

OCTOBER 24 - NOVEMBER 4

ENTREMESES appetizers

- Camarones al Ajillo--grilled Gulf **shrimp** with spicy, creamy roasted garlic, chipotle chiles and sweet, grilled red onions. (Gulf) 6.50
- Cazuela al Alcaparrado--earthenware casserole of **rock shrimp and catfish** with roasted tomatillos, capers, garlic, olives and herbs. (Inspired by a Oaxacan specialty) 6.95
- Enfrijoladas**--homemade tortillas doused with savory black bean sauce, topped with chorizo sausage, salsa verde and queso fresco. (Oaxaca) 6.50
- Tamales Oaxaqueños--Oaxacan-style **tamales** filled with shredded chicken in red mole and steamed in banana leaves. 4.50
- Ensalada de Atún--**smoked tuna salad** with fresh tomato salsa, avocado and cilantro. (Inspired by a West Coast Specialty) 5.95

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- Sopes Surtidos--**corn masa boats** with a sampler of fillings: chicken in red mole, sweet plantain in sour cream, black beans with homemade chorizo, and guacamole. 5.95
- Quesadillas Capitalinas--**Mexico City-style quesadillas** (corn masa turnovers) stuffed with Chihuahua cheese and fresh epazote; guacamole to daub. 5.50
- Tostaditas de Seviche--crisp little tortillas piled with **lime-marinated marlin**, manzanillo olives, tomato, serrano and cilantro. 6.75
try it with a shot of Sauza Hornitos tequila flavored with olives, herbs and chiles 4.50
- Taquitos de Pollo--crispy **taquitos** filled with chicken and poblanos, topped with homemade sour cream and guacamole. 5.50
- Queso Fundido**--Chihuahua cheese with garlicky roasted peppers, chorizo sausage and oregano. 5.50
- Entremés Surtido--**appetizer platter** of cheesy quesadillas, crispy chicken taquitos with sour cream, tangy seviche tostadas, and guacamole. 8.50 for 2; 12.50 for 3; 15.95 for 4.
- Guacamole**--fresh and chunky, served with tortilla chips. 6.50
- Tostaditas--made-to-order **tortilla chips** with two salsas: garlicky three-chile (cascabel, morita, guajillo) and roasted tomatillo with serrano and cilantro. 2.25
- Ensalada Frontera--hearts of **romaine** with wood-grilled onions, radishes, fresh cheese and roasted-garlic dressing (balsamic vinegar, extra virgin olive oil). 4.50
- Ensalada de Jícama--**jícama salad** with cucumber, pineapple and tangy orange dressing. 5.50

EXTRAS sides

- Frijoles Refritos--**black beans** fried with garlic, onion and epazote, topped with queso fresco. 2.75
- Frijoles Charros--**pinto beans** simmered with bacon, poblanos, tomato and cilantro. 2.75
- Arroz a la Yucateca--traditional **Mexican rice** flavored with achiote, studded with vegetables. 2.50
- Arroz y Frijoles--**black beans** and Mexican rice. 3.50
- Plátanos con Crema--sweet fried **plantains** with homemade sour cream and fresh cheese. 3.50
- Verduras en Escabeche--homemade pickled **jalapeños with carrots and cauliflower**. 2.50
- Crema--thick and rich **cultured cream**, a little sour, homemade. 1.95

Split plate charge, \$1.50 (small dishes), \$2.00 (entrees). 17% gratuity added to parties of 6 or more.
Please, cigars, pipes and cellular phones in the bar only

ESPECIALIDADES specialties

- Codornices en Crema Poblana--garlic-marinated **quail**, cooked over the coals, served with a sauce of roasted poblano chiles and thick cream. Roasted potatoes. (Inspired by a Central specialty) 15.50
- Puerco con Acelgas--charcoaled **pork tenderloin** on a bed of Swiss chard, roasted tomatoes, potatoes and serrano peppers. (Inspired by a Oaxacan specialty) 14.50
- Pollo en Manchamanteles--charcoaled **chicken breast** in nut-thickened red chile sauce with chorizo, pineapple, sweet potato and plantain. (Inspired by a Oaxacan specialty) 13.95
- Pato con Tres Chiles--grilled Amish **duck breast** in a spicy sauce of cascabel, guajillo and ancho chiles simmered with woodland mushrooms. Black beans. (Central) 14.95
- Verduras Motuleñas--**vegetarian tostada** of grilled woodland mushrooms and zucchini, with roasted tomato sauce (naranja agria, habanero, epazote), black beans, peas, oranges and plantains. 11.50
- Callos de Hacha en Mole Verde--grilled North Atlantic **sea scallops** in classic green pumpkinseed mole, served with roasted red-skin potatoes and Mexican vegetables. (Central) 15.95
- Pescado a la Veracruzana--baked Georges Bank (Gulf of Maine) **day-boat cod** in herby sauce of roasted tomatoes, capers, olives and olive oil. Mexican rice. (Veracruz) 14.95
- Pez Vela Adobado--red-chile-marinated Cape Cod **swordfish**, grilled and served with avocado-serrano mayonnaise. Mexican rice. (Coastal Mexico) 15.50
- Carne Asada--charcoal-grilled, butterflied, Coleman natural **ribeye**, marinated in red-chile, with black beans, fried plantains with sour cream, and guacamole. (Oaxaca) 17.50
- Pollito a las Brasas--free-range **baby chicken**, border-style. Half-boned, marinated in garlic and sweet spices, grilled. Frijoles charros, charcoaled green onions, jicama. 14.95
- Chiles Rellenos**--stuffed poblanos (one cheese, one minced-pork picadillo) with roasted tomato-chile sauce; black beans and Mexican rice. (Central) (limited supply) 13.95

PLATILLOS LIGEROS light entrees

- Caldo de Verduras Asadas--**grilled vegetables** (tomato, zucchini, corn, green onion) in rich broth with smoky chipotles. 8.95
- Enfrijoladas**--homemade tortillas doused with savory black bean sauce, topped with chorizo sausage, salsa verde and queso fresco. (Oaxaca) 8.50
- Enchiladas de Mole Rojo**--homemade tortillas rolled around chicken, doused with Oaxacan red mole; black beans. 9.50
- Tacos de Cazuela**--an earthenware casserole of full-flavored concoctions to scoop into warm tortillas; with black beans.
Cazuela al Alcaparrado-- **rock shrimp and catfish** with roasted tomatillos, capers, garlic, olives and herbs. 8.95
Roasted **Mexican vegetables** with roasted tomatoes, chard, corn and poblanos. 7.95
- Tacos al Pastor**--red-chile-marinated **pork loin**, wood-grilled, thin-sliced, and served with charcoaled pineapple, guacamole and black beans. 9.50
- Tacos al Carbón**--beef, poultry or fish grilled over the wood fire, sliced thin and served with roasted pepper rajas, two salsas, frijoles charros, guacamole, and homemade tortillas. With charcoaled green onions, add 75 cents.
Naturally raised **skirt steak** marinated with garlic and spices. 10.50
Free-range **chicken breast** marinated with fruit vinegar, spices and garlic. 10.50
Amish country **duck** marinated with red-chile adobo. 10.50
Farm-raised **catfish** marinated with achiote and garlic. 9.95

Rick Bayless

Frontier Grill

Chicago

late
1990s

(ca. 2000)

Oct 24, - Fri
1997