblano rajas, jack cheese, tomatillo salsa (GF)(VG)

YOGURT

GREEK STYLE with honey or cajeta

ALMOST NAKED 10.45
FULLY DRESSED 12.45
topped with dried cherries, berry compote, granola (contains nuts)(GF)(VG)

CHIPS & DIPS

just fried CORN TORTILLA CHIPS, served with tomatillo and chipotle SALSAS

ALMOST NAKED GUACAMOLE 13.45
topped with cilantro, onion (V)

FULLY DRESSED GUACAMOLE 15.10
bacon, serrano peppers, cotija cheese, pepitas, tomatoes, cilantro, onion

CHIPS + SALSA (V) 6.05
add: habanero salsa | .50

ORDER AHEAD ON THE TORTAS FRONTERA APP!

✳ COCKTAILS ✳

EL SÚPER CLÁSICO MARGARITA
espolòn reposado tequila,
combier d'orange, lime, cane sugar

ANCHO MEZCAL MARGARITA
montelobos mezcal, ancho reyes liqueur,
royal combier, lime, agave

ALMOST NAKED MARGARITA
espolòn blanco tequila,
grand marnier, lime

HIBISCUS SPRITZ
aperol, combier d'orange,
jamaica, lime, bubbles

MX OLD FASHIONED
wild turkey 101 bourbon, montelobos
mezcal, ancho reyes liqueur, cane sugar

SPICY PALOMA
tanteo jalapeño tequila,
grapefruit, lime, cane sugar

✳ WINE ✳

SPARKLING

BRUT ROSÉ
segura vidas - *spain (187ml split)*

PROSECCO
mionetto - *italy (187ml split)*

ROSÉ

PINOT NOIR
four graces - *oregon*

WHITES

CHARDONNAY
chalk hill - *california*

CHARDONNAY
altitude project - *california*

SAUVIGNON BLANC
wairau - *new zeland*

SAUVIGNON BLANC
wente - *california*

PINOT GRIGIO
del vento - *italy*

REDS

PINOT NOIR
banshee - *california*

MERLOT
decoy - *california*

MALBEC
alamos - *argentina*

CABERNET SAUVIGNON
j lohr - *california*

CABERNET SAUVIGNON
altitude project - *california*

KIDS

GRILLED CHEESE TORTA (VG) — 8
add: crispy chicken | 4.50
ham | 4

CHICKEN TACOS — 7
chipotle chicken, jack cheese (GF)

CHEESE QUESADILLA (VG) — 8

please alert our team of allergies.
for more detailed information regarding potential cross contamination, refer to our allergen guide.

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

AGUAS FRESCAS

LIME
CUCUMBER
MANGO
JAMAICA
hibiscus

5.50

assorted bottled beverages
and iced tea also available

(VG) VEGETARIAN (V) VEGAN (GF) GLUTEN FREE

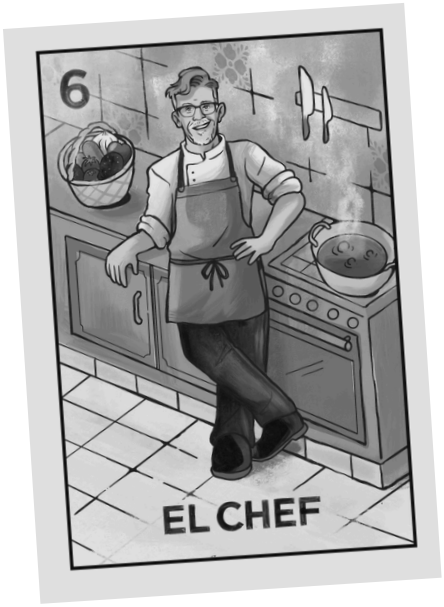
✳ BEER ✳

DRAFT

MODELO ESPECIAL
MODELO NEGRA
MICHELOB ULTRA
GOOSE ISLAND IPA

BOTTLES & CANS

PACIFICO
CORONA
VICTORIA
BLUE MOON
MODELO NEGRA
ANTI-HERO IPA
revolution brewery, *chicago, il*
MODELO ESPECIAL



CHEF RICK BAYLESS

Seven-time James Beard award winning Chef Rick Bayless is renowned for his work translating Mexican cooking for American audiences. His portfolio of award-winning, critically acclaimed Chicago restaurants includes Frontera Grill, Topolobampo, XOCO, and Bar Sótano. A winner of Bravo's Top Chef Masters, Bayless has received multiple Emmy nominations for his groundbreaking television series Mexico – One Plate at a Time and has authored nine bestselling cookbooks.