

from the bar

MARGARITAS

Served frozen or on the rocks.
Dressed with your choice - salt or chili Tajin rim.
Add a flavor of your choice + 3 - strawberry, mango,
Tamarindo, cucumber, or guava.

FRIDA'S SPIDER MONKEYS 42

A trio of our house-made 12 oz lime margarita.
Served with a floater of Socorro Tequila and Gran Marnier.

FRIDA'S MARGARITA 15

Our house-made 22 oz lime margarita.

la CHISPITA 15

The skinny version of our house-made 22 oz lime margarita.

SIGNATURE COCKTAILS

FRIDA'S MOJITO 14

Bacardi Rum, fresh lime juice, simple syrup, and mint.
Add flavor + 2 - strawberry, mango, or passion fruit.

DIEGO'S MULE 14

Ginger beer, lime juice, simple syrup, and your choice - vodka, mezcal, or tequila.

FRIDA'S PALOMA 13

Tequila, grapefruit soda, and lime dressed with a chili Tajin rim.

eI JARRITO 13

Smirnoff Tamarind-infused vodka, grapefruit soda, and citrus mix
dressed with a chili Tajin rim.

SANGRIA 14

Muddled oranges and cherries, Triple Sec, orange and lime juice
with your choice - house red or white wine.

eI LUIS 14

Smirnoff Tamarind-infused vodka, Tamarind nectar, mango, lime
juice, and simple syrup dressed with a chamoy and chili Tajin rim.

la LUCERO 14

Socorro Tequila, Gran Marnier, passion fruit, lime, and agave
dressed with a chamoy and chili Tajin rim.

PEPINO LOCO 13

Tequila, rum, cucumber, pineapple juice, and simple syrup
dressed with a chili Tajin rim.

la FRIDA MEZCALITA 14

Mezcal, flor de Jamaica, simple syrup, lime, and mint
dressed with chamoy and a sal de gusano rim.

CARAJILLO 13

Prepared table side. A double shot of espresso spiked with Licor 43.
Add a shot +3 - Rumchata, Baileys Irish Cream, or Crema de Tequila.

eI COCO LOCO 13

Rum, cream of coconut, and fresh pineapple juice. Served on the rocks.

CERVEZA

eI INGENIERO'S BEER BUCKET 30

(8) mini Michelob Ultra 7 oz bottles.

FRIDA'S BEER BUCKET 36

(6) 12 oz bottled beers of your choice.

MICHELADA + 3

Our house-made spicy clamato mix, topped off with your choice of beer.

de BARRIL - DRAFT BEER 6

Modelo Especial* | Modelo Negra* | Pacifico* | Bud Light* | Stella Artois*
Michelob Ultra | Hopadillo

de BOTELLA - BOTTLED BEER 7

Corona Extra | Corona Premier | Victoria | Budweiser | Bud Light
Hopadillo | Blue Moon | Stella Artois | Miller Light | Modelo Negra

*Also available in a bottle

from the distillery

TEQUILA

DON JULIO	Silver Añejo 1942 70
PATRÓN	Silver Reposado Añejo
HERRADURA	Silver Reposado Añejo
CORRALEJO	Reposado Añejo
CENTENARIO	Plata Añejo
CASA del SOL	Reposado Añejo
MAESTRO DOBEL	Diamante Reposado
CASA de DRAGONES	Blanco Reposado
CASA AMIGOS	Blanco Añejo
SOCORRO	Reposado Añejo
LEYENDA del MILAGRO	Reposado
LALO	Blanco
TEARS of LLORONA	Extra Añejo
TEREMANA	Reposado
CLAZE AZUL	Blanco

MEZCAL

OJO de TIGRE ILEGAL	Joven
400 CONEJOS	Joven
CONTRALUZ	Cristalino

WHISKY

Crown Royal | Crown Royal Apple | The Glenlivet 12
Buchanan 12 | Buchanan 15 | Buchanan 18
Macallan Rare Cask 2020 | Macallan 12 | Macallan 15
Macallan 18 | Seagram's | Justerini & Brooks J&B
Fireball Cinnamon | TX | Jack Daniel's | Jameson
Sierra Norte | Abasolo | Dewar's | Chivas 12
Black Label | Green Label | Red Label |
Noble Oak Rye | Contradiction Rye | Bulleit Rye

BOURBON

Jim Beam | Maker's Mark | Devils River Coffee
Knob Creek | Woodford Reserve | Bulleit | Nob Oak
Rabbit Hole Cavehill | Angel's Envy | Buffalo Trace
Samuel Maverick | American Honey

VODKA

Smirnoff Tamarind | Smirnoff Chamoy | Kettle One
Absolut | Absolut Watermelon | Greygoose Orange
Reyka | Chopin Potato | Finlandia

RUM

Bacardi | Ron Corina | Ronrico | Captain Morgan | Malibu

GIN

New Amsterdam | The Botanist | Tanqueray | Hendrick's
Monkey | Green House | Bombay Sapphire | Beefeater

from the vineyard

House Wines* by the GLASS | BOTTLE

SPARKLING

DUC de PARIS 8.5 25
Brut | France | NA

MOËT & CHANDON -- 125
Brut | France | NA

ZONIN PROSECCO *personal size* 10 48
Champagne | Italy | NA

WHITE

HOUSE ROSÉ 12 40

CANYON OAKS 8 30
Moscato | California | 2020

SONOMA-CUTRER 16 65
Chardonnay | Sonoma | 2021

JOEL GOTT 11 45
Sauvignon Blanc | Monterrey | 2021

TIZIANO 12 40
Pinot Grigio | Italy | 2018

RED

HIGHWAY 12 14 52
Cabernet Sauvignon | California | 2019

TRIVENTO 13 45
Malbec | Argentina | 2020

PERIMETER 13 48
Merlot | Washington | 2020

LIBERATION de PARIS 14 52
Pinot Nior | France | 2020

**Ask your server for a recommendation from our special inventory for other wine alternatives.*

from the kitchen

NON-ALCOHOLIC DRINKS

AGUAS FRESCAS 8.50

32 oz house-made horchata, Jamaica, or freshly-squeezed limonada.

FOUNTAIN DRINKS 3.50

Coke, Diet Coke, Sprite, Minute Maid Lemonade, Fanta Orange, or Dr Pepper

CANNED SODA 3.00

Coke, Diet Coke, Sprite, Dr Pepper

ICE TEA 3.50

Sweet | Unsweet

BOTTLED DRINKS

Topo Chico - 5 | Coca Mexicana Medio Litro - 5

COFFEE 3.99

ESPRESSO

Single - 4 | Double - 4.50

CAFECHATA 7

Our house-made horchata with a shot of espresso.

BOTANAS

GUACAMOLE FRIDA 15

House-made guacamole and chips. Add Ribeye steak or Shrimp + 6

ESQUITES CALLEJEROS 15

Grilled corn, spicy house mayonnaise, Tostitos, queso fresco, and cilantro, garnished with a drizzle of paprika oil.

COLIFLOR ASADA 16

Roasted cauliflower dressed in our chile Morita mayonnaise sprinkled with freshly shaved Parmesan cheese, and cilantro, garnished with a drizzle of paprika oil.

PANELA a las BRASAS 13

Grilled panela cheese dressed in our house salsa quemada. Served with corn tortillas and chicharrónes.

EMPANADITAS 16

(3) Empanadas filled with Oaxaca cheese. Served with pinto bean purée, drizzled with tomatillo sauce and crema fresca, garnished with queso fresco.

CEVICHE de CAMARÓN y MANGO 16

Shrimp citrus and Tajín ceviche, mango julienne, jalapeño, red onions, and avocado. Served with tostadas and crackers.

COCTEL de CAMARÓN 17

Tail-on gulf shrimp, avocado, cilantro, onions, cocktail sauce, and lime. Served with tostadas and crackers.

CAMARONES FRIDA 23

(5) jumbo fried shrimp served with french fries and a side of chipotle aioli.

CAMARONES DIEGO 23

(6) jumbo fried shrimp served with our house black citrus sauce, garnished with fried cilantro and chicharrón.

SOPAS

SOPA de CREMA POBLANA 11

Roasted poblano peppers and sweet corn with rich chicken broth, finished with queso fresco and crema Mexicana.

PUCHERO de RES 10 cup | 16 bowl

Our house-made Mexican soup served with prime beef, tender vegetables, and steamed cabbage.

ENSALADAS

Add Chicken + 7 | Shrimp + 10 | Salmon + 16

ENSALADA FRIDA 12

Mixed greens tossed in a guava vinaigrette, accompanied by fresh strawberries, blueberries, and raspberries, garnished with slivered almonds.

MEXICAN CÉSAR SALAD 12

Romaine salad tossed in our house-made Caesar dressing, topped with house croutons, and drizzled with a balsamic vinaigrette reduction.

PARA los NIÑOS

CHICKEN NUGGETS 12

(6) six chicken nuggets served with a side of french fries.

CHEESE QUESADILLA 12

Monterrey Jack cheese on a flour tortilla served with a side of french fries.

BEEF TAQUITO 12

Grilled arrachera on a flour tortilla served with a side of french fries.

TACOS

TACOS de COLIFLOR ASADA 21

(3) coliflor asada tacos on corn tortilla. Served with a side of our esquites callejeros.

TACOS al PASTOR 21

(5) mini marinated Boston butt pork tacos on corn tortilla. Garnished with fresh pineapple, onions, and cilantro.

TACOS de CAMARÓN 23

(3) sautéed shrimp tacos on corn tortilla. Garnished with our house slaw, sliced avocado, and queso fresco.

TACOS REGIOS 25

(3) grilled Arrachera and Polish sausage tacos on corn tortilla. Garnished with caramelized onions and cilantro.

TACOS de SHORT RIB 25

(4) eight-hour braised short rib tacos on corn tortilla, Garnished with melted Oaxaca cheese. Served with a side of verduras salteadas.

TACOS CACHETADA de RIBEYE 26

(4) mini Asada ribeye tacos on cheese crusted corn tortilla garnished with grilled onions, sliced avocado, queso fresco, and cilantro.

TACOS de RIBEYE 29

(3) Asada ribeye tacos on corn tortilla. Garnished with caramelized onions, and guacamole.

PLATOS FUERTES

PARRILLADA FRIDA 65 for 2 ppl | 125 for 4 ppl

An arrangement of grilled arrachera, chicken, shrimp, and Polish sausage. Served with refried beans, guacamole, arroz Mexicano, flour, and corn tortillas.

FLAUTAS de PATO 22

(2) Duck confit flautas garnished with a cabbage slaw dressed in our jalapeño avocado mousse and topped with queso fresco.

HAMBURGUESA MEXICANA 24

8 oz Black Angus patty, cured black forest ham, and chorizo on a brioche bun. Topped with Oaxaca cheese, lettuce, grilled onions, and our house-made jalapeño mayonnaise, garnished with a chile toreado. Served with a side of our papas de la casa.

POLLO a las BRASAS 25

Mesquite grilled chicken breast dressed in poblano sauce. Served with paprika-roasted potatoes and verduras salteadas topped with queso fresco.

SALMÓN a la PLANCHA 35

8 oz Atlantic salmon fillet pan-fried, glazed in our house-made Tamarind sauce. Served with paprika-roasted potatoes and asparagus.

CHAMORRO de PUERCO 46

An eight-hour braised pork shank marinated in our house-made chile colorado sauce, served flambé.

SIRLOIN KAHLO 33

8 oz Wagyu sirloin basted in our bone marrow compound butter, grilled to order. Served over creamy jalapeño mashed potato purée drizzled with Wagyu 'Au Jus.' Served with verduras salteadas.

RIBEYE DIEGO 47

14 oz prime Ribeye, grilled to order. Served with butter chimichurri, paprika-roasted potatoes, and verduras salteadas.

GUARNICIONES

CHILES TOREADOS 5

Sautéed chiles served on a bed of grilled onions garnished with cilantro.

PAPAS de la CASA 6

Traditional french fries topped with our house-made chipotle mayo. Dressed with cilantro and queso fresco.

VERDURAS SALTEADAS 6

A mix of seasonal vegetables sautéed in butter, salt, and fresh black pepper.

JALAPEÑO MASHED POTATO PURÉE 7

Creamy buttery mashed potatoes seasoned with jalapeño, garlic, sea salt, and fresh black pepper.

POSTRES

PASTEL de CHOCOLATE 10

Chocolate cake drizzled with dark chocolate sauce.

FLAN de CAJETA 11

Dulce de leche flan topped with an assortment of fresh berries.

PASTEL de ELOTE TIBIO 12

Warm sweet corn cake à la mode drizzled with dulce de leche sauce.

CHURROS 15

Served in our FRIDA cart with sauces for dipping.