

**T**he energy of Mexico's markets is contagious. Aromatic fresh herbs, rambunctious chiles, crimson tomatoes, lime-green tomatillos, all wedged between shoppers and hawkers.

Nothing makes my mouth water more than the bright, simple fare made by street vendors surrounding those markets. The soul-satisfying way they transform market ingredients into salsa for oval flatbreads they call huaraches. The crusty tortas layered with a multitude of fillings, the steaming bowls of soup and the fragrant tamales.

We're sure you'll love these Mexican classics, hand-crafted right here with fresh ingredients.

Buen Provecho



Chef Rick Bayless

Winner of James Beard Awards and Bravo's *Top Chef Masters*, celebrated author, host of Public Television's *Mexico — One Plate at a Time*, and founder of Frontera Foods.

**SIDES**

*Traditional salsas made with fresh roasted tomatoes and tomatillos served with tortilla chips handmade daily.*

**Frontera Salsa**

Choice of one small Jalapeño Cilantro, Tomatillo, or Chipotle salsa included with your meal

**Salsa and Chips** ..... \$3.50  
with choice of two salsas

**Guacamole and Chips** ..... \$4.50  
freshly made from ripe avocados

**Small Guacamole** ..... \$2.00

**DRINKS**

**Agua Fresca** ..... \$1.95  
Classic Lime, Mango Lime, Raspberry Prickly Pear

**AguaTea** ..... \$1.95  
Iced tea blended with your choice of Agua Fresca

**Beer** ..... MP  
Selection of Mexican and local brews

**Wine** ..... \$6.50  
Red or white wine by the glass

**DESSERTS**

**Fresco Chocolate Pecan Pie Bar** ..... \$2.25



[www.fronterafresco.com](http://www.fronterafresco.com)

**FRONTERA FRESCO**

- Macy's Old Orchard Skokie, Illinois  
847-329-2638
- Macy's State Street Chicago, Illinois  
312-781-4884
- Macy's Union Square San Francisco, California  
415-296-4364



# GOURMET FRESH MEXICAN

## FRESCO TACOS

*Soft on the outside, crispy inner crunch.  
Chihuahua cheese, avocado and fresh lime.*

	SINGLE	DOUBLE
<b>Chipotle Chicken</b> .....	\$3.75	\$6.95
with grilled red onion		
<b>Grilled Steak</b> .....	\$3.75	\$6.95
with grilled red onion		
<b>Cochinita Pibil</b> .....	\$3.75	\$6.95
roasted pulled pork with pickled red onions		
<b>Chorizo</b> .....	\$3.75	\$6.95
chicken chorizo sausage, roasted peppers		
<b>Chipotle Shrimp</b> .....	\$3.75	\$6.95
with roasted poblano rajas		
<b>Roasted Vegetable</b> .....	\$3.75	\$6.95
with zucchini, mushrooms + peppers		

## SALADS

<b>Taquería Salad</b> .....	\$7.95
with choice of steak, chicken or shrimp	
Romaine, arugula, roasted peppers, tortilla strips, Cotija cheese, lime caesar dressing	
<b>Cilantro Chicken Caesar Salad</b> .....	\$7.95
Romaine, fresh cheese, bacon and avocado	
<b>Chipotle Chicken + Roasted Vegetable Salad</b> .....	\$7.95
Grilled zucchini, roasted peppers, romaine, arugula with creamy goat cheese and roasted garlic dressing	
<b>Fresco Salad</b> .....	\$3.50
Romaine, arugula, red onions, radishes, fresh cheese and roasted garlic dressing	
<i>Add all-natural roasted chicken for \$2.00</i>	

## TORTAS GRILLED SANDWICHES

*Panini-grilled, fresh artisan bakery rolls  
with your choice of filling.*

<b>Grilled Steak</b> .....	\$7.95
Chipotle-rubbed steak, cilantro chimichurri, poblano rajas, black beans, Chihuahua cheese, avocado	
<b>Chipotle Chicken</b> .....	\$7.95
Roasted chicken, poblano rajas, Chihuahua cheese, black beans, cilantro crema, avocado, dressed greens	
<b>Cubana</b> .....	\$7.95
Roast pork, applewood smoked bacon, Chihuahua cheese, black beans, cilantro crema, chipotle mustard, avocado	
<b>Cochinita Pibil</b> .....	\$7.95
Roasted pulled pork with garlic-achiote, black beans, pickled red onions, avocado, served with habanero hot sauce	
<b>Roasted Vegetable</b> .....	\$7.50
Roasted zucchini, red and yellow peppers, garlicky mushrooms, poblano rajas, black beans, cilantro chimichurri, Chihuahua cheese, avocado, dressed greens	

## HUARACHES MEXICAN FLATBREADS

*Grilled flatbreads layered with black beans,  
chipotle sauce, tangy fresh greens,  
aged Cotija cheese and your choice of topping.*

<b>Grilled Steak</b> .....	\$7.95
Chipotle-rubbed steak, garlicky mushrooms, grilled red onions and Chihuahua cheese	
<b>Chipotle Chicken</b> .....	\$7.95
Roasted chicken, grilled red onions, roasted red and yellow peppers	
<b>Queso Fundido</b> .....	\$7.50
Chihuahua cheese, chicken chorizo sausage, and roasted poblano peppers	
<b>Tres Quesos</b> .....	\$7.50
Three cheeses (Chihuahua, aged Cotija and fresh goat cheese) with red, yellow and poblano peppers	

## QUESADILLAS WITH SALAD

*Crispy-grilled, cheese-filled flour tortillas  
with a small Fresco Salad.*

<b>Roasted Chicken</b> .....	\$7.95
Chipotle chicken with grilled red onions	
<b>Grilled Shrimp</b> .....	\$7.95
Chipotle-rubbed shrimp with roasted poblano peppers and onions	
<b>Mushroom Trio</b> .....	\$7.50
Garlicky shiitake, button and cremini mushrooms with roasted poblano peppers	
<b>Chorizo</b> .....	\$7.50
Chicken chorizo sausage with roasted red peppers	

## HANDMADE TAMALES

<b>Chipotle Chicken</b> .....	\$3.95
Stone ground corn and chipotle chicken served with chipotle salsa	
<b>Sweet Corn and Green Chile</b> .....	\$3.95
Fresh corn, roasted chiles, creamy goat cheese and ricotta served with tomatillo salsa	

## SOUPS

<b>Fresco Tortilla Soup*</b> .....	\$3.95
Rich chicken broth, avocado, Chihuahua cheese, crisp tortilla strips and lime	
<b>Roasted Corn + Poblano Chowder*</b> .....	\$3.95
Garnished with cilantro crema and aged Cotija cheese	

\*Add all-natural roasted chicken for \$2.00

*We use only naturally raised meats + poultry.*

