

# TORTAS



BY RICK BAYLESS

## TORTAS

All Savory tortas available breadless over black beans topped with arugula and tortilla strips

**CUBANA** smoked pork loin, artisan bacon, chipotle, artisan Jack cheese, black beans, cilantro crema, chipotle mustard, avocado

**CHIPOTLE CHICKEN** artisan Jack cheese, poblano rajas, chipotle, black beans, cilantro crema, avocado, wild arugula

**MILANESA** crispy chicken, artisan Jack cheese, pickled jalapeño, black beans, cilantro crema, tomatillo-avocado salsa

**PEPITO** braised beef short rib, artisan Jack cheese, pickled jalapeño, cilantro crema, black beans, wild arugula

**COCHINITA PIBIL** achiote + citrus braised pork, pickled red onions, black beans, side of roasted habanero salsa

**ROASTED MUSHROOMS** cremini, shiitake + oyster mushrooms, smoky garlic mojo, poblano rajas, goat cheese, black beans, wild arugula, lime

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

**GARLIC SHRIMP** smoky garlic mojo, poblano rajas, goat cheese, black beans, wild arugula, lime

## SIDES

**SALSA & CHIPS** just-fried tortilla chips with smoky chipotle and tomatillo cilantro salsas

### SMALL GUACAMOLE

**SALSA**  
chipotle, tomatillo, habanero

## SOUPS & SALADS

**TORTILLA SOUP** Pasilla chile chicken broth, avocado, artisan Jack cheese, tortilla strips, cilantro, red onion

- *chipotle chicken*

**CORN & POBLANO CHOWDER** sweet corn, roasted green chile, caramelized onion, cilantro crema, Cotija cheese, cilantro

**TAQUERIA SALAD** romaine, red onion, cilantro, wild arugula, poblano rajas, carrots, radishes, tortilla strips, lime-avocado vinaigrette, avocado, Cotija cheese

- *chipotle or crispy chicken*
- *smoked pork, garlic shrimp or pibil*

**SIDE SALAD** romaine, wild arugula, radish, poblano rajas, lime-avocado vinaigrette, Cotija cheese

## MOLLETES

**BACON & QUESO** artisan bacon, artisan Jack cheese, chipotle, black beans, Cotija cheese, cilantro

**SMOKED PORK** smoked pork loin, artisan Jack cheese, chipotle-fig spread, Cotija cheese, cilantro

**TRES QUESO** artisan Jack, goat and Cotija cheese, garlic mojo, sun-dried tomato, poblano rajas, cilantro

## GUACAMOLE BAR

**GUACAMOLE AND CHIPS** made fresh with ripe avocados, roasted tomatillo and your choice of toppings

### NAKED

**FULLY DRESSED** all toppings

### Guacamole Toppings

- artisan bacon
- toasted pepitas
- Mighty Vine tomatoes
- spicy roasted peppers
- queso fresco-Cotija mix

# BREAKFAST 5:30am-11am

## TORTAS

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

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

**EGG & RAJAS** scrambled eggs, poblano rajas, artisan Jack cheese, avocado, Cotija cheese

## CAZUELAS BOWLS

scrambled eggs with roasted sweet potatoes, black beans, artisan Jack cheese and poblanos rajas, topped with wild arugula, Cotija cheese, cilantro, tortilla strips and avocado

**EGG & BACON**

**EGG & CHORIZO**

**EGG & MUSHROOM**

## YOGURT BAR

**GREEK-STYLE PLAIN YOGURT** with honey or cajeta

**FULLY DRESSED** *all toppings*

### Yogurt Toppings

- Frontera granola
- berry compote
- dried fruit

# BEVERAGES

**AGUAS FRESCAS**  
traditional Mexican beverages

**ICED TEA**  
rishi organic summer lemon

**FRESH-SQUEEZED ORANGE JUICE**

**FRONTERA BLEND COFFEE**

# 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, grains or flowers

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

**COCHINITA PIBIL** Yucatan dish of slow-cooked pork in achiote and citrus juices traditionally served with habanero and pickled red onions

**ACHIOTE** orange-red seed with earthy flavor