




# Entradas


<b>Guacamole Frida</b>	<b>9.95</b>
Fresh avocado mixed with onions, serrano chile, tomato and cilantro.	
<b>Queso Fundido</b> 	<b>8.95</b>
Melted cheese served with flour tortillas. With Chorizo add \$1, rajas or mushrooms add \$2	
<b>Frida Platter</b>	<b>12.95</b>
A sampler plate with crispy chicken and potato taquitos, quesadillas, sopes and guacamole.	
<b>Crispy Taquitos</b> 	<b>7.95</b>
Chicken and potato wrapped in a corn tortilla, served with cheese, guacamole and sour cream.	
<b>Rollitos de Camarón</b>	<b>8.95</b>
Rolled and fried flour tortilla filled with sautéed shrimp and served with guacamole.	
<b>Quesadillas</b> 	<b>7.95</b>
Fresh corn tortillas filled with cheese.	

# Sopas

<b>Sopa de Tortilla</b>	<b>6.95</b>
A tradition in Mexican cuisine! This soup combines flavors and textures of tortilla strips, garnished with avocado, cheese, sour cream and chile pasilla.	
<b>Pozole</b>	<b>11.95</b>
Guajillo broth with hominy (blanched white corn kernels), spices, and shredded chicken. Served with corn tostadas, lettuce, limes, oregano, and radish slices on the side.	
<b>Caldo de Mariscos</b>	<b>12.95</b>
Seafood in a fish stock, with a touch of Guajillo chile	
<b>Consomé de pollo</b>	<b>6.95</b>
Chicken consommé with vegetables, rice and shredded chicken.	

# Ensaladas

	<b>Small</b>	<b>Regular</b>
<b>Mexicana</b>	<b>7.95</b>	<b>10.95</b>
Baby spinach with a cilantro dressing, topped with grilled chicken, sesame seeds, tortilla chips, pasilla chile, toasted peanuts and queso fresco.		
<b>Al Tequila</b>	<b>8.95</b>	<b>11.95</b>
Mixed greens with tomato, cucumber, avocado slices covered in sesame seeds and seared tuna, tossed with citrus-tequila vinaigrette.		
<b>César</b>	<b>6.95</b>	<b>8.95</b>
Fresh romaine lettuce tossed with our home made cesar dressing. With chicken add \$1.95		
<b>Resplandor de Mango</b>	<b>8.95</b>	<b>11.95</b>
Mixed greens, grapes, chopped mangos, caramelized walnuts and goat cheese, tossed with a passion fruit dressing. With chicken add \$1.95		

 Available in kids portions

\* Please inform your server of any food allergies.

\*\* 18% Gratuity added to parties of 6 or more

\*\*\* \$3 for split orders

**Ensalada Verde** 6.95  
Mixed greens tossed with balsamic vinaigrette dressing.

## Ceviche

**Ceviche Casa Acapulco** 12.95  
A tropical blend of fresh shrimp, avocado, tomato, jalapeño and cilantro.

**Ceviche Oasis** 13.95  
Fresh tuna with avocado, sesame seeds, jalapeño and spices.

**Ceviche Especial** 14.95  
A combination of tuna, shrimp and avocado in a creamy chipotle sauce.

**Ceviche de Camarón Rasurado** 12.95  
Fresh shrimp prepared with lime juice, olive oil, onions and cilantro.

**Carpaccio de Atún** 13.95  
Thin sliced tuna with avocado, onions, cilantro and green chile in a special sauce.

**Carpaccio Mixto** 14.95  
Thin sliced tuna and shrimp with avocado, onions, cilantro and green chile in a special sauce.

## Tacos

**Taco del Güero**  11.95  
Soft corn tortillas with tenderloin strips, onions, cilantro and spices.

**Tacos de Camarón** 11.95  
Soft corn tortillas filled with sautéed shrimp in a pasilla-orange sauce. Topped with grilled onions and a touch of guacamole.

**Tacos Don Javier** 10.95  
Soft fish tacos al pastor, topped with fresh pineapple, onions and cilantro.


**Tacos de Rib Eye** 15.95  
Grilled marinated rib eye, diced and topped with onions and cilantro.

**Tacos de Langosta** 15.95  
Fresh flour tortillas filled with sautéed lobster tail and a touch of black beans, rice and creamy chipotle sauce.

**Tacos de Cochinita Pibil** 10.95  
Slow cooked pork in an annatto seed sauce, served with habanero relish on the side.

**Tacos de Carnitas** 10.95  
Slow cooked pork meat topped with onions and cilantro.

**Tacos de Pollo**  10.95

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Soft corn tortillas with marinated grilled chicken topped with onions and cilantro.

**Tacos al Pastor** **10.95**  
Grilled pork in a Guajillo-orange sauce, served with onions and cilantro.

## Carnes

**Fajitas Tlaquepaque** **17.95**  
Tenderloin strips with sautéed tomatoes, green bell peppers and onions. Served with rice and beans.

**Carnitas** **16.95**  
Pork loin cooked in its own juice with beer, soda and spices. Served with rice, refried beans, guacamole and corn tortillas.

**Arrachera Norteña** **19.95**  
A tender marinated charbroiled skirt steak. Served with an enchilada tapatia, guacamole, rice and nopalitos salad.

**Filete Tentación** **29.95**  
Charbroiled filet mignon on a Mexican truffle-chile sauce (huitlacoche), topped with goat cheese and jalapeño sauce. Served with sautéed mushrooms and baked chayote squash.

**Filete Tampiqueña** **24.95**  
Butterflyed grilled marinated filet mignon. Served with a mole enchilada, guacamole, rice and beans.

**Filete Invierno** **29.95**  
Charbroiled filet mignon on a grilled cactus topped with melted cheese. Served with grilled vegetables.

**New York al Grill** **29.95**  
14 oz. grilled New York steak served with sautéed spinach and French fries.

## Pescados y Mariscos

**Pescado a la Talla** **17.95**  
Grilled fish marinated in a three-chile sauce. Served with rice, fried plantains, and a chayote squash stuffed with cheese.


**Pescado al Limón** **17.95**  
Fresh fish in a lemon-butter sauce. Served with white rice and vegetables.

**Halibut Primavera** **24.95**  
Fresh halibut in a white wine and lime sauce. Served with rice and vegetables.

**Salmón a la Diabla** **18.95**  
Grilled salmon in a chipotle creamy sauce. Served with rice and vegetables.

**Salmón Aqua** **18.95**  
Grilled salmon in a white wine sauce. Served with grilled vegetables.

**Camarones al Ajillo** **19.95**

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Sautéed prawns in garlic, white wine, butter and lemon juice. Served with white rice.

**Camarones al Tequila** **19.95**

Sautéed prawns in an orange-tequila sauce, butter, lemon and spices. Served with white rice and a potato croquette.

**Fajitas de Camarón** **19.95**

Grilled shrimp with sautéed tomatoes, green bell peppers and onions. Served with guacamole, rice and beans.

## Aves y Moles

**Fajitas de pollo** **16.95**

Grilled chicken strips with sautéed tomatoes, green bell peppers and onions. Served with guacamole, rice and refried beans.

**Fajitas Mixtas** **19.95**

Your choice of two of the following: Chicken, tenderloin strips or shrimps, with sautéed tomatoes, green bell peppers and onions. Served with guacamole, rice and refried beans.

**Mole Poblano** **17.95**

Chicken simmered in a delicious chile chocolate sauce. Served with rice and beans.

**Mole Verde** **17.95**

Chicken simmered in a ground pumpkin seed sauce. Served with Mexican rice.

**Enchiladas Tapatias** **14.95**

Wrapped corn tortillas filled with chicken or cheese, dipped in our special chile-ancho sauce, topped with melted cheese, sour cream and green onions. Served with rice and refried beans.

**Enchiladas Suizas** **14.95**

Wrapped corn tortillas filled with chicken or cheese, dipped in a green tomatillo sauce, topped with melted cheese, sour cream and green onions. Served with rice and refried beans.

**Enchiladas Poblanas** **15.95**

Wrapped corn tortillas filled with chicken or cheese, dipped in our special chile chocolate sauce, topped with melted cheese, sour cream and green onions. Served with rice and refried beans.

**Pechuga Fogata** **16.95**

Grilled chicken breast marinated in our special sauce. Served with mushroom salad.


**Pechuga XI-XE** **18.95**

Light breaded and fried chicken breast roulade filled with spinach and cheese, topped with a poblano chile sauce. Served with black beans and rice.

**Flautas de Pollo** **14.95**

Fried chicken flutes, topped with lettuce, sour cream and queso fresco. Served with rice, refried beans and guacamole.

## Sides


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<b>Vegetables</b>	<b>3.95</b>	<b>Cheese Gorditas</b>	<b>3.95</b>
<b>French Fries</b>	<b>2.95</b>	<b>Guacamole</b>	<b>2.95</b>
<b>Fried Plantains</b>	<b>3.95</b>	<b>Pico de Gallo</b>	<b>2.50</b>
<b>Rice and Beans</b>	<b>2.50</b>	<b>Rajas con Crema</b>	<b>4.95</b>
<b>Habanero Relish</b>	<b>2.95</b>	<b>Mashed Potatoes</b>	<b>3.95</b>

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