

FRESCA TEQUILA BAR & GRILL

Mexican Fusion Cuisine & Craft Cocktails

Starters

v GF **FRESCA CHIPS & SALSA**
House fried tortilla chips served with our Salsa Roja 3
ADD Queso 3 Guacamole 4 Salsa Verde 2
The Works! Salsa, Queso & Guac 7

v **MEXICAN EGG ROLLS**
Made right here and stuffed with corn, black beans, spinach and cheese, served with Avocado Crema for dipping 6

v **MAPLE SWEET POTATO QUESADILLA**
Caramelized onions, fire roasted sweet potatoes & brie cheese grilled between two flour tortillas, topped with a Maple dressed salad 9.95

MEXICAN POUTINE
Our pig ear french fries topped with Negra Modelo gravy, cheesy queso and a fried egg 8

CERVEZA POACHED MUSSELS
A Pacifico beer broth with chorizo sausage, onions and herb butter crostini 9

QUESADILLAS
Stuffed & melted between two flour tortillas, served with our own salsa 8.50
Choose: * Chicken * Pork * Roasted Vegetable (V)

FRESCA BUFFALO WINGS
Our signature buffalo sauce, served with Avocado Crema to dip 8 pc \$9/16 pc \$17

PULLED PORK NACHOS
Crispy House Chips topped with pork, blue cheese, cheddar & monterey jack, jalapeños, pico de gallo & swanky BBQ 10

v **MEXICAN STREET CORN**
Served on the cob, topped with spicy chili-lime aioli, cotija cheese & cilantro 4

Entrees

GF **THE VAQUERO STEAK**
Our iconic bone-in Cowboy Cut 22 oz Ribeye served with garlic mashed potatoes & seasonal vegetables 28.00

GF **DUCK MOLE**
Smoked Duck Leg, served crispy with a rich & spicy Mole sauce, house rice & jicama slaw 23.00
Chicken Molé 16

GF **SWANKY CHICKEN**
Our all-natural chicken breast topped with avocado, pico de gallo, melted cheese & locally produced habanero honey Swanky Sauce® and our BBQ, cajun mashed potatoes 16.50

GF **SEAFOOD PAELLA**
Shrimp, Scallops, Squid & smoky chorizo sautéed with wine, seafood stock, garlic & tomato over saffron rice 24.00

ENCHIRRITOS (OUR BLEND OF THE ENCHILADA & BURRITO)
Flour tortillas stuffed with your choice of filling & cheese topped with our queso & salsa verde, served with black beans & rice
Surf & Turf: Grilled Steak & Shrimp 18.00 Carnitas Pork 16.00
Vegetable 14.00

HANGAR STEAK WITH CILANTRO CHIMICHURRI
Our version of Steak Frites, served on a cutting board with our french fries and chipotle aioli 22

GF **FRESCA CATCH OF THE DAY**
Fresh from Louie's Seafood in Colchester, ask your server MP

TEQUILA BBQ SPARERIBS
Half or full rack of our signature Tequila BBQ spareribs, French Fries & Slaw
1/2 Rack 16 Full Rack 22

Street Tacos A La Carte

Served on flour tortillas, unless corn is requested. The GF symbol below indicates the filling is naturally Gluten-Free.

THREE (3) TACO MEAL \$14.95
Choose any three tacos, served with black beans & rice

GF **AL PASTOR PORK**
Slaw, Pineapple & Apple Salsa 4

OYSTER PO BOY
Fried Oysters, shredded lettuce, chipotle crema 4.50

SOUTHERN FRIED CHICKEN
Slaw, Lemon Aioli 4

GF **DUCK CONFIT**
Slaw, Julienned Cucumber 4.50

FISH TACOS
Baja style (fried) or Grilled (GF), Avocado Crema & slaw 4

KOREAN BEEF
Slaw & pickled red onions 4.50

GF **PORK BELLY**
Sliced & pan-seared with honey, Chipotle Crema 4.50

v **FRIED AVOCADO**
Chipotle Aioli, Slaw, Pickled Red Onion 4

v GF **WILD MUSHROOM & GARLIC**
Cotija cheese, pickled red onion 4

FIRECRACKER SHRIMP
Slaw, Mango & Cucumber Salsa 4.50

Soups & Salads

GF **MEXICAN TORTILLA SOUP**

Homemade chicken soup, topped with fresh avocado, cotija cheese, pico de gallo and tortilla chips 6.00

SOUP OF THE DAY
Ask your server for our soup du jour 6.00

GF **MEXICAN COBB**
Romaine, Corn, Avocado, Bacon, Tomatoes, Blue Cheese crumbles, Avocado Ranch 11.00

v GF **BURRITO SALAD**

Cilantro Lime Rice topped with romaine, corn, black beans & cheese, Chipotle Ranch 9

v GF **AUTUMN CHOPPED SALAD**
Brussel & Kale greens, topped with candied walnuts, cotija cheese, raisins, honey mustard dressing 9.00

ADD GRILLED CHICKEN TO ANY SALAD \$3

Kids

CHICKEN TENDERS
Bell & Evans tenders, served with our pig-ear french fries 6.75

CHEESE QUESADILLA
Served with house salsa 5.00

TACO DINNER
One soft taco - choose pork or chicken and one side 5.50

Dessert

v **FRESCA DOUGHLUV**
Edible cookie dough served in a fried cinnamon tortilla shell (ask for the flavor) 6.00

v **SOPAPILLAS**
Mexican Fried Dough with chocolate & caramel dipping sauces 7.00

GF v **FLAN**
Creamy and delicious in a caramel sauce with candied popcorn 6.00

v **CHOCOLATE LAVA CAKE**
Decadent Lava Cake, served with fresh fruit and whipped cream 7.00

Sides \$4

v **PIG EAR FRENCH FRIES**
GF v **SAFFRON RICE & BEANS**
GF v **CAJUN MASHED POTATOES**
GF v **ROASTED VEGETABLES**

v - Vegetarian GF - Gluten Free

CONSUMER ADVISORY: CONSUMPTION OF RAW OR UNDERCOOKED MEAT, POULTRY, EGGS, OR SEAFOOD MAY INCREASE THE RISK OF ILLNESS.

Margaritas

Simple, fresh & made to order, our handcrafted cocktails blend freshly squeezed citrus, house made sour mix and deliciously simple ingredients.

FRESCA RITA

Our house margarita made with 100% Blue Agave tequila (Tres Agaves), Triple Sec & House Sour *ask for it spicy! 9

GINA'S BLACK & BLUE

Hornitos Black Barrel Anejo, Blueberry Puree, House Sour, Fresh Lime 10

LANA'S LIME IN THE COCONUT

1800 Coconut Tequila, Agave Nectar, Fresh Lime & House Sour 9

PO'S PERFECT MARGARITA

Patron Silver Tequila, Patron Citronge Orange, Sour, Lime 11

TRACY'S SPICY PEACH

Tanteo Jalapeno Tequila, Stirrings Peach Liqueur, House Sour, Fresh Lime 9.50

SHE'SHE'S GRAND CITRUS MARGARITA

Milagro, Grand Marnier, Sour, Orange Juice, Fresh Lime 11

PATTY'S CRANRITA

Casamigos Blanco Tequila, Triple Sec, Cranberry Juice, House Sour, Fresh Lime 10

RAIN'S

Sauza Blue Reposado, Organic Strawberry Mix, Fresh Lime 9

Craft Cocktails

CATHY'S MAESTRO PALOMA

Maestro Dobel Tequila, Ruby Red Grapefruit & Soda 9.00

RACHEL'S MANGO PAINKILLER

Citron Mango, Sugar Island Rum, Pineapple, OJ & Coconut Cream 9.50

MEG'S

Bulleit Bourbon, Locally produced Apple Cider, Fresh Lemon 9

JENNY'S MAPLE OLD FASHIONED

Knob Creek Smokey Maple Bourbon, Bitters, Muddled Orange Peel & Marasca Cherry 10

TINA'S LAVENDER LEMONADE

Wild Moon Lavender, Ketel One, House Sour Mix, Fresh Lemon 9

PAULINE'S BOTANIST & CUCUMBER MARTINI

Botanist Gin, Wild Moon Cucumber, House Sour, Cucumber Wheel 9

JOJO'S PUMPKIN MARTINI

Crop Organic Pumpkin Vodka, Carolan's Irish Cream, shaken not stirred. 9

KELLY'S ROSEMARY & CITRUS MARTINI

Crop Organic Lemon Vodka, Fresh Lemon & Rosemary Simple Syrup 9

Barrel Aged Cocktails

These cocktails are blended and aged in toasted oak barrels served with bitters and Amarena cherries \$11/each

THE 1850

Germain-Robin Brandy, Low-Gap Whiskey, Aromatic Herbs & Bitters

RYE MANHATTAN

Low Gap Rye Whiskey, Vya Sweet Vermouth, Orange Bitters

The Three Mules

Ginger Beer and Copper Mugs make Mule lovers happy \$9/each

KENTUCKY MULE

Redemption Rye, Fresh Lemon, Ginger Beer

MEXICAN MULE

Don Julio, Fresh Lime, Ginger Beer

MOSCOW MULE

Stoli Vodka, Fresh Lime, Ginger Beer

Tequilas

Select any tequila and turn it into a margarita - add \$2

BLANCOS

Avion, Cruz, Patron, Casamigos, Lunazul, Tres Agaves, Milagro, Milagro Barrel Select Reserve, Pura Vida, El Tesoro Platinum, Espalon, Don Julio, Corzo

REPOSADOS

Cruz, Patron, Casamigos, Lunazul, Tres Agaves, Maestro Dobel Diamante, Pura Vida, Corzo, Don Julio, Sauza Signatura Blue, La Gritona, José Cuervo Tradicional

AÑEJOS

Cruz, Patron, Casamigos, Sauza Hornitos Black Barrel, Sauza Tres Generaciones, Corzo, Don Julio, Tres Agaves, Casadores Extra, Don Julio 70th Anniversary Clara Añejo

SPECIALTY TEQUILAS

Illegal Mezcal, Montelobos Mezcal Joven, Tanteo Jalapeño Tequila, Clase Azul, Don Julio 1942

Beers

ON DRAFT, 8 OZ OR 16 OZ

An ever-changing array of CT craft beers and some old favorites, so please ask your server for the lineup!

BOTTLES & CANS, \$5

Angry Orchard, Dos Equis, Dos Equis Amber, Corona, Corona Light, Yuengling Light, Modelo Negra, Gluttenberg IPA (GF), Pacifico, Guinness, Beck's N/A

Tequila Flights

(Blanco/Reposado/Añejo)

Three 1 oz shots, served with fresh lime

Cruz 18/Patron 22/Casamigos 24/Don Julio 24

Wines

SPARKLING & ROSÉ

Josh Cellars Rosé \$8

Maschio Prosecco \$7

Henry Varney Brut de Brut (Bottle) \$30

REDS

Fat Cat Pinot Noir \$7

Alhambra Malbec \$8

Trapiche Oak Cask Cabernet \$8

Merlot \$8

Abando Rioja \$9

WHITES

Blufeld Riesling \$7

Pinot Grigio \$7

Casillero Del Diablo Sauv Blanc \$7

Clos Du Bois Chardonnay \$8

Housemade Sangria

RED SANGRIA

Pinot Noir, Kraken Spiced Rum, Triple Sec, Orange Juice, Ginger Ale & Fruit 9

ROSÉ SANGRIA

Rosé Wine, Stirrings Pomegranate Liqueur, Orange Juice, Ginger Ale, Fruit 9

Sodas & Mocktails

Shirley Temple, Strawberry Pink Lemonade, Sunset Soda (OJ, Grenadine, Sprite), Root Beer (Bottle) 3

FOUNTAIN DRINKS

Sprite, Coca-Cola, Diet Coke, Ginger Ale, Fanta Orange Soda, Pink Lemonade 2