

# 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.

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### 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.

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### FRIDA'S MARGARITA 15

Our house-made 22 oz lime margarita.

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### la CHISPITA 15

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

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## SIGNATURE COCKTAILS

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### FRIDA'S MOJITO 14

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

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### DIEGO'S MULE 14

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

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### FRIDA'S PALOMA 13

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

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### eI JARRITO 13

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

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### SANGRIA 14

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

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### eI LUIS 14

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

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### la LUCERO 14

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

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### PEPINO LOCO 13

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

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### la FRIDA MEZCALITA 14

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

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### 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.

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### eI COCO LOCO 13

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

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## CERVEZA

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### eI INGENIERO'S BEER BUCKET 30

(8) mini Michelob Ultra 7 oz bottles.

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### FRIDA'S BEER BUCKET 36

(6) 12 oz bottled beers of your choice.

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### MICHELADA + 3

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

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### de BARRIL - DRAFT BEER 6

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

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### de BOTELLA - BOTTLED BEER 7

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

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\*Also available in a bottle

# from the distillery

## TEQUILA

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|                     |                            |
|---------------------|----------------------------|
| 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                     |

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## MEZCAL

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| OJO de TIGRE ILEGAL | Joven      |
| 400 CONEJOS         | Joven      |
| CONTRALUZ           | Cristalino |

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## WHISKY

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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

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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

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## VODKA

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

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## RUM

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Bacardi | Ron Corina | Ronrico | Captain Morgan | Malibu

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## GIN

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

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# from the vineyard

House Wines\* by the GLASS | BOTTLE

## SPARKLING

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**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

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**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

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**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

|   |      |
|---|------|
| <b>AGUAS FRESCAS</b>  | 8.50 |
| 32 oz house-made horchata, Jamaica, or freshly-squeezed limonada.         |      |
| <b>FOUNTAIN DRINKS</b>  | 3.50 |
| Coke, Diet Coke, Sprite, Minute Maid Lemonade, Fanta Orange, or Dr Pepper |      |
| <b>CANNED SODA</b>  | 3.00 |
| Coke, Diet Coke, Sprite, Dr Pepper  |      |
| <b>ICE TEA</b>  | 3.50 |
| Sweet   Unsweet   |      |
| <b>BOTTLED DRINKS</b>   |      |
| Topo Chico - 5   Coca Mexicana Medio Litro - 5                            |      |
| <b>COFFEE</b>   | 3.99 |
| <b>ESPRESSO</b>   |      |
| Single - 4   Double - 4.50  |      |
| <b>CAFECHATA</b>  | 7    |
| Our house-made horchata with a shot of espresso.                          |      |

Monday • Friday | 11 AM • 3 PM

## LUNCH

Your choice – 19 | Includes Ice Tea

### ENCHILADAS SUIZAS

(2) chicken enchiladas dressed in a tomatillo cream sauce.  
Served with arroz Mexicano and refried beans.

### ENCHILADAS de MOLE

(2) chicken enchiladas dressed in a roasted mole sauce.  
Served with arroz Mexicano and refried beans.

### POLLO a las BRASAS

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

### HAMBURGUESA MEXICANA

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.

### TACOS de COLIFLOR ASADA

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

### TACOS al PASTOR

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

### TACOS REGIOS

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

### TACOS CACHETADA de RIBEYE

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

## POSTRES

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|--|----|
| <b>PASTEL de CHOCOLATE</b>   | 10 |
| Chocolate cake drizzled with dark chocolate sauce.                 |    |
| <b>FLAN de CAJETA</b>  | 11 |
| Dulce de leche flan topped with an assortment of fresh berries.    |    |
| <b>PASTEL de ELOTE TIBIO</b>                                       | 12 |
| Warm sweet corn cake à la mode drizzled with dulce de leche sauce. |    |
| <b>CHURROS</b>   | 15 |
| Served in our FRIDA cart with sauces for dipping.                  |    |

# from the kitchen

## PARA los NIÑOS

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### CHICKEN NUGGETS 12

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

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### CHEESE QUESADILLA 12

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

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### BEEF TAQUITO 12

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

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## BOTANAS

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### GUACAMOLE FRIDA 15

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

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### ESQUITES CALLEJEROS 15

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

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### 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.

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### PANELA a las BRASAS 13

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

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### EMPANADITAS 16

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

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### CEVICHE de CAMARÓN y MANGO 16

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

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### COCTEL de CAMARÓN 17

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

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### CAMARONES FRIDA 23

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

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### CAMARONES DIEGO 23

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

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## SOPAS

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### SOPA de CREMA POBLANA 11

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

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### PUCHERO de RES 10 cup | 16 bowl

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

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## ENSALADAS

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

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### ENSALADA FRIDA 12

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

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### MEXICAN CÉSAR SALAD 12

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

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## TACOS

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### TACOS de COLIFLOR ASADA 21

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

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### TACOS al PASTOR 21

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

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### TACOS de CAMARÓN 23

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

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### TACOS REGIOS 25

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

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### 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.

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### TACOS CACHETADA de RIBEYE 26

(3) Asada ribeye tacos on cheese-crust corn tortilla.  
Garnished with sliced avocado, queso fresco, and cilantro.

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### TACOS de RIBEYE 29

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

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## PLATOS FUERTES

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### 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.

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### FLAUTAS de PATO 22

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

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### 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.

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### 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.

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### 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.

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### CHAMORRO de PUERCO 46

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

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### 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.

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### RIBEYE DIEGO 47

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

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## GUARNICIONES

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### CHILES TOREADOS 5

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

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### PAPAS de la CASA 6

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

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### VERDURAS SALTEADAS 6

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

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### JALAPEÑO MASHED POTATO PURÉE 7

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

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