



Margaritas

We make our house sour daily with freshly squeezed citrus and a touch of natural sugar
~ add a Grand Marnier float to any margarita \$2



FRESCARITA	12
Our house margarita made with 100% blue weber agave blanco tequila, orange liqueur and our house sour	
JALEPEÑO MARGARITA	13
Jalapeño infused reposado tequila shaken with our house sour, jalapeño wheel	
FRUITY MARGARITA	13
Our FrescaRita shaken with fresh fruit purées and/or liqueurs - choose from pomegranate, peach, mango, strawberry, guava, pineapple, blackberry, or raspberry <i>Make it Spicy for +\$1</i>	
BLACKBERRY BASIL MARGARITA	14
Our FrescaRita hand shaken with blackberry purée and fresh basil leaves, blackberry garnish	
RASPBERRY MEZCAL MARGARITA	14
400 Conejos Mezcal Tequila hand shaken with Real Raspberry and our house sour	
LIME IN THE COCONUT	14
1800 Coconut tequila shaken with coconut cream & house sour	
BLACK & BLUE	14
Hornitos Anejo Reserve tequila, blueberry purée, house sour, blueberry garnish	
LA PRESIDENTA	25
A nod to our owner, this is THE ultimate margarita with Patron El Alto Reposado Tequila which is a blend of three aged tequilas shaken with our house sour, topped with Grand Marnier	
FRESCA SINGLE CASK SELECT	15, 2oz POUR
In a partnership with Tromba Tequila, Fresca has selected this signature Reposado aged in American Oak for eight months. Also available to purchase by the bottle. <i>Make it a Margarita \$16</i>	

Tequila Flights

ENJOY A FLIGHT OF THE SAME BRAND OR ASK YOUR BARTENDER TO CHOOSE THEIR FAVORITES
(EVERYONE'S LINEUP IS DIFFERENT) - You'll enjoy
1.5oz each of Blanco, reposado & Añejo
Espolon \$22; Milagro \$24; Patron \$24; Casamigos \$26;
Celebrity Flight \$26; Bartender Select \$26

Sangria

WHITE PEACH SANGRIA	11
Pinot Grigio, triple sec, peach liqueur, fruit juices, fresh fruit	
RED SANGRIA	11
Pinot Noir, spiced rum, triple sec, fruit juices, fresh fruit	

Wines by the glass or bottle

WHITE WINES
Noble Vines Pinot Grigio 11; Mud House Sauvignon Blanc 12; Clos Du Bois Chardonnay 12; J Lohr Bay Mist White Reisling 11
RED WINES
Franciscan Cabernet 12; Fat Cat Pinot Noir 11; Septima Malbec 11; Raymond Merlot 11

SPARKLING ROSÉ
Coppola Prosecco 10 split; Diamarine Rosé 11



Craft Cocktails

THE VIOLET ORCHARD	15
Our very first "Martini Wars" winner! Tito's Handmade Vodka infused with butterfly pea flower, shaken with Wild Moon lavender liqueur, peach and a splash of fresh citrus "For every Tito's cocktail purchased, April-June, <i>Tito's will donate \$1 to Dog Star Rescue (up to \$5,000)!</i>	

SMOKED MAPLE OLD FASHIONED	15
Knob Creek Smoked Maple Bourbon with muddled orange & cardamom bitters, over ice, brandied cherry, smoked to perfection	
ARK SUNSET SUGAR	13
Ark Distillery Vodka, coconut cream & fresh strawberries topped with lemon lime soda	
ELDERFLOWER COLLINS	14
botanical gin, elderflower liqueur, lemon juice and bubbles	
HUCKLEBERRY LEMONADE	12
44 North huckleberry vodka, pink lemonade and our house sour	
ESPRESSO MARTINI	15
Freshly brewed espresso, Three Olives Vanilla vodka, Mr. Black Cold Brew Coffee Liqueur <i>add Baileys Irish Cream +\$1</i>	
POMEGRANATE COSMOPOLITAN	14
Tito's Handmade Vodka & Stirrings pomegranate shaken with lime juice & cointreau	
PORCH SWING	13
Redemption Bourbon, freshly brewed iced tea and peach liqueur, lemon	
MULES	12
Choose Mexican (tequila); Southern (bourbon) or Moscow (vodka) -mixed with ginger beer, lime	
RANCH WATER	12
Astral Reposado, Soda, Lime - a classic	

Cactus Bowls for Two

Served in a tiki bowl for two with fresh fruit

LA NARANJA	20
Pineapple vodka, fresh orange juice, cactus juice, fresh fruit	
LA PLAYA	20
Coconut vodka, blue curacao, cactus juice, fresh fruit	
MARGARITA BOWL	22
Our Frescarita served in a bowl for two <i>add a flavor for +\$2</i>	

Sodas & Mocktails

FOUNTAIN DRINKS	3
Sprite, Coca-Cola, Diet Coke, Fanta Orange, Ginger Ale, Pink Lemonade (one free refill)	
SUNSET SODA	4
Sprite topped with orange juice, grenadine and fruit	
COCONUT REFRESHER	7
Citrus juice shaken with coconut cream, fresh fruit	
MOCKARITA	7
Our freshly squeezed house sour is shaken with your choice of fruit -strawberry, blueberry, mango or coconut <i>* ask for it spicy! +\$1</i>	
MANGO LIME COOLER	7
Lemon, lime and orange juices shaken with mango puree and bubbles, orange slice	
JARRITOS SODA	4
Ask your server for our current flavors	

Craft on Draft, Bottles & Seltzers

CRAFT ON DRAFT

We're always featuring local craft brews -
check the blackboard or ask your server!

BOTTLES (\$6) & CANS

Corona, Corona Light, Corona Premier, Corona NA (\$5) Pacifico,
Dos Equis, Dos Equis Amber, Modelo, Modelo Negra, Michelob Ultra,
Bud Light (\$5), Miller Lite (\$5), Guinness (\$8) Downeast Original Blend (\$8),
Surfside (\$7, ask your server for seasonal flavors)

If you have any allergies or questions about the menu, please feel free to ask your server. Gratuity will be added for parties of 6 or more and we ask to kindly limit the splitting of your checks to no more than three per table.

Starters

- FRESCA CHIPS & SALSA

GF V

5

Fried fresh every day, add our Queso 7 or Guacamole 7

Get the Works! (All Three) 15.95
- MEXICAN STREET CORN

V

5

Served on the cob, topped with spicy chili-lime crema, cotija cheese & cilantro
- AHI TUNA TOSTADAS

V

14.95

Crispy wonton crisps topped with guac, peppercorn crusted ahi tuna, sliced jalapeño & spicy aioli
- FRIED BRUSSELS

VG V

12.95

Flash fried with a Korean honey dip

QUESADILLAS

12" tortilla stuffed with cheese & pico de gallo with:
* Cheese Please 9.95 * Roasted Vegetable 12.95
Pulled Chicken or Carnitas Pork 13.95
Barbacoa Beef w/ mango & pineapple salsa 14.95
Cajun Shrimp & Bacon 15.95

- MEXICAN EGG ROLLS

V

12.95

Crispy homemade egg rolls with corn, black beans, spinach and three cheeses, avocado ranch for dipping

FRESCA WINGS

Sauces: Buffalo, Mango Chili, Korean, Bourbon BBQ or Swanky Sauce® (locally made & deliciously spicy)
Dry rubs: Cajun, Lemon Pepper, Chipotle Cinnamon
Wings 8 pcs \$12/16 pc \$20 Boneless 5 pcs \$9/10 pcs \$16

- ELOTÉ CORN FRITTERS

V

12.95

Savory sweet corn fritters with a touch of spice , served with street corn crema for dipping

NACHOS

Tortilla chips topped with our signature bourbon sauce, cheese, & all the fixins' - great for sharing! 12.95
* BBQ & Bleu with Pulled Pork +\$3 * Chicken +\$2 *
Barbacoa Beef+\$3, * Taco Nachos (ground beef) +\$3
* Roasted Veggies+\$2, Naked Nachos (just cheese, chips & pico) \$10.95

Salads

- MEXICAN COBB

GF

14.95

Chopped romaine with corn, hard-boiled egg, avocado, bacon, tomatoes, blue cheese, avocado ranch
- GRANDE TACO SALAD

GF

13.95

Chopped romaine topped with seasoned ground beef, shredded cheese & pico de gallo, creamy salsa dressing
- BURRITO SALAD

V GF

13.95

Seasoned rice layered with romaine lettuce, corn, black beans & cotija cheese, honey lime dressing

Add Grilled Chicken \$6, Shrimp or Steak \$7
All of our dressings are made in-house

Mexicana Bowls

Mexican rice bowl topped with slaw, cucumbers & avocado
- ask for dairy free or gluten free

- BLACKENED SALMON

23.95

Fresh Atlantic salmon atop our Mexican bowl, mango salsa and lemon aioli
- AHI TUNA*

19.95

Pan seared peppercorn crusted Ahi Tuna with mango salsa and spicy mayo
- GRILLED TERIYAKI CHICKEN

18.95

Grilled chicken breast with teriyaki sauce and pico de gallo
- CARNITAS PORK

18.95

Braised, tender pork with a roasted pineapple salsa, teriyaki sauce & pickled red onion

Street Tacos

THREE (3) TACO MEAL \$16.95, SERVED WITH OUR BLACK BEANS & MEXICAN RICE
All tacos are \$5.95 a la carte, served on flour tortillas topped with cilantro - corn tortillas or lettuce wraps upon request

- CARNE ASADA STEAK

+ \$1/TACO

Grilled flank steak, slaw, chimichurri & cotija cheese
- HULI HULI CHICKEN

GF

Braised chicken in a hula hula (teriyaki) sauce, lettuce, pineapple/mango salsa
- FISH TACOS - GRILLED OR BAJA STYLE

+ \$1/TACO

Hake fish sourced locally from Louie’s Seafood, served fried or grilled (GF) with slaw, pico & lemon crema

- GRINGO TACO

GF

Seasoned ground beef, lettuce, pico de gallo & spicy aioli

- FRIED AVACADO

V

Crispy avocado in cornmeal crust with slaw topped with pickled red onion & chipotle crema

- MANGO SHRIMP - BLACKENED OR BAHA STYLE

GF V

Blackened shrimp with slaw, mango salsa, sweet chili sauce

- AHI TUNA*

GF V

+ \$1/TACO

Rare Ahi Tuna sliced thin, slaw, pico & lemon crema

- FALAFEL

V GF VG

Chickpea falafel, slaw & tzatziki sauce

- CARNITAS PORK

GF

Tender pork with slaw, pico de Gallo and cotija cheese

- KOREAN BARBACOA BEEF

Pulled beef in korean BBQ with slaw & pickled red onions

- HONEY HOT PORK BELLY

GF

Crispy pork belly with hot honey, slaw, pickled red onions

Main Dishes

- ENCHILADAS VERDE

17.95

Soft corn tortillas rolled with pulled chicken, topped with our house-made verde sauce, lettuce, pico de gallo, sour cream, and cojita cheese
- GRANDE BURRITO

18.95

Stuffed with Mexican rice, black beans, ranchero sauce, queso & shredded monterey jack, sour cream & pico on top, served with side salad & avocado ranch
(Make it a chimichanga for +\$1)
Choose Chicken, Carnitas Pork, Ground Beef or Grilled Vegetables
Barbacoa Beef +\$1, Grilled Shrimp +\$2

- FAJITAS

They'll arrive sizzling to your table with red peppers, onions, squash & zucchini with your choice of: Very Veggie 15.95 Chicken 16.95 Steak or Shrimp 17.95 w/grilled flour tortillas, pico de gallo, sour cream, lettuce and cheese *add rice & beans \$2*

ENCHIRRITOS 17.95

Two mini burritos stuffed then grilled, topped with queso & salsa verde, served with black beans & rice
Roasted Vegetables * Carnitas Pork or Braised Chicken +\$1
Surf & Turf (Grilled Steak & Shrimp) +\$3

- SWANKY CHICKEN

GF

23.95

Our all-natural chicken breast topped with guacamole, crumbled bacon, pico de gallo, melted cheese and Swanky BBQ sauce over mashed potatoes

- MEXI BRISKET BURGER

17.95

Ground brisket & sirloin burger on a brioche bun topped with Monterey Jack & cheddar cheese, guac, pico and lettuce, fries

- HANGER STEAK

26.95

Choose Mexican style with chimichurri sauce, or a peppercorn dusted hanger with charred corn salsa, Fresca fries & garlic aioli to dip

- HALF FRIED CHICKEN

23.95

Brined, roasted and then lightly fried - choose Mexican stye with chimichurri sauce, rice & pico de gallo or Southern style with hot honey, fries and pineapple salsa

Sides

- FRESCA FRIES

4

Crispy, battered sidewinder fries
- GUACAMOLE

7

Made fresh daily
- QUESO

7

A creamy, spicy blend of four cheeses

- SIDE SALAD

5
- MASHED POTATOES

4
- ROASTED VEGETABLES

5

Zucchini, Squash, Red Onion, Bell Pepper
- BLACK BEANS & RICE

4

Consumer Advisory: *Consumption of raw or undercooked meat, poultry, eggs, or seafood may increase the risk of illness.