Frida K

Achiote

MEXICAN KITCHEN

Buenos Días

Good Morning

Pancakes and more

(Breakfast served from 8:00 am to 2:00 pm)

Clasicos 12.90
Three fluffy buttermilk golden brown pancakes, served with bacon or fresh fruit 700 Cal

Fresas y nueces 16.90
Three pancakes topped with walnuts & fresh strawberries, served with bacon 1050 Cal

Multigrano Pancake 15.75
Three multi grain pancakes, made with a blend of wheat, flax seeds quinoa and barley toasted amaranth offering a hearty texture and nutty flavor 650 Cal

French Toast 16.90
Two texas toast, grilled to a golden brown, served with strawberries, creamy butter and bacon 990 Cal

Blueberry pancakes 16.50
Three fluffy, golden with blueberries, lightly dusted with powdered sugar & maple sugar, served with bacon or fresh fruit 850 Cal

Ensalada de frutas Half 12.90 Full 18.90
A vibrant mix of fresh seasonal fruits, including strawberries, pineapple, cantaloupe, crisp apples & melon, served with cottage cheese 350 / 573 Cal

Omelettes

Half **16.70** Full **21.70**

Made with 3 or 2 whole eggs

With egg whites only Half Orders **+1.50** Full Orders **+2.50**

Served with refried beans and house potatoes

130 Cal 150 Cal

Ranchero
Chorizo, queso fresco, Anaheim pepper slices and avocado, topped with green tomatillo sauce 350 / 600 Cal

Jamon con queso
Ham and jack cheese, topped with our tasty and tangy ranchera sauce for an extra kick of flavor 250 / 550 Cal

Espadaña
Sautéed mushrooms, Anaheim peppers & melted jack cheese, finished with a smoky chipotle cream sauce 350 / 650 Cal

Espinacas con champiñones
Spinach, jack cheese and sautéed mushrooms with chunky ranchera sauce 462 / 791 Cal

Oaxaca
Sautéed mushrooms, Anaheim pepper & melted Oaxaca cheese, covered with authentic Oaxacan Mole 350 / 700 Cal

Achiote
Chorizo, cheese, avocado and tomato, topped with creamy bean sauce and green sauce 400 / 750 Cal

Scrambles

Half **16.70** Full **21.70**

Made with 3 or 2 whole eggs

With egg whites only Half Orders **+1.50** Full Orders **+2.50**

Served with refried beans and house potatoes

130 Cal 150 Cal

Con Chorizo
Delicious marinated ground pork meat 460 Cal

Con Jamón
Diced ham 657 Cal

Con tocino
Chopped bacon 1012 Cal

A la mexicana
Fresh tomatoes, onions & jalapeño 581 Cal

Machaca
Shredded beef, pico, ranchera sauce & scrambled eggs 850 Cal

Veggie
Anaheim peppers, onions, tomatoes, mushrooms and spinach 609 Cal

Chilaquiles

Half **14.95** Full **19.95**

715 Cal 1300 Cal

Deep fried tortilla chips, covered with your choice of sauce between ranchera, mole, chipotle or green tomatillo, finished with melted jack cheese and a drizzle of sour cream

Served with refried beans and potatoes

130 Cal 150 Cal

Ranchera red sauce
Our slowly simmered, mildly spicy sauce, is made from fresh tomatoes, onions, garlic and green chilies 700 Cal

Mole poblano sauce
From Puebla Mexico, a tasty, velvety sauce made from a blend o fried chiles, nuts, seeds, spices and a hint of chocolate 710 Cal

Chipotle cream sauce
A tangy, creamy sauce blended with smoky chipotle peppers, adding a subtle kick and a smooth, zesty flavor 710 Cal

Green tomatillo
Made from fresh tomatillos, green chiles, onions, cilantro and a touch of sweetness to balance the natural tartness 650 Cal

Traditional

Served with refried beans and potatoes

130 Cal 150 Cal

Huevos rancheros Full 19.90
Two fried eggs over two corn tortillas, topped with your choice of sauce between ranchera, mole, chipotle or green sauce 320 Cal 450 Cal 400 Cal 350 Cal

Huevos al gusto 14.90
Two eggs prepared any style 160 Cal

Molletazo 21.00
Toasted telera bread layered with refried beans, ham and melted cheese, topped with two eggs cooked any astyle, finished with a drizzle of chipotle cream and a tangy tomatillo green salsa 640 Cal

Huarache con huevos 19.90
A traditional corn masa base topped with refried beans, grilled panela cheese, carne asada and two eggs cooked any style. finished with tangy tomatillo green salsa 950 Cal

Achiote Slam 26.00
A delicious combination featuring your choice of any of our omelettes, paired with chilaquiles rojos, verdes, chipotle or mole sauce 950 Cal

Arrachera con huevos 32.00
6oz Flap meat steak cooked to your liking, served with two eggs any style, accompanied by frijolones (frijoles puercos) and house potatoes 910 Cal

Big Burros

Espadaña 18.50
Scrambled eggs, anaheim pepper, cheese and chipotle cream sauce 1450 Cal

Chorizo 17.50
Scrambled eggs with marinated ground pork meat 1550 Cal

California 22.50
Carne asada, guacamole, sour cream, potatoes, lettuce, fries, jack cheese, pico de gallo and beans 1628 Cal

Carne asada 21.80
Grilled top sirloin and guacamole 1479 Cal

Vegetariano 16.50
Bell peppers, grilled onions, zucchini, sour cream, guacamole salsa and de la olla beans 750 Cal

Machaca 20.50
Scrambled eggs, shredded beef and pico de gallo 967 Cal

Add-ons

Side of chilaquiles	**7.75**	667 Cal	Two eggs	**5.50**	126 Cal	Papas de la casa	**4.25**	225 Cal
One egg	**2.75**	63 Cal	Tomato slices	**2.45**	11 Cal	Frijoles refritos	**4.25**	164 Cal
Shredded chicken	**4.95**	142 Cal	Arrachera (flap meat)	**7.75**	246 Cal	Frijolones	**5.25**	194 Cal
Carne asada	**6.25**	231 Cal	Chiles toreados	**2.99**	45 Cal	Tocino / bacon	**5.55**	160 Cal
One hot cake	**3.75**	242 Cal	Machaca	**6.55**	231 Cal	Jamón / ham	**5.55**	231 Cal

Pan tostado / Toasted bread	**2.75**	130 Cal			
Crema agria / Sour cream	**2.75**	28 Cal			
Full omelette	**15.00**	470 Cal			
Half omelette	**9.50**	240 Cal			
Chorizo	**4.25**	231 Cal			

Lunch & Dinner

Starters

Nachones Sm **10.90** 680 Cal Lg **19.90** 1350 Cal
Crispy corn tortilla base, layered with, melted cheddar jack cheese, carne asada, sour cream and grilled onions, served with guacamole and refried beans

Queso fundido **17.50**
Melted jack cheese served with your choice of anaheim pepper slices,chorizo or mushrooms, served with warm flour or corn tortillas 1180 Cal

Pork Belly Chicharrones **19.75** 1580 Cal
Diced tender and crispy pork belly, served with guacamole

Achiote Sampler **29.75**
2 beef rolled tacos, 2 flour quesadillas, 4 chicken wings, 1 beef machaca burrito and fresh guacamole 1629 Cal

Guacamole Sm **9** 200 Cal Lg **15.95** 800 Cal
Fresh Mashed avocados, served with a side of pico de gallo and corn chips

Alitas Sm **12.50** Lg **20.00**
Juicy and tender chicken wings served with buffalo sauce 500 / 900 Cal

Lunch Menu 14.75

Lunch menu includes one beverage drink (Soda, coffee or agua fresca) Served from 12:00 pm to 4:00 pm
Lunch menu available from Monday to Friday only

1/2 Torta
Mexican telera bread stuffed with carne asada or tender chicken breast, bacon, jack cheese, guacamole and refried beans, served with fries 950 Cal

2 Flautas
Two rolled beef tacos covered with lettuce, sour cream, cotija cheese and ranchera sauce served with refried beans and rice 900 Cal

One enchilada
One cheese or chicken enchilada, with red or green sauce, served with refried beans and rice 670 Cal

Carne asada tacos
Two corn tortillas with grilled top sirloin and avocado slices, served with refried beans and rice 680 Cal

Pollo chipotle
5 oz of chicken breast with chipotle cream sauce, served with refried beans and rice 600 Cal

Tlalpeño
Chicken broth with rice, chickpeas, shredded chicken, panela cheese, avocado slices and veggies, served with one flour or corn quesadilla 650 Cal

Soup & Salads

All salads are made with our unique mix of market fresh cut of iceberg / romaine lettuce and spinach

Tortilla soup Sm **11.50** 400 Cal Lg **17.70** 850 Cal
Chicken broth with corn tortilla strips, panela cheese, avocado, sour cream and chipotle pepper

Caldo Tlalpeño Sm **11.75** 650 Cal Lg **17.70** 1300 Cal
Chicken broth with rice, chickpeas, shredded chicken, panela cheese, veggies and chipolte pepper served with two quesadillas

Pozole Sm **11.75** 400 Cal Lg **15.70** 875 Cal
Pork and hominy stew dish, including backbone, trotters, head and lean pork meat, rich in spices and flavor, good for those terrible hangovers

Ensalada a la mostaza **19.75** 850 Cal
Simply "Exquisite" Green apples, walnuts, grapes, feta cheese, avocado and mustard dressing
Add 5oz chicken breast **8.75** 150 Cal or 6oz Salmon **11.75** 380 Cal

Menudo Sm **11.75** 350 Cal Lg **15.75** 775 Cal
Served on Saturday's and Sunday's, hangover remedy, tripe stew seasoned with chili peppers and beef legs, served with warm tortillas

Ensalada valle verde **16.75** 550 Cal
Tomatoes, avocado, cucumber, feta cheese and creamy cilantro dressing
Add 5oz chicken breast **8.75** 150 Cal or 6oz Salmon **11.75** 380 Cal

Antojitos

Quesadilla gold **12.75**
Melted cheese cooked to a crust with your choice of beef or chicken breast or mushrooms and cilantro, wrapped in a flour tortilla, served with refried beans 550 Cal

Sopes **13.00**
2 sopes with your choice of shredded beef **591 Cal** or chicken **640 Cal**, or chorizo **1050 Cal**, with refried beans, lettuce, cotija cheese, sour cream and ranchera sauce

Arrachera Vampiros **20.50**
Two grilled corn tostadas, topped with melted cheese and grilled corn and arrachera, served with a side of Pico de gallo and guacamole 650 Cal

Chile Relleno **20.90**
Two battered poblano peppers stuffed with cheese, covered with ranchera sauce, grilled corn kernels, cotija cheese and sour cream, served with refried beans and rice 1220 Cal

Taco Hass **12.75**
Flour tortilla with beef, cheese, avocado and anaheim pepper, served with refried beans 1329 Cal

Flautas **14.75**
3 crispy shredded beef rolled tacos with sour cream, lettuce, cotija cheese, ranchera sauce, refried beans and rice 780 Cal

Enchiladas **22.50**
Two soft tacos, stuffed with your choice of shredded chicken, beef or cheese, covered with red, green, mole or chipotle sauce, topped with sour cream and melted cheese, served with refried beans and rice 875 Cal

Pork Belly tacos **18.75**
Pork Belly chicharron slices seared to a perfect golden crust, served with shredded cabbage, a slice of avocado and pico de gallo 750 Cal

Tostadas **13.75**
Two fried corn tortillas with your choice of shredded beef **674 Cal** or chicken **723 Cal**, with refried beans, lettuce, cotija cheese, sour cream and ranchera sauce

La Torta **22.75**
Giant Mexican telera bread sandwich stuffed with carne asada or tender chicken breast, bacon, refried beans, guacamole, lettuce and melted cheese served with fries 1550 Cal

Lengua **26.75**
Beef tongue, slow cooked for 4.5 hours covered with our green tomatillo sauce, served with refried beans and rice 875 Cal

Fajitas Chicken **29** Beef **39.80**
Grilled chicken breast or flap meat with bell peppers and onions, served with guacamole, rice and refried beans 850 Cal

Flat Griddle & Grill

Pollo en mole **29**
From Puebla Mexico, tender chicken breast, covered with our unique mole sauce, served with rice and refried beans 800 Cal

Salmón **33**
Butter grilled Atlantic Salmon with garlic and ranchera sauce, served with rice and veggies 775 Cal

Arrachera asada **39.80**
Grilled 12 oz tender and juicy beef flap meat, served with seasoned beans "frijolones" and grilled onions 1300 Cal

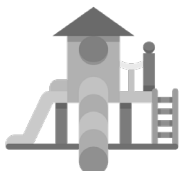
Pollo a las brasas **25**
Grilled 10 oz marinated chicken breast, served with rice and veggies 675 Cal

Pollo en chipotle **29**
Marinated tender chicken breast covered with chipotle cream sauce, served with white rice and steamed veggies 675 Cal

Puños **39**
Marinated beef tenderloin bites, with bacon and onion, topped with melted cheese, served with our seasoned beans, perfect to make tacos 1329 Cal

Tampiqueña **45**
Our signature combination with 8 oz of grilled beef tenderloin topped with grilled onions and anaheim pepper slices, one cheese enchilada covered with red sauce, served with refried beans and guacamole 1329 Cal

Rib Eye steak **47**
Prime Grilled 12 oz Rib Eye steak, served with refried beans, guacamole and grilled jalapeños 1375 Cal



Kids Menu

Breakfast 12.95

Mini Pancakes
3 mini buttermilk pancakes with one scrambled egg and bacon 550 Cal

Mini burrito
6 inch flour tortilla with shredded beef, served with refried beans and potatoes 575 Cal

One egg
Any style, served with refried beans and potatoes
375 Cal

Lunch 12.95
Kids lunch is served with refried beans and rice

Pollitos empanizados
Crispy, golden breaded chicken tenders, perfectly cooked 475 Cal

Mini puños
4oz Tender marinated tenderloin beef bites, Grilled to perfection, with bacon and melted cheese 988 Cal

Mini quesadillas
Two flour tortillas with melted jack cheese 875 Cal

Salsas & Dressings
18 oz **15** with glass jar **+6**

Salsa Brava Spicy
A bold and chunky salsa made with fire roasted habanero peppers, toasted arbol chiles and grilled jalapeños

Salsa verde mesa Mild
Flavorful green salsa, crafted with roasted tomatillos, jalapeños and serrano peppers

Salsa macha Spicy
Bold and nutty salsa made with chili oil, roasted nuts, dry chiles and spicyes

Mostaza Dressing
Creamy and tangy salad dressing made with a blend of mustard, honey and aromatic spices

House Sweets
9.95

Tres Leches
Like nowhere else, our 3 milks cake, a touch of rompope mix, fresh strawberries and walnuts
836 Cal

Flan
A creamy sweet custard, finished with a caramel glaze topping
425 Cal

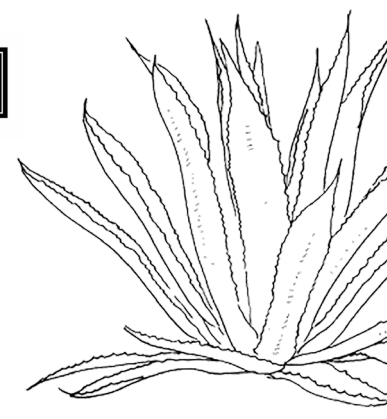
Zanahoria
Carrot cake served with vanilla Ice cream
800 Cal

Guava Cheesecake
Creamy cheesecake infused with the tropical flavor of guava glaze, served with vanilla ice cream
790 Cal

Soft Drinks
Unlimited refills on regular, de la olla or decaf coffee and fountain drinks
Refills are for dine-in consumption only and during your stay at the restaurant

Orange or apple Juice	Kids	**3.95**	183 Cal	Large 20oz	**5.75**	179 Cal
Aguas frescas Horchata, Jamaica or Tamarind	kids	**3.95**	137 Cal	Large 20oz	**5.75**	195 Cal
Unsweetened iced tea, Fountain drinks & lemonade	kids	**3.90**		Large	**4.95**	
Milk	kids	**4.85**	168 Cal	Large	**5.5**	196 Cal
Chocolate milk	kids	**5.00**	296 Cal	Large	**5.9**	444 Cal
Milk shake	kids	**6.90**	550 Cal	Large	**8.9**	750 Cal
Hot chocolate		**4.85**	75 Cal			
Unlimited Coffee Decaf or regular		**4.85**	5 Cal			
Mexican de la olla coffee Cafe de la olla made with cinnamon and brown sugar		**5.85**	318 Cal			
Hot tea Ask for available flavors, served with honey and lemons		**4.25**	2 Cal			
Licuado verde o de avena (Green or oatmeal shake)				Large	**7.9**	

Kids eat free Tuesdays,
(One free kids menu entree per paid adult entree, must be equal or higher value)
Valid from 10 am to 4 pm



Beer & Cocktails
"We reserve the right to refuse service"

Drafts Beers
16oz **9.25** 48oz **24.50**

Modelo
Negra Modelo
XX Lager
XX Ambar
Coors Light
Blue Moon
Pacifico
Corona

Bottled Beers
Domestic **8.25** Imported **9.15**

Bohemia
Corona
Tecate
Tecate Light
Modelo Especial
Negra Modelo
Pacifico
XX Ambar
XX Lager
Michelob Ultra

Wines
House Red or white
29 Bottle / 8.75 Glass

Michelada 12
Your choice of beer, lime juice and salt on the rim

Chavela 13.50
Your choice of beer, prepared clamato, lime juice, salt and chilli powder on the rim

Mimosa 10
Orange juice and Cristalino Brut Cava Champagne

Margarita 10
Agave wine tequila, triple sec orange liquor and your choice between lime, strawberry or mango, on the rocks or frozen

Add-ons

One quesadilla	**3.75**	667 Cal	One tostada	**7.50**	126 Cal	Fajitas vegetarianas	**16.50**	130 Cal	5oz Chicken breast	**8.75**	100 Cal
Arroz blanco	**4.00**	63 Cal	One enchilada	**7.50**	11 Cal	Crispy french fries	**6.25**	535 Cal	6oz Salmon	**11.75**	450 Cal
One sope	**7.50**	142 Cal	Mollete	**9.00**	523 Cal	Sopa or ensalada	**6.25**	300 Cal	Oatmeal	**6.25**	280 Cal
One taco	**7.50**	231 Cal	Chile relleno (2 pieces)	**15.50**	45 Cal	Side of chilaquiles	**7.75**	290 Cal			

"Steaks, Chicken, Pork and eggs are cooked to order and if under cooked may pose a health risk, especially if you have certain medical conditions"
Tip is not included, 18% suggested gratuity / For groups of 7 or more, an 18% gratuity will be added
Thank you for making Achiote your place of preference