

PARA EMPEZAR

CEVICHE de CAMARÓN y MANGO 16

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

BRUNCH GUACAMOLE 16

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

PARA la CRUDA

POZOLE VERDE 16

Our classic pork pozole. Served with onions, cilantro, radish, and lime.

MENUDO 16

Our classic spicy beef belly stew. Served with onions, cilantro, and lime.

PARA los NIÑOS

SCRAMBLED EGGS 12

(2) scrambled eggs, (1) bacon strip. Served with paprika-roasted potatoes.

CHEESE QUESADILLA 12

Flour quesadilla filled with Monterrey Jack cheese. Served with french fries.

TAQUITOS

TAQUITOS de QUESABIRRIA con CARNE 15

(3) Crispy birria and Monterrey Jack cheese tacos garnished with onions, cilantro, and chile de arbol salsa.

TACOS de CAMARÓN 23

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

CACHETADITAS de RIBEYE 26

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

ESPECIALIDADES de la CASA

TRES LECHES PANCAKES 13

A short stack of our delicious pancakes topped with strawberries and whipped cream, drizzled with cajeta.

FRENCH TOAST 15

Café de olla syrup, whipped cream, and mixed berries over French toast. Served with (2) bacon strips.

eI AMERICANO 18

(2) scrambled eggs, (2) pancakes, (2) bacon strips, and (1) slice of seared ham.

CHILAQUILES FRIDA 15

Fried corn tortillas simmered in a red salsa and Monterrey Jack cheese, (2) fried eggs dressed in queso fresco and crema, garnished with cilantro. Served with refried black beans.

CHILAQUILES DIEGO 15

Fried corn tortillas simmered in a green salsa and Monterrey Jack cheese, (2) fried eggs dressed in queso fresco and crema, garnished with cilantro. Served with refried black beans.

HUEVOS RANCHEROS 17

Two over-easy eggs, topped with salsa ranchera. Served with refried black beans and roasted-paprika potatoes.

ENCHILADAS SUIZAS 17

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

SOPECITOS de ARRACHERA 18

(3) Arrachera sopes smeared with a black bean spread topped with pico de gallo, queso fresco, dressed with our house-made avocado mousse and crema.

PLATO de BARBACOA 19

Slow simmered cachete served with (2) huevos a su gusto. Served with paprika-roasted potatoes and corn tortillas.

FLAUTAS de PATO 19

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

ALGO DULCE

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.
