Camarones al Ajillo--grilled Gulf shrimp with spicy, creamy roasted garlic, chipotle chiles and sweet, grilled red onions. (Gulf) 6.50

Cazuela al Alcaparrado--cast-iron 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 poblano peppers, 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 cheesey quesadillas, crispy chicken taquitos with sour cream, tangy seviche tostaditas, 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 specialites

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 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 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

Verdurass 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 herb 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 Acelaparrado--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 achioto and garlic. 9.95
Rick Bayless  Frontier Grill  Chicago  late 1990s
(ca. 2000)
Oct 24, 1997