



La Casa de Frida

MEXICAN RESTAURANT & CANTINA





COCKTAILS

FRIDA TEQUILA MULE \$11.95

SKINNY MARGARITA \$12.95

Freshly squeezed limes, agave nectar, triple sec, and your choice of our signature tequila (Silver or Reposado).

ALL NATURAL MARGARITA \$12.95

Freshly squeezed lime, lemon and orange with agave nectar, Grand Marnier, triple sec, and your choice of Silver or Reposado tequila.

ULTIMATE MARGARITA \$11.95

Sauza Hornitos Plata tequila, Chambord Liqueur, and freshly squeezed lime.

SPICY MARGARITA \$11.95

Reposado tequila, triple sec, freshly squeezed lime, agave syrup, and sliced fresh jalapeños.

VIVA LA FRIDA MARGARITA \$12.95

Top-shelf Margarita with upside-down Corona beer.

MOJITO \$10.95

MANGO TEQUILA SUNRISE \$11.95

Orange juice, Cuervo Gold tequila, mango puree, Sailor Jerry Spiced Rum, and frozen mango slices.

MOSCATO STRAWBERRY LEMONADE \$11.95

Pink Moscato, lemonade, Strawberry Vodka, frozen strawberry slices, and fresh lemon slices.

PAINTER PALLETE PUNCH \$11.95

Freshly squeezed orange juice mixed with champagne, rum, and pineapple juice.

SPICY MANGO MARGARITA \$11.95

Fruity margarita with our top shelf tequila with a twist of spicy.

FROZEN MOSCATO \$11.95

Scoop of our seasonal ice cream fruit with sparkly champagne.

CARAJILLO \$11.95

A popular coffee based after-dinner drink served in Mexico prepared with Licor 43, a sweet aromatic Spanish liqueur.

SANGRARITA \$12.95

Half of our Classic frozen margarita with and half of our homemade Sangria. It's the perfect combination!

BLOODY MARY \$9.95

MIMOSAS \$9.95

MICHELADA \$10.95

DIEGO'S RED SANGRIA Glass \$8.95 / Pitcher \$20.00

FRIDA'S PINK SANGRIA Glass \$8.95 / Pitcher \$20.00

Pink Sangria with White Zinfandel wine, pink lemonade, and frozen strawberry slices.





MARGARITAS & DAIQUIRIS

CLASSIC MARGARITAS (LIME)

Glass \$6.95 / Jumbo \$8.95 / Half Pitcher \$13.95 / Pitcher \$25.95

GOLD MARGARITA (TOP SHELF)

Glass \$7.95 / Jumbo \$9.95 / Half Pitcher \$14.95 / Pitcher \$27.95

FLAVORED MARGARITAS & DAIQUIRIS

(STRAWBERRY, PEACH, MANGO, RASPBERRY, & PINA COLADA)

Glass \$7.95 / Jumbo \$9.95 / Half Pitcher \$14.95 / Pitcher \$26.95

TEQUILA SHOTS

Ask your server for the variety and pricing.

WINES

WINES (GLASS) \$5.50

Cabernet Sauvignon / Chardonnay / Merlot / Pinot Grigio White Zinfandel
Pinot Noir / Champagne

BEER

IMPORTED BEER \$4.95

Corona, Dos Equis, Tecate, Carta Blanca, Negra Modelo, Bohemia, Heineken, Modelo Especial,
Pacífico, Victoria

DOMESTIC BEER \$3.95

Budweiser, Bud Light, Michelob Light, Miller, Miller Lite, Coors Light, Heineken

DRAFT BEER

DOMESTIC~Short \$4.50 / Tall \$7.95 IMPORTED~Short \$5.00 / Tall \$8.95

“Quise ahogar mis penas
en el licor, pero las
condenadas aprendieron
a nada”

“I tried to drown my
sorrows in alcohol, but the
bastardas learned how to
swim”





APPETIZERS

NACHOS WITH CHEESE \$7.95

With: Beans \$7.95 / Beef \$8.50 / Chicken \$8.50 / Beef and beans \$8.95

NACHOS SUPREME \$11.50

Tortilla chips smothered with beef, chicken, beans, lettuce, pico de gallo, and sour cream.

NACHOS FAJITAS \$13.95

Steak or Grilled Chicken

Grilled chicken or steak cooked with fresh vegetables, topped with melted cheese.

With Shrimp: Add \$3.00

NACHOS VALLARTA \$16.95

Nachos smothered with melted cheese, grilled shrimp, scallops, crab meat, and grilled vegetables.

QUESADILLA PIZZA \$10.95

Two flour tortillas with chicken or ground beef, topped with melted cheese and our special sauce.

FRIDA'S STUFFED JALAPEÑOS \$10.95

Stuffed jalapeños cut in half, filled with fried beans and chorizo, then topped with melted cheese, sour cream, and pico de gallo.

CHICKEN WINGS \$10.95

Chicken wings with mango habanero or Buffalo sauce.

STREET CORN \$8.95

QUESO FUNDIDO \$8.95

Melted cheese dip with your choice of chorizo, spinach, or chicken with mushrooms.

GUACAMOLE DIP \$5.50

CHEESE DIP BEAN DIP \$6.50

CHUNK GUACAMOLE

Made to Order \$8.95

ROASTED CORN GUACAMOLE

MANGO GUACAMOLE

DIEGO'S GUACAMOLE

Customer Warning: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food illness





LUNCH MENU

Lunch served 11am to 3pm, Monday – Friday. After hours ~ \$2.00 extra.
No substitutions; all add-on's extra.

SPEEDY GONZALEZ \$6.95

One taco, one enchilada, rice or beans.

#1. ONE BURRITO \$6.95

Served with rice and beans.

#2. TWO ENCHILADAS \$7.95

Served with rice and beans.

#3. TWO TACOS \$7.95

Served with rice and beans.

#4. ONE TOSTADA \$7.95

Served with rice and beans.

#5. ONE TAMAL \$7.95

Served with rice and beans.

#6. ONE CHIMICHANGA \$7.95

Served with rice and beans.

#7. ONE CHILE RELLENO \$7.95

Served with rice and beans.

#8. ONE QUESADILLA \$7.95

Served with rice and beans.

#9. LUNCH FAJITA (CHICKEN OR STEAK) \$10.25

Served with rice and beans.

Mix (Chicken and Steak) \$11.25

Shrimp \$12.95

Seafood \$14.95

#10. ONE FAJITA QUESADILLA (CHICKEN OR STEAK) \$9.95

Served with rice and beans.

Shrimp \$11.95

#11. FAJITA BURRITO (CHICKEN OR STEAK) \$9.95

Served with rice and beans.

Shrimp \$11.95

#12. HUEVOS CON CHORIZO \$8.50

Served with rice and beans.

#13. HUEVOS RANCHEROS \$8.50

Served with rice and beans.

#14. CANCUN CHEESE STEAK \$10.50

Steak or chicken with grilled onion, wrapped in a flour tortilla,
topped with melted cheese. Served with rice and tossed salad.





A LA CARTE

Rice \$2.75 / Beans \$2.75

BURRITO

Your choice: Beans, cheese, ground beef, or shredded chicken \$5.50
Steak or grilled chicken \$7.50 / Shrimp \$8.50

QUESADILLA

Cheese \$3.75

Your choice:

Shredded chicken / Shredded beef / Ground beef or Beef tips \$5.25
Steak or Grilled chicken \$6.75 / Shrimp \$7.75

TACO

Crunchy ~ Ground beef or shredded chicken \$2.50
Soft ~ Ground beef or shredded chicken \$2.95
Steak or grilled chicken \$3.95 / Shrimp \$4.25

ENCHILADA

Your choice:

Cheese / Ground beef / Shredded beef or shredded chicken \$3.75
Shrimp \$4.75

TOSTADA \$4.25

Ground beef or chicken, lettuce, sour cream, tomato, and cheese.

CHALUPA \$4.25

Bean chalupa, lettuce, tomato, and guacamole.

TAMAL \$4.25

Pork with red salsa.

CHILE POBLANO \$4.25

TAQUITOS / FLAUTAS \$3.75

Chicken or beef

ORDER OF STEAM VEGETABLES \$4.95

ORDER OF CHORIZO \$4.95

ORDER OF GRILLED SHRIMP \$7.50

ORDER OF GRILLED CHICKEN \$6.95

ORDER OF GRILLED STEAK \$6.95





SALADS

TACO SALAD \$9.95

A crispy flour shell with lettuce, beans, tomatoes, and cheese, topped with sour cream.
Choice of meat: Chicken / Ground beef / Beef tips / Shredded beef

GRILLED TACO SALAD \$12.95

Grilled Steak or Chicken

A crispy flour shell with lettuce, beans, grilled steak or chicken, topped with sour cream and pico de gallo.
With shrimp: Add \$3.00

FRIDA'S FAVORITE TACO SALAD \$14.95

A large taco bowl with grilled steak, chicken, shrimp, onions, peppers, and tomatoes, topped with lettuce, sour cream, and shredded cheese.

VIVA LA VIDA SALAD \$13.95

Delicately marinated grilled chicken strips, with broccoli, avocado, and tomatoes, all on a bed of lettuce, topped with cheese.

SOUPS

CHARRO BEAN SOUP

Cup \$6.95 / Bowl \$7.95

AZTECA SOUP

Cup \$6.95 / Bowl \$7.95

Chicken broth with pico de gallo, rice topped with tortilla chips and sliced avocado.
(With or without chipotle)

SIDES

SHREDDED CHEESE \$1.50

SOUR CREAM \$1.50

FRENCH FRIES \$2.00

PICO DE GALLO \$2.50

DICED TOMATO \$1.50

LETTUCE \$1.50

CHOPPED ONIONS \$1.00

JALAPEÑOS \$1.00

TOSSSED SALAD \$3.00

GUACAMOLE SALAD \$3.95

SOUR CREAM SALAD \$3.25

FLOUR/CORN TORTILLAS \$1.50

CILANTRO \$1.50

HOT SAUCE \$1.50

CHILES TREADOS \$2.00

ENCHILADA SAUCE \$1.50

CHIPS \$2.00

SALSA \$2.00

SALSA BLANCA \$2.25

SLICED AVOCADO \$4.00





COMBINATION PLATTERS

All combinations are ground beef. Any substitutions are extra. Substitutions: Shredded Chicken \$1.00; Grilled Chicken or Steak \$2.50. All add-ons are extra. Add one taco to any combo platter for \$2.00 extra.

Served with rice and beans. \$10.95

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|-------------------------|------------------------|
| #1. ENCHILADA & BURRITO | #7. BURRITO & TACO |
| #2. ENCHILADA & TAMAL | #8. BURRITO & TAMAL |
| #3. ENCHILADA & TOSTADA | #9. BURRITO & TOSTADA |
| #4. ENCHILADA & POBLANO | #10. BURRITO & POBLANO |
| #5. TWO ENCHILADAS | #11. TWO BURRITOS |
| #6. ENCHILADA & CHALUPA | #12. BURRITO & CHALUPA |

SEAFOOD

CAMARONES A LA DIABLA \$17.95

Pan seared shrimp in a spicy hot sauce. Served with rice and tossed salad.

FISH TACOS \$15.95

Three soft tacos loaded with grilled whitefish, chipotle mayo, cheese, lettuce, and pico de gallo. Served with rice.

CAMARONES AL CHIPOTLE \$17.95

Pan seared shrimp in a creamy chipotle sauce. Served with rice, tossed salad, and tortillas with corn.

CAMARONES AL MOJO DE AJO \$16.95

Pan seared shrimp in our house garlic sauce. Served with a side of rice, pico de gallo, and tossed salad.

SEAFOOD CHIMICHANGA \$16.95

A chimichanga filled with crab meat, grilled shrimp, and whitefish, topped with melted cheese, and served with salad, sour cream, and rice.

SEAFOOD RELLENO \$16.95

Publano pepper stuffed with shrimp, scallops, and crab meat, topped with melted cheese and green tomatillo sauce. Served with rice and salad.

SEAFOOD BURRITO \$16.95

A burrito stuffed with grilled shrimp, scallops, and whitefish, topped with melted cheese and served with a side of rice and tossed salad.

COCTEL DE CAMARONES \$17.95

Shrimp cooked in cocktail sauce — the most popular Mexican dish — served in a big glass.

ACAPULCO DELITE \$17.95

Grilled tilapia on a bed of rice topped with grilled shrimp and covered with mango habanero sauce.

CEVICHE DE CAMARON \$17.95

SEAFOOD SOUP/CALDO DE MARISCOS \$16.95





HOUSE SPECIALS

TAMALES TÍPICOS \$12.95

Two pork tamales topped with red salsa. Served with rice and beans.

POBLANOS DINNER \$12.95

Two whole poblano peppers, stuffed with white Mexican cheese, topped with melted cheese and ranchero sauce. Served with rice and beans

FAJITA RICE BOWL \$15.95 **Steak or Chicken**

Grilled chicken or steak with grilled peppers, onions & tomatoes, served in a bed of rice, topped with cheese, black beans, corn and pico de gallo.

CARNITAS DINNER \$14.95

Slow-cooked Mexican style pork with grilled onions. Served with rice, beans, and three flour tortillas.

MEXICAN CHILAQUILES \$11.95

Tortilla chips smothered with cheese and our special tomato sauce, then topped with ground beef or chicken. Served with rice and beans.

CHIMICHANGAS \$13.95

Single Chimichanga \$10.95

Two flour tortillas filled with your choice of chicken or beef and melted cheese. Served with beans, and a side of lettuce, tomatoes, sour cream.

FLAUTAS \$12.95

Four corn taquitos (chicken) served with lettu \$4.95

HAWAIIAN SPECIAL \$14.95

Grilled sliced chicken and steak with chorizo and onions, topped with cheese sauce and grilled pineapple. Served with rice, beans, and flour tortillas.
Add shrimp ~ \$3.00.

MEXICAN STEW \$13.95

Beef tips (chicken or steak) served with rice, beans, and tortillas.

STREET TACOS (3) \$13.95

Three tacos filled with your choice of al pastor, lengua, chorizo, chicken, or steak. Served with rice and beans and a side of cilantro, onions, tomatillo sauce, rice, and beans.

MOLLETES \$13.95

An open-faced bolillo, topped with refried beans, steak, cheese, and pico de gallo. Baked in a preheated oven until the cheese is melted and the bread is crispy. Served with rice and tossed salad.

CASA FRIDA TORTA CUBANA \$15.95

Toasted bolillo bread, smothered with fried beans, stuffed with white American cheese, grilled onions, tomatoes, pork carnitas, ham, and a piece of milanese chicken. Complemented with French fries and salad topped with avocado and pickle jalapeños.





FAJITAS

Served on a sizzling platter with grilled tomatoes, onions and green pepper. includes rice, refried beans and salad. Add cheese to your fajita for only \$3.95.
Add chorizo sausage for \$2.95.

STEAK or Chicken \$16.95

CHICKEN and STEAK \$18.95

SHRIMP \$22.95

SEAFOOD FAJITA \$23.95

Chicken, steak, shrimp and carnitas

FAJITA GRANDE \$30.95

Shrimp, scallops, and white fish

VIVA LA FRIDA FAJITA \$22.95

Chicken, steak, and shrimp

PASTOR FAJITA \$16.95

Pineapple and pork

FAJITA MOLCAJETE

(MOLTEN VOLCANIC ROCK)

Served with rice, beans, tortillas, and tossed salad.

STEAK or CHICKEN \$17.95

CHICKEN AND STEAK \$19.95

TEXANO \$22.95

Steak, chicken, and shrimp

SHRIMP \$22.95

SEAFOOD \$23.95

Shrimp, scallops, and fish.

ENCHILADAS

ENCHILADAS SUPER RANCHERAS \$13.95

Five different enchiladas: ground beef, bean, cheese, chicken, and shredded beef.
Topped with cheese, lettuce, tomatoes, sour cream, and ranchero sauce.

ENCHILADAS ROJAS \$12.95

Three chicken enchiladas with rice and tossed salad.

ENCHILADAS COZUMEL \$14.95

Three shrimp enchiladas topped with wet salsa. Served with rice and tossed salad.

ENCHILADAS VERDES \$12.75

Three chicken enchiladas topped with green tomatillo sauce. Served with rice and tossed salad.

ENCHILADAS MEXICANA \$12.95

Three chicken or beef enchiladas topped with red, white, and green sauce. Served with a side of rice and sour cream salad.

FRIDA'S ENCHILADAS \$12.95

Three chicken enchiladas, topped with our special homemade wet sauce. Served with rice and tossed salad.

ENCHILADAS CON MOLE \$13.95

Three chicken enchiladas, topped with Mexican mole. Served with rice and tossed salad.





BURRITOS

FIRE BURRITO \$12.95

Filled with ground beef or shredded chicken, topped with red tomatillo sauce. Served with rice, lettuce, tomato, and sour cream.

BURRITO SUPREME \$12.95

Filled with ground beef, chicken, rice and beans, topped with melted cheese, ranchero sauce and sour cream.

SUPER BURRITO \$12.95

A huge burrito filled with chicken and ground beef, topped with burrito sauce and cheese. Served with sour cream, lettuce, tomatoes, and a side of rice and beans.

BURRITOS MEXICANOS \$12.95

Two burritos filled with beef and beans, topped with burrito sauce and melted cheese. Served with a side of lettuce and sour cream.

BURRITO CALIFORNIA \$13.95

A tortilla stuffed with grilled steak, rice, beans, lettuce, tomato, and sour cream. Topped with melted cheese.

BURRITO A LA DIABLA \$14.25

A tortilla stuffed with tender, grilled chicken and chorizo, cooked in our spicy hot sauce and topped with melted cheese. Served with rice and refried beans.

FAJITA BURRITO \$14.25

Chicken or steak fajita burrito, topped with melted cheese. Served with a side of rice and beans.

BURRITO ROQUETA \$13.95

A burrito stuffed with pork carnitas, onions, topped with green tomatillo sauce and pico de gallo. Served with rice and beans.

BURRITO FRIDA KAHLO \$14.95

A large burrito filled with grilled steak, chicken, onions, and refried beans. Topped with chorizo, shrimp, pineapple, and finished with melted cheese.

DIEGO'S WET BURRITO \$13.95

One large flour tortilla filled with shredded chicken or ground beef, swimming in our special tomato sauce, then topped with cheese. Served with sour cream salad.

BURRITO DELUXE \$13.95

Two burritos: One ground beef and one shredded chicken burrito, topped with mild salsa and cheese, then lettuce, tomato, and sour cream.

CHORYPOLLO BURRITO \$14.25

One large flour tortilla filled with grilled chicken and homemade chorizo. Topped with our queso sauce. Served with rice and beans.

“Pinto flores para
que asi no mueran”

“I paint flowers so
they will not die”





QUESADILLAS

FAJITA QUESADILLA \$13.95

A grilled flour tortilla with your choice of chicken or steak, tomato, onion, bell pepper, and cheese. Served with rice and tossed salad. Quesadilla with shrimp: Add \$3.00

CHIPOTLE QUESADILLA \$13.95

A grilled flour tortilla with tender pork carnitas, melted cheese, and spicy chipotle sauce. Served with rice, sour cream, pico de gallo, and tossed salad.

QUESADILLA VERDE \$10.95

A stuffed cheese quesadilla with your choice of ground beef or chicken. Served with sour cream, tossed salad, and rice.

Available with spinach or mushrooms ~ \$12.95

QUESADILLA CHORY POLLO \$13.95

Stuffed cheese quesadilla filled with grilled chicken and chorizo. Served with rice and tossed salad.

VEGETARIAN PLATES

#1. BEAN BURRITO, CHEESE ENCHILADA, AND CHALUPA \$11.95

Served with rice.

#2. CHALUPA, CHEESE ENCHILADA \$10.95

Served with rice and beans.

#3. BEAN BURRITO AND CHEESE QUESADILLA \$10.95

Served with rice.

#4. BEAN AND CHEESE BURRITO, CHEESE ENCHILADA, AND A SPINACH QUESADILLA \$12.50

#5. CHILE POBLANO AND A CHEESE ENCHILADA \$10.95

Served with rice and beans.

#6. MUSHROOM or SPINACH QUESADILLA \$12.25

Served with rice and sour cream salad.

#7. SPINACH ENCHILADAS \$12.25

Three corn tortillas filled with spinach, topped with green tomatillo sauce a side of tossed salad. Served with rice.

#8. VEGGIE TACOS \$12.25

Three corn tortillas filled with grilled vegetables, fresh avocado slices. Served with rice, beans, and a side of cilantro.

#9. VEGETARIAN FAJITA \$15.95

Grilled vegetables (peppers, onions, tomatoes, mushrooms, and broccoli) cooked in delite seasoning. Served with rice, beans, and tossed salad.





CHICKEN

CHORY POLLO \$15.25

Grilled chicken breast topped with our homemade chorizo and melted cheese. Served with rice, beans, and flour tortillas.

POLLO CON HONGOS \$14.95

Grilled chicken breast topped with mushrooms, and cheese, and our special sauce. Served with rice and sour cream salad.

POLLO CON ARROZ \$13.95

Grilled chicken over a bed of rice, smothered with melted cheese. Served with tortillas.

POLLO BUFFALO \$14.95

Shredded chicken with grilled onions and peppers, cooked with our homemade buffalo sauce, served with rice and salad.

POLLO CON ESPINACAS \$14.95

Grilled chicken breast topped with spinach and cheese and our special sauce. Served with rice and sour cream salad.

POLLO CON CREMA \$14.95

Tender strips of chicken cooked with sour cream and three kinds of peppers. Served with rice, tossed salad, and tortillas.

POLLO MANGO \$14.95

Sliced chicken breast cooked with our special mango habanero sauce. Served with rice, tossed salad, and tortillas.

POLLO LA VIDA \$14.95

Tender chicken breast, marinated in our special recipe, cooked with grilled onions, cheese sauce, and served with rice, lettuce, tomatoes, onions, and cheese. Add shrimp ~ \$3.00

POLLO RANCHERO \$14.95

Grilled chicken breast topped with grilled vegetables (onions, tomatoes, and bell peppers) and our special homemade ranchero sauce. Served with rice and beans.

POLLO MILANESA \$14.95

Mexican-style chicken Milanese, served with rice and tossed salad.

POLLO CABO \$17.95

Grilled chicken breast, topped with grilled shrimp, mushrooms, and cheese sauce. Served with rice and tossed salad.

POLLO CHIPOTLE \$15.25

Strips of grilled chicken cooked in our spicy chipotle sauce with poblano peppers and bacon, and topped with melted cheese. Served with rice and salad.

“Pies para que los
quiero si tengo alas
para volar”

“Feet, what do i need you
for when i have wings
to fly”





STEAK

CANCUN CHEESE STEAK \$14.95

(Also available with pork or chicken)

A flour tortilla stuffed with tender, sliced grilled steak, grilled onions, and melted cheese. Served with lettuce, sour cream, pico de gallo, and rice.

MEXICAN TACOS \$13.95

Three tacos filled with steak and chorizo with a side of cilantro, onions, tomatillo sauce, rice and beans.

STEAK RANCHERO \$18.50

Grilled T-bone steak topped with our special ranchero sauce. Served with rice, beans, tossed salad, and flour tortilla.

CHEF'S SPECIAL \$15.95

Grilled rib-eye steak topped with grilled onions, bell peppers, and tomatoes. Served with one chicken enchilada, beans, pico de Gallo, and flour tortillas.

CARNE ASADA \$15.95

Two thinly sliced rib-eye steaks smothered with grilled onions. Served with rice and beans.

CHILE COLORADO \$13.95

Strips of beef cooked with our special red mole sauce. Served with rice and beans.

STEAK CABO \$18.95

Grilled Rib-eye, topped with shrimp, mushrooms, and cheese sauce. Served with rice and tossed salad.

KIDS MENU

\$5.95 (12 and under)

#1. CHEESEBURGER WITH FRIES

#2. HOT DOG WITH FRIES

#3. MAC & CHEESE WITH FRIES

#4. CHICKEN NUGGETS WITH FRIES

#5. CHICKEN TENDERS WITH FRIES

#6. GRILLED CHEESE SANDWICH WITH FRIES

#7. CHEESE STICKS WITH FRIES





DESSERTS

FRIED ICE CREAM \$5.95

Breaded scoop of ice cream served on a crunchy, edible fried flour bowl, coated with sugar and cinnamon. Topped with whipped cream, chocolate sauce, caramel, and a cherry.

CHURROS \$4.95

Three churros coated with sugar and cinnamon.

FLAN \$4.50

Mexican custard. Add a scoop of ice cream for \$1.95.
Add a shot of BAILEYS \$4.25 / KAHLUA \$3.95

ICE CREAM \$2.50

One scoop of ice cream

SOPAPILLAS \$4.50

A classic dessert of fried flour tortillas drizzled with honey and butter, and sprinkled with cinnamon and sugar. Add a scoop of ice cream for \$1.95.

FRIED BANANA \$6.00

A flour tortilla filled with banana and chocolate, deep fried, and sprinkled with cinnamon and sugar. Topped with whipped cream, chocolate sauce, and caramel. Add a scoop of ice cream for \$1.95.

CHOCO TACO \$4.95

The Choco Taco is a chocolate waffle cookie shaped like a taco, stuffed with fudge-swirled vanilla ice cream, and topped with a chocolate hard shell.

SOFT DRINKS

SOFT DRINKS \$3.25

Coke, Pepsi, Diet Coke, Sprite, Mr. Pibb, Orange, Lemonade, Ginger Ale, Brewed Ice Tea, Apple Juice, Coffee, Hot Tea.

MEXICAN DRINKS \$4.50

Jarritos, Sidral, Coca Mexicana

SALSA & CHIPS

Enjoy your first basket and first refill compliments on the house.
Each additional order is \$2.00. Gracias.

Substitution for regular salsa with cheese salsa +\$1.50
Substitution of standard meats for grilled meats +\$2.00, shrimp +\$3.00

All major credit cards are accepted.

3315 North Ridge Road East, Ashtabula, OH 44004
440-536-5558





ABOUT FRIDA

Frida Kahlo de Rivera (original name Magdalena Carmen Frieda Kahlo y Calderón) was born on July 6, 1907, in Coyoacán, Mexico. She died on July 13, 1954. She was a Mexican painter best known for her uncompromising and brilliantly colored self-portraits that deal with such themes as identity, the human body, and death. In addition to her work, Kahlo was also known for her relationship with muralist Diego Rivera (married 1929, divorced 1939, remarried 1940).

Frida Kahlo is known worldwide as one of the most revolutionary self-portrait artists. She had a difficult life, but she produced some of the finest paintings ever created by a Latin American painter. She remains a feminist icon for the way she led her life. Frida Kahlo continues to be a symbol of strength, originality, and unwavering passion. Overcoming a number of obstacles to follow her dream of becoming a fine artist, Frida persevered and gained recognition for her unique style and perspective. With her vibrant palette and mix of realism and fantasy, she addressed important topics such as identity, class, and race, making her voice, and the voices of girls and women alike, heard. The family home where Frida Kahlo was born and grew up, later referred to as the Blue House or Casa Azul, was opened as a museum in 1958. Located in Coyoacán, Mexico City, the Museo Frida Kahlo houses artifacts from the artist along with important works including *Viva la Vida* (1954), *Frida and Caesarean* (1931) and *Portrait of my father Wilhelm Kahlo* (1952).

For this, among other things, we are making Frida Kahlo our inspiration and theme for our new restaurant in Ashtabula, Ohio. Frida Kahlo was an authentic Mexican woman — she represents art, colors, flowers, braveness...she represents Mexico. We believe that Mexican gastronomy is an art.

It is the perfect combination of textures, rich flavors, colorful ingredients, and culinary methods. Our fresh taste is hand-crafted every day from scratch in our kitchens with the best produce, through our delicious food and warm hospitality.

The La Casa de Frida is a local, one-of-a-kind dining experience — from our friendly staff down to the fabulous entrees, drinks, and dessert. Frida is the epitome of Mexican culture; we are proud to bring a slice of it to the lovely Ashtabula community.

