

BEBIDAS

JARRITOS. | \$4
TOPO CHICO. | \$4
SARATOGA WATER. 1.5L Still or Sparkling | \$8
MEXICAN COKE. | \$4
MEXICAN SPRITE. | \$4
DIET COKE. | \$3
ICED TEA. | \$3
HIBISCUS TEA. | \$4

SOBREMESA

HOT TEA. | \$3
COFFEE. | \$3
ESPRESSO. | \$4
CAPPUCCINO. | \$5
DOUBLE ESPRESSO. | \$5
AMERICANO. | \$4
LATTE. | \$5

MOCKTAILS

LA MULITA. Grapefruit juice, lime juice, fresh mint, and jalapeño slices, topped with ginger beer | \$10
COMO LA FLOR. Hibiscus flower syrup, fresh lime juice, grapefruit soda, and a hibiscus salt rim | \$10
MOCKJITO. Fresh mint, lime juice, and simple syrup, topped with club soda | \$10

CAFE DE OLLA.

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

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

BE SURE TO CHECK OUT OUR
FULL BEVERAGE MENU

WE ARE PROUD TO FEATURE AN ARRAY OF MEXICAN WINES,
UNIQUE TEQUILAS AND MEZCAL, AND MORE!

THE
FRIDA
Lounge

PRIVATE EVENTS • CORPORATE OUTINGS
BABY + BRIDAL SHOWERS • REHEARSAL DINNERS
LIVE ART + ENTERTAINMENT • NETWORKING EVENTS
PRIVATE CHEF EXPERIENCES • HOLIDAY PARTIES
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BRUNCH

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APERITIVOS

HOUSEMADE TORTILLA CHIPS.

WITH: Salsa Asada | \$5 • Guacamole | \$12 • Queso Dip | \$12

ROASTED CORN AND POBLANO QUESO DIP.

Served with housemade tortilla chips | \$13

TRES CAMINOS.

House guacamole, salsa asada, and roasted corn and poblano queso, served with housemade tortilla chips | \$21

GUACAMOLE CON CHICHARRON.

Crispy pork belly over a housemade guacamole with confit tomatoes, fresh pápalo, serrano toreado, and warm tortillas | \$17

QUESO FUNDIDO.

Oaxaca and chihuahua cheese on a skillet with chorizo and pico de gallo, served with blue corn tortillas | \$14



ELOTE.

Street corn on the cob with spicy mayo and cotija cheese | \$7


CEVICHE DE MARISCOS.

Gulf of Mexico shrimp, cold lobster, Spanish pulpo, cucumbers, rocoto peppers, mango, fennel, heirloom tomatoes, cilantro and red onions with fresh lime and avocado | \$24

TOSTADA VERACRUZANA.

  Crispy tortilla with diced yellowfin tuna, cebolla curtida, serrano chiles, salsa inglesa, and habanero aioli | \$14

LENTIL CHILI NACHOS.

Tortilla chips topped with housemade black lentil chili with Oaxaca cheese, pico de gallo, fresh guacamole, and fresh jalapeños | \$16  *option available*

ENSALADAS

ADD: mesquite chicken +\$5 • grilled baby shrimp +\$6 • diced ribeye +\$7

ENSALADA DE LA CASA.

Local mixed greens, roasted sweet corn, jicama, radish, avocado, and queso fresco with cilantro-lime buttermilk dressing | \$10

ENSALADA CESAR.




Baby romaine, cilantro, queso añejo, housemade croutons, cebolla curtida, and dressing | \$10

ENSALADA DE BERROS.

Local watercress, baby romaine, toasted walnuts, palmitos, grape heirloom tomatoes, and hibiscus vinaigrette | \$10

KOLUCAN SALAD.

Local fennel, watercress, mixed greens, jicama, grapefruit, radishes, and chili-lime vinaigrette | \$11

 = spicy  = vegan  = may contain raw or undercooked ingredients

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.

STREET TACOS

SERVED WITH RICE AND CHOICE OF BLACK OR CHARRO BEANS

ASADA.

Two diced ribeye steak tacos with house spices, topped with onions and cilantro | \$15

AL PASTOR.

Two spit-grilled pork tacos topped with grilled pineapple, onions, and cilantro | \$14

BLACKENED GROUPER.

Two grilled fillets with blackening seasoning, avocado slaw, pico de gallo, and cilantro crema | \$16

CAMARONES.

Two grilled shrimp tacos topped with avocado slaw and cilantro crema | \$15

CARNITAS.

Two slow-roasted, oven-braised pork shoulder tacos served with onions and cilantro | \$14

CHICKEN TINGA.

Two tacos filled with pulled chicken stewed with chipotle peppers, onions and tomatoes, topped with onions and cilantro | \$14

GRILLED PULPO.

Two chargrilled octopus tacos with baby bell peppers, cebolla curtida, and guacamole spread on chipotle tortillas | \$16

HOUSE BIRRIA.

Two toasty corn tortillas with shredded beef, Oaxaca cheese, onions and cilantro, served with a side of broth | \$16

MIRAMAR.

 Two lobster tacos with grilled pineapple, baby bell peppers, and scallions with habanero aioli | \$16

PANCITA.

Crispy pork belly with avocado slaw, pickled baby bell peppers, and queso fresco | \$14

SOPA DE TORTILLA.


Pulled chicken, roasted corn, chipotle peppers, poblanos, onions in a tomato broth, garnished with tortilla strips and avocado

Cup \$6 // Bowl \$10

DESALMUERZO

HUEVOS KOLUCAN. Scrambled eggs with onions, jalapeños, and tomatoes, served with chorizo-potato hash, charro beans, chile toreado, and fresh tortillas | \$14

CHILAQUILES VERDES.

 Housemade tortilla chips smothered with tomatillo sauce, Oaxaca cheese, queso fresco, crema, and red onions | \$11

ADD: two eggs +\$3 // diced ribeye +\$7 // carnitas +\$5

chicken tinga +\$5 // birria +\$7

HUEVOS RANCHEROS.

Two crispy tortillas with refried beans, two eggs over easy, salsa asada, crema, queso fresco, and guacamole, served with chorizo hash | \$12

TRES LECHEs FRENCH TOAST.

Challah bread with tres leches, cinnamon, dulce de leche, marshmallow whipped cream, fresh berries, and powdered sugar | \$13

BREAKFAST BURRITO.

Housemade tortilla filled with chorizo hash, eggs, avocado, chihuahua cheese | \$10

ADD: duck barbacoa +\$7 • al pastor +\$5 carnitas +\$5 • mesquite

chicken +\$5 • crispy short rib +\$7 • shrimp +\$6 • diced ribeye +\$7

TOSTADAS DE CARNITAS Y HUEVO.

Two crispy tortillas loaded with housemade carnitas, two eggs over easy, refried beans, lettuce, avocado, pickled onions, and chipotle crema | \$14

HUEVOS BENEDICTINOS.

Two poached eggs on picaditas, loaded with birria and topped with chipotle hollandaise, served with our watercress salad made with roasted corn, radish, cherry tomatoes, cilantro-lime dressing, and avocado | \$16

TORTA MAÑANERA.

Pressed Telera bread with scrambled eggs, chorizo, Oaxaca cheese, and avocado-chipotle mayo | \$12

CHICKEN MOLE TAMAL.

Sunny side eggs, charro beans, queso fresco, crema, pickled onions, and micro cilantro | \$12

ENCHILADAS DE MORELIA.

Three corn tortillas stuffed with chorizo-potato hash, guajillo sauce, queso fresco, crema, and sunny side eggs | \$16

FRITATA DE TINGA.

Open-face omelet with chicken tinga, Asadero cheese, avocado, and crema with warm tortillas | \$15

TACOS DE HUEVO.

Three corn tortillas filled with scrambled eggs, queso fresco, avocado, and sliced red onions, served with charro beans | \$11

CONCHAS.

Six assorted sweet, soft, Mexican pastry breads in strawberry, vanilla, and chocolate. | \$10

PLATOS PRINCIPALES

BURRITO. Mexican rice, black beans, pico de gallo, Asadero cheese, and avocado | \$10

ADD: duck barbacoa +\$7 • shrimp +\$6 • carnitas +\$5 • al pastor +\$5 mesquite chicken +\$5 • crispy short rib +\$7 • diced ribeye +\$7

BURRITO BOWLS.

Mexican rice, black beans, pico de gallo, shaved street corn, Asadero cheese, and avocado | \$10

ADD: duck barbacoa +\$7 • shrimp +\$6 • carnitas +\$5 • al pastor +\$5


mesquite chicken +\$5 • crispy short rib +\$7 • diced ribeye +\$7

ENCHILADAS DIVORCIADAS.

 Housemade corn

tortillas filled with pulled chicken, red and green sauces, queso fresco, and crema, served with charro beans and Mexican rice | \$24

ENCHILADAS VEGANAS.

 Three corn tortillas filled with potatoes, mushrooms, onions, and roasted carrots in vegetable mole, confit tomatoes, cashew sour cream, vegan cheese, and guacamole, served with black beans and rice | \$23

TORTAS PLANCHADAS.

Pressed Telera bread filled with your choice of protein, lettuce, tomatoes, onions, cilantro, Oaxaca cheese, served with fries, sliced jalapeños, and salsa verde | \$16

CHOICE OF: diced ribeye • al pastor • carnitas • chicken tinga

grilled baby shrimp • campechano (diced ribeye and chorizo mix)

TOSTADAS DE TINGA.

Three crispy corn tortillas with refried beans, chicken tinga, lettuce, radishes, crema, queso fresco, and avocado | \$15

KOLUCAN HAMBURGUESA.

8oz house recipe chargrilled short rib-brisket blend, topped with queso fundido, roasted poblano pepper, habanero-chipotle sauce, and añejo fries | \$19

BLUE CORN HUARACHES.

Housemade blue corn tortilla with refried bean spread, melted Oaxaca cheese, choice of protein, pico de gallo, queso fresco, crema and fresh cilantro | \$19

CHOICE OF: diced ribeye • al pastor • carnitas • chicken tinga

grilled baby shrimp • campechano (diced ribeye and chorizo mix)

GUARNICIONES

HUITLACHOCHE RISOTTO.

Mexican truffle risotto | \$8

NOPALITO SALAD.

Cactus, radishes, red onions, fresh-squeezed lime juice, and queso fresco | \$4

SMALL GUACAMOLE.

| \$4

BLACK BEANS.

 | \$4

CHARRO BEANS.

| \$4

MEXICAN RICE.

| \$4

AÑEJO FRIES.

| \$4

GARDEN VEGGIES.

| \$6

TORTILLAS.

| \$2