



THE
FRIDA
Lounge

APERITIVOS

TRES CAMINOS. Housemade guacamole, salsa asada, and roasted corn dip, served with housemade tortilla chips | \$18

SOPECITOS SUREÑOS.

Three mini handcrafted corn patties stuffed with: (1) pork carnitas and refried beans, (1) grilled shrimp and Oaxaca cheese, and (1) duck barbacoa and refried beans - all topped with guacamole, radish, and cilantro | \$16

QUESADILLA DE TINGA. House recipe chicken tinga in a corn tortilla with Oaxaca cheese, cilantro, and onions, served with salsa roja, pico de gallo, and avocado crema | \$15

COCKTAIL DE CHAPALA.


Traditional shrimp cocktail in a housemade sauce with tomatoes, onions, lime juice, chile morita tatemado, and avocados, served with saltines | \$14

ELOTE. Street corn on the cob with spicy mayo, cotija cheese, and chorizo crumble | \$7  option available

KOLUCAN HAMBURGUESA.

Chargrilled 8oz house recipe short rib-brisket blend patty, topped with queso fundido, roasted poblano pepper, habanero-chipotle sauce, and añejo fries | \$18

LENTIL CHILI NACHOS.

Tortilla chips topped with housemade black lentil chili with Oaxaca cheese, pico de gallo, fresh guacamole, and fresh jalapeños | \$14  option available

STREET TACOS A LA CARTA

ASADA. Diced ribeye steak with house spices, onions and cilantro | \$4

AL PASTOR. Guajillo-marinated pork shoulder with grilled pineapple, topped with onions and cilantro | \$4

CHICKEN TINGA. Pulled chicken with chipotle peppers, onions and tomatoes, topped with onions and cilantro | \$4


CAMARONES. Grilled spicy shrimp, avocado slaw, and cilantro crema | \$4

CARNITAS. Slow-roasted, oven-braised pork shoulder with onions and cilantro | \$4

PANCITA. Crispy pork belly with avocado slaw, pickled baby bell peppers, and queso fresco | \$6

MIRAMAR TACOS.  Lobster meat with grilled pineapple, baby bell peppers, and scallions with habanero aioli | \$6

TACO DE COSTILLA. Crispy short rib taco prepared with with cilantro, onion, escabeche, guajillo sauce, and avocado crema | \$4

 = spicy  = Vegan

Flour tortillas available upon request.

Please note that 20% gratuity will be added to parties of 6 or more.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

POSTRES

TRES LECHES LECHES CAKE. Sponge cake soaked in tres leches, Mexican spiced coffee, cinnamon, and vanilla, with marshmallow whipped cream | \$10

FLAN DE LA CASA. Traditional vanilla custard with its own caramel, marshmallow whipped cream, and berries | \$8

MOCTEZUMA'S LUSH. Pasilla ancho chocolate cake with Abuelita's chocolate mousse and cinnamon Anglaise | \$10

CHURROS CON CHOCOLATE. Flash-fried fritters rolled in cinnamon sugar and served with hot Abuelita's chocolate and caramel dip | \$7

MANGO CARLOTA. Ripe mango mousse with galleta maria and agave crust, hibiscus reduction | \$7



SOBREMESA

CAFE DE OLLA.

Mexican coffee flavored with a housemade syrup of cinnamon, cloves, and star anise, sweetened with piloncillo

LA ADELITA.

Housemade hot chocolate, cinnamon, and housemade whipped cream

Non-Alcoholic | \$6 // Make it 21+ | \$12

SWEETWATER COFFEE. Hot or cold-brew | \$3

ESPRESSO. | \$4

CAPPUCCINO. | \$5

DOUBLE ESPRESSO | \$5

AMERICANO. | \$4

LATTE. | \$5

HOT TEA | \$3

*FOR ADDITIONAL OPTIONS, PLEASE VIEW
OUR FULL BEVERAGE MENU*



KOLUCAN