

# 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

<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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# 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.*