



\$3 to \$6

HAPPY HOUR

Food & Booze | Weekdays from 3pm-6pm

\$9.99 TACO TUESDAY

Tuesdays from 11am-6pm

Your choice of 3 tacos on corn or flour tortillas, served with cilantro lime rice & beans.
CHOICES: Carnitas | Rosa Chicken | Carne Asada | Crispy Fish | Grilled Fish | Baja Shrimp

\$9.99 LUNCH SPECIAL

Weekdays from 11am-3pm

One chicken taco on corn or flour tortilla, one cheese enchilada, and one carne adovada tostada. Served with cilantro-lime rice and your choice of beans.
no substitutions

\$6.00 BRUNCH DRINKS

**Margs & Monster Mimosas for During Brunch
Saturday & Sundays from 9am - 2pm**

\$20.00 SANGRIA SUNDAY

Pitchers of Sangria on Sunday from 2pm-Close

\$55.00 FRIDA'S FAM TO-GO

Family Taco Bar, Feeds 4-5ppl | Available Daily



A GOOD PLACE

TO DAY DRINK

FOR THE TABLE

From the Land

FRIDA'S "ALMOST FAMOUS" QUESO DIP queso, tomato, pimento, spinach, chipotle, cilantro	11.39	ESQUITES "STREET CORN" grilled corn, lime crema, cotija, cilantro, smoked paprika	8.99
HOUSE GUACAMOLE hass avocado, cilantro, onion, jalapeño, tomato, sweet dried corn, cotija	SM 7.99 / LRG 12.99	FRIDA'S THREESOME almost famous queso dip, street corn dip, poblano fundido dip with tortilla chips	11.29
KAHLO'S GUACAMOLE Charred pineapple, hass avocado, cilantro, onion, jalapeño, tomato, pepitas, cotija	13.89	DIEGO'S MEXICAN CIGARS 4 egg rolls filled with chile braised pork, cheese blend, corn, cilantro, on a bed of charro black beans, topped with whipped avocado, cotija, lime crema, tajin	14.19
SMOKE FIRE VEGGIES charred broccolini, roasted portobello mushroom, smoked almond romesco, baby heirloom tomatoes, blistered jalapeño, queso fresco, cilantro, garlic, sweet corn » +2 half avocado, +6 rosa chicken breast	11.99	ALEJANDRO'S NACHOS tortilla chips, Frida's queso, black beans, asadero cheese, pico de gallo, guacamole, lime crema, sliced jalapeño, cilantro » + 5 rosa chicken + 5 carnitas* + 8 carne asada* + 8 shrimp*	13.59

From the Sea

ARCADIA CEVICHE* cured white fish, mango, pico de gallo, pineapple, cucumber, red onion, lime, clam juice, cilantro, habanero pepper	16.19	SHRIMP TOSTADA BITES (8)* 8 mini tostada bites with tender chimichurri shrimp, Kahlo's guacamole, dash of chipotle & pepita dust	16.89
BAJA LOBSTER ROLL* Maine lobster, romaine lettuce, baja aioli, jalapeño, pickled onion, cilantro, New England roll	23.29	SEAFOOD EMPANADAS (2)* Maine lobster, lump crab, shrimp with peppers, creamy cheese blend, cilantro, & garlic served with aji amarillo, guacamole, & pico de gallo. » + add one more for \$7	18.69
MEXICAN SHRIMP COCKTAIL* tomato, red onion, serrano chile, cilantro, diced avocado in chef's seasoned cocktail juice	17.89	LOBSTER QUESADILLA* Maine lobster, shrimp, asadero cheese, bell pepper, roasted corn, cilantro with chipotle crema, avocado & pineapple salsita	22.99
AHI TUNA MINI TACOS (5)* fresh ahi tuna, spicy aioli, cucumber, tomato, cilantro, lime crema, green onion in crispy wonton shells	15.99		

HOLY SHRIMP COCKTAIL* 78.79

For the table: 70oz margarita glass brimming with shrimp cocktail, tomato, red onion, serrano chile, cilantro, and avocado.

FRIDA'S SPECIALS

CHIPOTLE BBQ RIBS* ½ rack of ribs slow cooked in chipotle citrus bbq, cholula lime salted corn on cob, cilantro	26.79
CHILE DE PUEBLO roasted poblano stuffed with marinated rosa chicken, shredded mozzarella cheese, pico de gallo, dried apricot, spicy walnuts, chile verde sauce, roasted red salsa	21.39
CASABEL PORK SHANK OSSO BUCCO* cascabel chile glazed bone in pork shank, poblano mashed potato, pickled red onion, cilantro, served with fresh flour tortilla	26.89
TAMALES VERDE 2 green chili & queso tamales, chile verde sauce, jack cheese blend, cilantro, pico de gallo, cotija, lime crema served with cilantro lime rice & choice of beans » + 3 street corn style, + 5 rosa chicken, + 5 carnitas*, + 6 pork adovada*, + 8 carne asada*	18.69
MEXICO CITY SMASH BURGER* double smash patties, queso, pico de gallo, poblano fundido, jalapeño, shaved onion, sweet bun served on a cast iron skillet with chips & chiltepin hot salsa	16.59
CARNE ADOVADA* slow roasted carne adovada pork, cilantro lime rice, jack cheese blend, served with warm tortilla & choice of beans	19.39
ADOBO HONEY ROASTED CHICKEN honey adobo half roasted chicken, rajas creamed vegetables, asadero, poblano mashed potato	21.89

COMBO PLATES

all combos served with cilantro lime rice & choice of beans

HANGOVER SPECIAL* carne adovada, green chili cheese tamale with chile verde sauce, smothered in monterey jack cheese, topped with 2 fried eggs, a fresh warm tortilla	18.99
RED CHILE* red chile smothered tamale, carne adovada enchilada, carne asada taco, asadero cheese	19.29
GREEN CHILE green chile smothered tamale, asadero cheese enchilada, rosa chicken taco	18.49
DEL MAR* charred tomato chile cream smothered seafood enchilada, baja blaze shrimp taco, crispy lobster, crab & shrimp empanada	20.99

FRIDA BOWLS

make it into a burrito or a salad bowl (no rice & beans on salad)

CARNE ASADA BOWL*	carne asada, cilantro lime rice, roasted corn, avocado, radish, charred heirloom tomato, poblano aioli, queso fresco, cilantro, with choice of beans	16.99	CHICKEN BURRITO BOWL	grilled rosa chicken, cilantro lime rice, roasted poblano, avocado, radish, charred heirloom tomato, aji amarillo dressing, queso fresco, cilantro, with choice of beans	15.49
SHRIMP TACO BOWL*	chili marinated shrimp, cilantro lime rice, choice of beans, radish, pico de gallo, shaved cabbage, guacamole, chipotle aioli, queso fresco, cilantro, tortilla strips	17.89	CAMELBACK BOWL	grilled rosa chicken, romaine/kale mix, charred heirloom tomato, radish, red pepper, guacamole, charred broccolini, cilantro, queso fresco, sweet dried corn, creamy cilantro dressing	16.29
AHI BEACH BOWL*	seared ahi tuna and grilled pineapple al pastor style, cilantro lime rice, cucumber, shredded cabbage, radish, avocado, sweet soy, spicy aioli, cilantro, with choice of beans	18.89	HIPPIE BOWL	portobello mushrooms, grilled broccolini, charred heirloom tomato, avocado, sautéed onion & pepper mix, queso fresco, tajin, cilantro, sweet dried corn, creamy cilantro dressing » + 6 rosa chicken breast + 8 shrimp*, + 10 seared ahi tuna*	16.19

FAJITAS

Served with sizzling fajita veggies, tortillas, pico de gallo, cheese, Mexican crema, guacamole, choice of beans & cilantro lime rice

STEAK*	marinated carne asada, peppers, onions » DOUBLE UP, MEANT TO SHARE - \$37	24.69	POLLO ASADO	rosa grilled chicken breast, peppers, onions » DOUBLE UP, MEANT TO SHARE - \$36	22.99
GUAJILLO CHILE SHRIMP*	guajillo chile marinated shrimp, peppers, onions » DOUBLE UP, MEANT TO SHARE - \$38	25.59	VEGGIE	portobello, broccolini, roasted corn, peppers, onions » DOUBLE UP, MEANT TO SHARE - \$30	19.69

LAND & SEA FAJITAS* 28.79
marinated carne asada, guajillo marinated shrimp, peppers, onions

ENCHILADAS

Topped with red chile sauce or green chile sauce, cotija and cilantro with choice of beans & cilantro lime rice

TRADITIONAL CHEESE (3)	shredded asadero cheese	15.99	ROSA CHICKEN (2)	rosa marinated chicken, shredded asadero cheese	17.99
ROSA BEEF (2)*	chopped rosa marinated beef, shredded asadero cheese	19.39	BAJA SEAFOOD (2)*	creamy shrimp, lobster & lump crab, charred tomato chile cream sauce	22.49
VEGGIE LOVER'S (2)	portobello, broccolini, red & green pepper, tomato, corn, shredded asadero cheese	16.89	ENCHILADA TRIO (3)*	one of each: asadero cheese, rosa chicken, rosa beef, served with red or green enchilada sauce, cotija, cilantro	19.89

TACOS

Choice of corn or flour tortilla. Tacos are served à la carte. Add rice & beans for +4.

ELOTE + SMOKED BRISKET	guajillo smoked brisket, esquites "street corn", cotija, cilantro	6.00
AL PASTOR PORK BELLY*	al pastor pork belly, asadero cheese, pineapple salsita	5.50
ROSA CHICKEN	rosa chicken, Diego's slaw, chipotle crema, pico, cilantro	5.00
CRISPY FISH*	beer battered white fish, Diego's slaw, pico de gallo, aji amarillo aioli, cilantro	6.00
GRILLED FISH*	seasoned grilled white fish, Diego's slaw, pico de gallo, aji amarillo aioli, cilantro	6.00
VEGGIE	portobello, broccolini, bell pepper, onion, cabbage, avocado, cilantro	5.00
BAJA BLAZE SHRIMP*	seasoned cornmeal, dusted, flash fried shrimp, Diego's slaw, pico de gallo, spicy aioli, cilantro	5.50
CARNITAS*	slow braised pork carnitas, shredded cabbage, tomatillo salsa, diced onion, cilantro, crispy chicharron, cotija	5.00

MONSTER TACO 12.00
double 8" flour tortilla, shredded rosa chicken, shredded lettuce, Mexican cheese blend, pico de gallo, sour cream, cilantro

SOUP / SALADS

TORTILLA SOUP	rosa chicken, asadero, avocado, tortilla strips, cilantro	CUP 7 BOWL 11	POZOLE ROJO*	Anjelica's overnight pozole rojo, pork, hominy, onion, cilantro, lime	CUP 6 / BOWL 10
TACO SALAD*	fried tortilla shell, iceberg lettuce, ground beef, Mexican cheese blend, charred heirloom tomato, guacamole, cilantro, creamy cilantro dressing » sub rosa chicken +2, sub chile shrimp* +4	15.49		<i>served every Friday until it runs out</i>	
			SOUTHWEST	romaine, roasted corn, black beans, charred tomato, cotija, cornbread croutons, tortilla strips, chipotle caesar dressing » + 5 rosa chicken, + 8 chile shrimp*, + 8 carne asada*, +10 seared ahi tuna*	13.29

*These items may be served raw or cooked to order. Consuming raw or undercooked meat, eggs, poultry, or seafood may increase your risk of foodborne illness.

FUNDIDO TIME

POLLO FUNDIDO 18.59
fresh flour tortilla, rosa shredded chicken, asadero cheese, poblano fundido sauce, American cheese, served chimi style with cilantro lime rice & choice of beans

MARGARITAS

OUR HOUSE MARGARITA	#blanco + Frida's margarita mix	Get a pitcher to share!!	12 / 22
	» +\$1 for a flavor, +2 for a float		
FROZEN FRIDA-RITA	#blanco + frida's margarita mix		12
	» add a float for \$2		
MASERATI MARGARITA	Casamigos Anejo Tequila, Frida's Margarita mix, Grand Marnier		18
	» the top shelf marg		
CORONADITA MARGARITA	O.H.S.O. Reposado, Frida's margarita mix, blue curacao, coronita bottle, lime, salt rim		15
SKINNIEST MARGARITA	#blanco, fresh lime juice, cointreau		13
STRAWBERRY MARGARITTA	O.H.S.O. Reposado, Frida's margarita mix, strawberry puree, basil		14
GUAVA MARGARITA	O.H.S.O. Reposado, Frida's margarita mix, guava		13
WATERMELON MINT MARGARITA	O.H.S.O. Reposado, Frida's margarita mix, triple sec, watermelon mix, mint		14
COCONUT LIME MARGARITA	O.H.S.O. Reposado, Frida's margarita mix, coconut, fresh lime juice		13
CUCUMBER CILANTRO MARGARITA	O.H.S.O. Reposado, Frida's margarita mix, cucumber, cilantro		13
CAROLINA REAPER MARGARITA			14
	Desert Heat agave spirit, O.H.S.O.'s Reposado, Frida's margarita mix, triple sec, agave, chamoy & tajin rim		

THE MARG-A-FRIDA 70 OUNCE 45

our house margarita, #blanco smuggler, Grand Marnier float
» For 3 people or more »

FUNKY FRIDA’S COCKTAILS

PABLITO'S PALOMA	#blanco, fresh grapefruit, ruby red grapefruit soda, black sea salt	12
BAJA BEACH BOI	peach tea mezcal, lemon, tamarindo, agave	14
STARVING ARTIST SPRITZ	Arcadia Meyer Lemon Vodka, aperol, raspberry, lime juice, champagne, orange	13
MEXICAN ESPRESSO MARTINI	O.H.S.O. Reposado, Licor 43, cold brew	15
SPARKLING SATURN	#gin, passion fruit, orgeat, falernum, lemon, lemon soda	14
OAXACAN OLD FASHIONED	O.H.S.O. Reposado, Banhez mezcal, chocolate bitters, agave, orange	15
PAPA DOBLE	#rum, fresh grapefruit juice, Luxardo maraschino liqueur, fresh lime juice, luxardo cherry	15
	» one of Hemingway's favorite drinks	

O.H.S.O. CLASSICS

JALAPEÑO BLOODY MARY 12

Arcadia Jalapeño Vodka with hot candied bacon, our bloody mix, celery, olive, lemon, lime
(if you want it with a different vodka just ask)

MONSTER MIMOSA 8

house champagne with splash of OJ

O.H.S.O. SANGRIA 10 / 36

choose red or white

HOUSE SPECIALTY SHOT \$9

PIÑA UPSIDE-DAWN

ADIOS PANTS

COFFEE AND A CIGARETTE

ZERO PROOF

RASPBERRY MOJITO MOCKTAIL	raspberry infusion, mint, lime juice and soda water	6
SPICY PINEAPPLE MULE MOCKTAIL	pineapple juice, house ginger mix, muddled jalapeños, soda water	7
CORONA NON-ALCOHOLIC		6
ROTATING NON-ALCOHOLIC BEER	ask your server	7

AGAVE / TEQUILA / MEZCAL / RAICILLIA

Ask if we have any new selections! Make any tequila a margarita for \$2 more.

#BLANCO	citrus, vanilla, clean	10	^{SPICY} O.H.S.O.'S DESERT HEAT	peppery, spicy, hot	15
CASINO AZUL BLANCO	fruity, smooth, sweet	14	O.H.S.O.'S REPOSADO	oak, smoke, agave	13
DON JULIO BLANCO	crisp, pepper, citrus	13	SKELLY REPOSADO	vanilla, oak, caramel	16
LALO BLANCO	crisp, citrus, floral	14	CAZADORES REPOSADO	Vanilla, spice, citrus	14
TITA DONA CELIA BLANCO	floral, sweet, smooth	15	G4 REPOSADO	earthy, pepper, smooth	17
SUENOS BLANCO	smooth, bright agave & citrus	14	CASINO AZUL REPOSADO	spice, vanilla, oak	16
CLASE AZUL PLATA	vanilla, caramel, spice	23	PANTALONES REPO	smooth, oak, vanilla	15
CASAMIGOS BLANCO	clean, vanilla, citrus	14	DON JULIO REPOSADO	citrus, honey, oak	15
UNION MEZCAL EL JOVEN	pear, green apple, mint	11	EL TESORO REPOSADO	citrus, pepper, oak	17
ROSALUNA MEZCAL JOVEN	agave, caramel, citrus	13	CLASE AZUL REPOSADO	toffee, vanilla, oak	30
DEL MAGUEY MEZCAL VIDA	vegetal, mineral, smoky	12	CASAMIGOS REPOSADO	oak, pepper, caramel	15
BANHEZ MEZCAL	smoky, herbal, citrus	10	RAICILLIA DE UNA	funky, floral, smoky	16

PREMIUM ANEJO TEQUILA

DON JULIO ANEJO	citrus, vanilla, oak	17	CASINO AZUL ANEJO	vanilla, oak, cinnamon	18
EL TESORO ANEJO	pepper, caramel, oak	22	3 AMIGOS EXTRA ANEJO	rich, smoky, oak	16
SKELLY ANEJO	smooth, toffee, oak	25	CASAMIGOS ANEJO	caramel, spice, vanilla	23
G4 ANEJO	earthy, caramel, oak	27	DON JULIO 1942	caramel, oak, vanilla	29

CERVEZAS (BOTTLE & CAN)

FAMOSA	5	DOS XX LAGER	6	TECATE LIGHT (CAN)	5
CORONA	6	DOS XX AMBER	6	O.H.S.O. SELTZERS (CAN)	5
CORONA LIGHT	6	MODELO ESPECIAL	6		

CERVEZAS ON DRAFT

NEGRA MODELO	Mexican Amber	6.5	POPCYCLE	Fruit Beer	7.5
UNO MAS	O.H.S.O. Mexican Lager	7.5	BOOM DYNAMITE	American IPA	7.5
BRITE	Light American Lager	7.5	89ALE	Amber Lager	7.5
CAMPY	Hazy IPA	7.5	ESTRELLA JALISCO	Light Mexican Lager	6.5
O.H.S.O. ROTATING BEER	Ask your server	7.5	PACIFICO	Mexican Pilsner	6.5

GRINGO MICHELADA 8

» Our house spicy tomato juice mix, hot sauce, lime juice. Garnished with Mexican candy & spicy candied bacon. »

WINES

BUBBLES

CLARO	Sparkling Rosé / Chile / strawberries, raspberries, rose petals	13 / 48
FABRE	Still Rosé / Argentina / strawberry, raspberry, citrus	14 / 48
LA MARCA	Prosecco / Italy / citrus, honeysuckle, green apple	12 SPLIT
MOET IMPERIAL	Champagne / France / bottle only	65

WHITES

ALLEGRO	Moscato / California / orange blossom, citrus, peach	13 / 48
FERNLANDS	Sauvignon Blanc / Marlborough, NZ / bright, zesty citrus	15 / 56
SYCAMORE LANE	Chardonnay / California / creamy apple, citrus, peach	13 / 48
CONCHA Y TORO FRONTERA	Pinot Grigio / Chile / pear, apple, citrus	13 / 48

REDS

PAVETTE	Pinot Noir / California / cranberry, raspberry, pomegranate	15 / 56
COLORES DEL SOL	Malbec / Argentina / black berry, plum, chocolate	14 / 52
NEXT	Red Blend / Oregon / cassis, plum, tobacco leaf	13 / 48
SYCAMORE LANE	Cabernet Sauvignon / California / cherries, oaky, herbal	13 / 48
VINA GORMAZ	Tempranillo / Spain / crushed red fruits, spices, leather	14 / 52

DESSERTS

- GELATOS DEL DIA 5.99

please ask your server for current flavors
- CARAMEL FLAN 5.69

egg custard with caramelized sugar, strawberry & whipped cream
- SOPAPILLAS WITH HONEY 6.29

sweet sugar dusted fried pastry
- TRES LECHEs CAKE 6.79

sponge cake soaked in 3 types of milk topped with a cream frosting & cajeta caramel

SIDES

BEAN & CHEESE BURRITO	7.00	CHEESE CRISP	8.00
+ 3 street corn style, + 5 rosa chicken, + 5 carnitas, + 6 pork adovada, + 8 carne asada,		+ 3 street corn style, + 5 rosa chicken, + 5 carnitas, + 6 pork adovada, + 8 carne asada,	
CHEESE QUESADILLA	8.00	CHILE TOREADOS	5.00
+ 3 street corn style, + 5 rosa chicken, + 5 carnitas, + 6 pork adovada, + 8 carne asada		blistered jalapeño & serrano peppers	
ROSA CHICKEN	5.00	PICO DE GALLO	3.00
CARNE ASADA*	8.00	SOUR CREAM - 2OZ	1.50
PORK CARNITAS*	5.00	GUACAMOLE - 2OZ	2.50
PORK ADOVADA*	6.00	DIEGO'S SLAW	3.00
CHILE SHRIMP*	8.00	PINTO BEANS	3.00
AHI TUNA*	10.00	CHARRO BLACK BEANS	3.00
HALF AVOCADO SLICES	2.00	CILANTRO LIME RICE	3.00
TOMATILLO SALSA	2.00	CORN & FLOUR TORTILLAS (5)	3.00
HABANERO SALSA	2.00	GREEN CHILI TAMALES	5.50

LITTLE AMIGO'S \$8.00

- BEAN & CHEESE BURRITO

flour tortilla, Monterey jack, pinto beans, cilantro lime rice
- CHEESE QUESADILLA

cheese blend served with sour cream
- CHICKEN QUESADILLA

chicken, cheese blend served with sour cream
- LIL' DIEGO'S CHICKEN TACO

chicken, cheese, lettuce & tomato on soft flour tortilla served with rice & beans
- LIL' FRIDA'S BEEF TACO*

ground beef, cheese, lettuce & tomato on soft flour tortilla served with rice & beans
- CHICKEN NACHITOS

rosa chicken, tortilla chips, queso, monterey jack cheese

\$9.99
FRIDA'S CRAZY LUNCH SPECIAL

MONDAY-FRIDAY: 11AM-3PM
1 chicken taco choice of corn or flour tortilla, 1 cheese enchilada, 1 carne adovada tostada served with cilantro lime rice & choice of beans
» no substitutions »

\$9.99
TACO TUESDAY

TUESDAYS: 11AM-6PM
TACO TRIO: Your choice of 3 tacos on corn or flour tortillas, served with cilantro lime rice & beans.
CHOICES: Carnitas* | Rosa Chicken | Carne Asada* | Crispy Fish* | Grilled Fish* | Baja Shrimp*

\$55
FRIDA'S FAMILY MEAL TO-GO

TACO BAR FEEDS 4-5 | WE COOK, YOU RELAX!
marinated rosa chicken, your choice of corn or flour tortillas (12), rice, choice of beans, Diego's slaw, chiltepin hot salsa, chips, & Frida's house salsa