

TORTAS



BY RICK BAYLESS

TORTAS

griddle-baked sandwiches

CRISPY CHICKEN MILANESA

crispy chicken, artisan Jack cheese, pickled jalapeños, black bean spread, cilantro crema, avocado-tomatillo salsa **13.00**

SMOKED PORK CUBANA

smoked pork loin, artisan bacon, chipotle, artisan Jack cheese, avocado, chipotle mustard, cilantro crema, black bean spread **12.50**

CHIPOTLE CHICKEN

chipotle-roasted chicken breast, artisan Jack cheese, poblano rajas, chipotle, avocado, cilantro crema, black bean spread, arugula **11.90**

SHORT RIB PEPITO

braised beef short rib, artisan Jack cheese, pickled jalapeños, cilantro crema, black bean spread, arugula **13.00**

CHORIQUESO Frontera + Gunthorp Farms chorizo, poblano rajas, artisan Jack cheese, avocado **11.00**

ROASTED MUSHROOMS (V)

roasted mushroom medley (cremini, white + oyster), smoky garlic mojo, poblano rajas, goat cheese, black bean spread, arugula, lime juice **11.50**

All savory tortas served with salsa

CAZUELAS BOWLS

Hearty protein bowls topped with arugula and crispy tortilla strips

CHIPOTLE CHICKEN & BLACK BEANS

quick sauté of chicken breast, chipotle salsa, black beans, poblano rajas. Topped with avocado, cilantro crema, arugula, Cotija cheese, crispy tortilla strips, onions & cilantro **11.90**

GARLICKY MUSHROOMS & BLACK BEANS (V)

quick sauté of mushroom medley (cremini, white + oyster), smoky garlic mojo, chipotle salsa, black beans, poblano rajas, sweet potatoes. Topped with arugula, goat cheese, lime juice, Cotija cheese, crispy tortilla strips **11.50**

SOUPS & SALADS

TORTILLA SOUP (V)

rich vegetable broth with dark pasilla chile, avocado, artisan Jack cheese, crispy tortilla strips, onions & cilantro **6.50**
• add chipotle chicken (GF) **2.45**

CORN & POBLANO CHOWDER (V, GF)

sweet corn, roasted green chile, caramelized onions, cilantro crema, Cotija cheese, onions & cilantro **6.50**

TAQUERIA SALAD (V)

romaine, arugula, poblano rajas, avocado, carrots, radishes, cilantro, red onions, avocado-lime dressing, crispy tortilla strips, Cotija cheese **9.80**
• add chipotle chicken (GF), crispy chicken, or smoked pork (GF) **4.00**

SIDE SALAD (V, GF)

romaine, arugula, poblano rajas, carrots, cilantro, red onions, radishes, avocado-lime dressing, Cotija cheese **5.50**

GUACAMOLE BAR

made fresh with ripe avocados, roasted tomatillo, your choice of toppings and just-made chips

ALMOST NAKED (V)

topped with onions & cilantro **7.70**

FULLY DRESSED

topped with artisan bacon, spicy roasted peppers, toasted pepitas, crumbled Cotija-fresco cheese mix, Mighty Vine tomatoes, onions & cilantro **8.50**

Additional toppings **ea. 40¢**

SIDES

SALSA & CHIPS (V)

just-made tortilla chips, smoky chipotle salsa, roasted tomatillo cilantro salsa **3.50**

SMALL GUACAMOLE (V, GF) 2.50

ADDITIONAL SALSA (V, GF) 50¢
smoky chipotle, roasted tomatillo cilantro, fiery roasted habanero

BREAKFAST 5:30am-11am

TORTAS

EGG & BACON scrambled eggs, artisan bacon, black beans spread, chipotle, artisan Jack cheese, Cotija cheese, avocado **10.00**

EGG & CHORIZO scrambled eggs, Frontera + Gunthorp Farms pork chorizo, poblano rajas, artisan Jack cheese, Cotija cheese, avocado **10.00**

EGG & RAJAS (V) scrambled eggs, poblano rajas, artisan Jack cheese, Cotija cheese, avocado **9.50**

CAZUELAS BOWLS

scrambled eggs, roasted sweet potatoes, black beans, artisan Jack cheese, poblano rajas. Topped with arugula, Cotija cheese, cilantro, red onions, crispy tortilla strips, avocado

EGG & BACON **10.00**

EGG & CHORIZO **10.00**

EGG & MUSHROOM (V) **9.50**

YOGURT BAR

greek-style plain yogurt

ALMOST NAKED (V, GF) topped with honey or cajeta **4.50**

FULLY DRESSED (V) topped with honey or cajeta, Frontera granola, berry compote, dried fruit **5.75**

Additional toppings **ea. 75¢**

BEVERAGES

AGUAS FRESCAS (V, GF) Classic Lime, Mango Lime, Jamaica **3.70**

ICED TEA (V, GF) rishi organic summer lemon **3.00**

FRONTERA BLEND
INTELLIGENTSIA COFFEE (V, GF) **3.60**

Assorted bottled beverages are also available

WHERE OUR FOOD COMES FROM

GUNTHORP FARMS

(LAGRANGE, IN)
pasture raised pork and poultry

EL MILAGRO

(CHICAGO, IL)
stone-ground corn tortillas

V&V SUPREMO

(CHICAGO, IL)
Mexican Products

RISHI TEA

(MILWAUKEE, WI)
organic iced tea

YUPPIE HILL

(BURLINGTON, WI)
eggs and poultry

KALONA ORGANICS

(KALONA, IA)
dairy

INTELLIGENTSIA COFFEE

(CHICAGO, IL)
Frontera blend coffee

LUCILA'S HOMEMADE

(CHICAGO, IL)
alfajores

LA FOURNETTE

(CHICAGO, IL)
artisanal bakery

KINDRED CREAMERY

(MONROE, WI)
artisan cheeses

TORTAS FRONTERA LINBO

TORTA Mexican griddle-baked sandwich

TELERA soft, three-hump roll used for making tortas

BOLILLO oval, split-top crusty "French" roll used for making tortas

TOMATILLO tart green fruit used in salsas and sauces

CHIPOTLE dried, smoked jalapeño

POBLANO RAJAS ("rah-has") literally means "strips" of roasted poblano and red onion

MILANESA chicken breast pounded flat and lightly coated with breadcrumbs

CAZUELA refers to a variety of stew-like dishes cooked in a traditional pot of the same name

PEPITA green pumpkin seeds

MOJO ("mo-ho") "bath of garlic" in Spanish, we make ours with garlic, olive oil and chipotle chile

QUESO COTIJA aged Mexican cheese

AGUA FRESCA traditional Mexican beverages made with fruit, or flowers

CHORIZO coarsely ground pork sausage seasoned with dried red chile, vinegar, garlic and spices