



cantina
Fresco
grille
est 2018

www.frescocantinagrille.com
10779 Alpharetta Hwy #160
Roswell, GA 30076
(470) 395-6990



Dine-in | Delivery | ToGo | Catering

 LACTO-OVO VEGETARIAN OPTION
18% gratuity will be added to parties of 6 & more

ANTOJITOS

FRESCO GUACAMOLE 🌱

1/2 6.99 FULL 11.99

WHITE CHEESE DIP

1/2 7.99 FULL 10.99

FRESCO TRIO

Guacamole, white cheese dip and fresh pico de gallo with elote. 13.99

ENSALADAS

FRESCO SALAD

Mixed greens, pico de gallo, avocado, mixed cheese, roasted corn, black bean salsa, and mango dressing.

Steak or shrimp 14.99
Grilled chicken 13.99
Veggie 🌱 12.99
Salmon 16.99

TACO SALAD

Shredded lettuce, pico de gallo, sour cream, refried beans, cheese dip.

Ground beef or shredded chicken 12.99
Steak or shrimp 15.99
Grilled chicken 14.99

DRESSINGS

- Cilantro Ranch
- Chipotle Ranch
- Mango Vinaigrette
- Ranch

QUESO FUNDIDO

Chorizo, mushroom, pico de gallo, roasted corn and tortillas. 11.99

FRESCO DIP

Chicken, steak chorizo and shrimp in white cheese dip. Side of tortillas and pico. 14.99

CEVICHE

Fresh fish and shrimp marinated in citrus juice and spices 13.99

NACHOS

BBQ PORK

Shredded pork cooked in our homemade BBQ sauce topped with mixed cheese, white cheese dip, pico de gallo and sour cream. 14.99

NACHO SUPREMO

Refried beans, lettuce, sour cream, pico de gallo, jalapeños and cheese dip.

Veggie 🌱 12.99
Ground beef 12.99
Shredded chicken 12.99
Grilled chicken 14.99
Steak or Shrimp 16.99

SOPAS

SOPA DE POLLO

Shredded chicken, broth, ranchero sauce, rice, pico de gallo, avocado and tortilla strips. CUP 4.99 | BOWL 10.99

AVOCADO ROLLS

Shrimp, fresh avocados, red onions, cilantro, and sun-dried tomatoes. 14.99

EMPANADAS

Three shredded chicken with cheese. empanadas served with pico de gallo and chipotle ranch. 11.99

ELOTE

Mexican style corn on the cob with cheese and mayo. 8.00

BOWLS

FAJITA BOWL

Mexican rice, charro beans, grilled onions, bell peppers, pico de gallo, sour cream and guacamole

Grilled Chicken 13.99
Steak 14.99

VALLARTA BOWL

White rice, black beans, grilled chicken, avocado, pico de gallo, roasted corn, chipotle aioli and queso fresco 13.99

VEGGIE BOWL 🌱

White rice, black beans, onions, peppers, poblano peppers, portobello mushrooms, roasted corn and zucchini. Topped with lettuce, pico de gallo and avocado 11.99

POZOLE

Pork chunks, broth, hominy, cabbage, oregano. CUP 7.99 | BOWL 13.99

SHRIMP

Shrimp and broth. Served with rice, onion, cilantro, avocado. BOWL 15.99

QUESADILLAS

FRIED BUFFALO

Chicken tossed in our homemade buffalo sauce and chihuahua cheese. 14.99

CUBANA

Ham, shredded pork cooked with pico de gallo, lettuce, mushroom, chihuahua cheese, and chipotle mayo. 13.99

ENCHILADAS

SUIZAS

3 enchiladas with your choice of meat covered with salsa verde and queso fresco with lettuce, pico de gallo, cilantro, and sour cream. 13.99

SEAFOOD

3 enchiladas filled with shrimp and fresh fish cooked with pico de gallo, onions, bell peppers, mushrooms, topped with cheese dip and salsa ranchera, lettuce, tomatoes, sour cream and cheese. 17.99

CHOOSE 1 SIDE WITH ANY DISH

GRINGA

Cheese or Beans 9.99
Shredded Chicken 11.99
Ground Beef 11.99

MEXICANA

Chihuahua cheese, black beans, roasted corn, pico de gallo and grilled chicken. 14.99

MEXICANAS

3 enchiladas covered with salsa ranchera, salsa verde, cheese dip, lettuce, pico de gallo and sour cream. Ground beef or shredded chicken. 13.99

CHOOSE 1 SIDE WITH ANY DISH

FAJITA

Grilled onions and peppers choice of meat:
Chicken 14.99
Barbacoa or Carnitas 14.99
Steak or Shrimp 15.99
Texas 17.99
Veggie 🌱 12.99

SIDES 🌱

ANY FOR 3.99

- RICE White or Mexican
- BEANS Charro, refried or black
- GRILLED VEGGIES Zucchini, poblano peppers, bell peppers and mushrooms.
- POBLANO COLESLAW
- YUCA FRIES - FRIES
- POBLANO MASHED POTATOES
- JALAPENO MAC AND CHEESE
- SUPREMO Lettuce, pico de gallo, sour cream and guacamole.
- FRESH FRUIT Seasonal

*Notice: Foods cooked to order, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for food borne illnesses, especially if you have certain medical conditions. **To our guests with food sensitivity or allergies: because of routine food preparation techniques we cannot ensure that menu items do not contain ingredients that might cause an allergic reaction.

BURRITOS

FRESCO + 1 SIDE

Chorizo, refried beans, salsa ranchera, cheese dip and sour cream.

Grilled Chicken 13.99 Steak or Shrimp 16.99 Texas 18.99

VEGETARIANO

Grilled onions, peppers, mushrooms, roasted corn and sun-dried tomatoes. Topped with salsa ranchera and mixed cheese. 12.99

SEAFOOD

Shrimp and fresh fish cooked with pico de gallo, onions, bell peppers, mushrooms, topped with cheese dip and salsa ranchera. 17.99

MAKE YOUR OWN BURRITO

CHOOSE YOUR MEAT

Ground beef	10.99	Grilled chicken	12.99
Shredded chicken	10.99	Steak or Shrimp	15.99
Carnitas or Barbacoa	12.99	Texas	17.99

CHOOSE YOUR SAUCE

Salsa Ranchera Salsa Verde Cheese Dip

MAKE IT **THE FRESCO WAY** BY ADDING LETTUCE, PICO DE GALLO AND SOUR CREAM ON TOP OF YOUR BURRITO **\$1.99!**

TACOS

YOUR CHOICE OF FLOUR, HOME MADE CORN TORTILLA OR "SKINNY"
2 TACOS + 2 SIDES 15.95 | 3 TACOS + 2 SIDES 17.95

GRINGOS

Ground beef or shredded chicken topped with lettuce, pico de gallo and cheese.

TACOS DEL SUR

Roasted corn, grilled onions, poblano peppers, mushrooms, black bean salsa, avocado, queso fresco and cilantro.

MALECON

Grilled tilapia topped with red and green cabbage, onions, cilantro, mixed cheese and chipotle mayo.

SHRIMP

Mixed cabbage, mango salsa, cilantro, jalapeno mayo and avocado.

BUFFALO FRIED

Chicken strips tossed in buffalo sauce, mixed cabbage, pico de gallo, avocado & chipotle mayo.

FRIED CHICKEN

Lightly fried chicken strips topped with lettuce, white cheese, pico de gallo and jalapeno mayo.

STREET TACOS with guajillo salsa topped with onions, and cilantro.
- Barbacoa - Carnitas - Al Pastor - Shrimp - Steak - Grilled Chicken

ESPECIALIDADES

CHOOSE 1 SIDE WITH ANY DISH

FLAUTAS

3 lightly fried chicken flautas topped with salsa verde, cheese dip, lettuce, shredded cheese pico de gallo and guacamole. 13.99

CHIMICHANGA

Ground beef, shredded chicken or barbacoa in a lightly fried tortilla. With cheese dip and pico de gallo. 12.99

SURF & TURF (2 sides)

Churrasco style steak served with wrapped bacon shrimp. 18.99

POLLO VAQUERO

Grilled chicken on a bed of onions and bell peppers. Topped with salsa ranchera, mixed cheese and pico de gallo. 15.95

CHIMICHURRI (2 sides)

8 oz of skirt steak topped with our homemade chimichurri sauce and avocados. 17.99

CHILES POBLANOS

Perfectly fried poblano peppers filled with barbacoa, salsa ranchera chihuahua cheese, drizzling sour cream and queso fresco. 16.99

JOSE'S CARNITAS

Slow cooked pork served with pico de gallo, sour cream, tortillas, guajillo salsa. 16.99

SALMON TROPICAL

Grilled salmon topped with mango salsa. 18.99

FAJITAS

All fajitas served with rice, beans, lettuce, sour cream, guacamole and your choice of flour or homemade corn tortillas.

TRADITIONAL

Sizzling grilled onions, bell peppers on a hot skillet.

Choose your choice of meat:

Veggie 	11.99	Steak or shrimp	22.95
Chicken	15.99	Texas	24.95

ADD: - Chorizo: 1.99 - Mushrooms: 1.99 - Cheese: 1.99

CARNITAS

Shredded pork, grilled onions, bell peppers, mushrooms and chihuahua cheese 17.99

SEAFOOD

Tilapia, shrimp, pico de gallo and mushrooms 19.99

TORTAS

LA MILANESA

Breaded Chicken Mexican style torta on telera bread with refried beans, chipotle mayo, pico de gallo, lettuce, queso fresco, avocado, jalapeños. Served with fries. 15.99

LA CUBANA

Ham, pork, refried bean, chipotle mayo, lettuce, avocado, pico de gallo, jalapeños, queso fresco on a telera style bread. Served with yuca fries. 14.99

TORTA VEGGIE

Grilled zucchini, mushrooms, onions, peppers, black beans, chihuahua cheese, chipotle mayo and avocado. Served with fries. 12.99

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KIDS MENU

KIDS MENU + 1 SIDE 6.99

- | | | | |
|------------|---------------------------------|---|---------------|
| 1. BURRITO | 2. TACO (SOFT OR HARD TORTILLA) | 3. QUESADILLA | 4. ENCHILADA |
| | - Shredded chicken | - Beans  | - Ground beef |
| | | | - Cheese |

5. CHICKEN FINGERS
- Grilled - Fried

6. MINI TORTA
- Mexican sandwich with breaded chicken and chipotle mayo.

DESSERTS

ASK YOUR SERVER FOR THE FLAVOR OF THE DAY

TRES LECHES OF THE DAY
Homemade sponge cake soaked in 3 types of sweet, delicious milk 7.50

FLAN OF THE DAY
Homemade flan baked on top of butter cake finished with dulce de leche 6.99

Add A Scoop of Ice Cream 1.50

CALABERA BROWNIE
Delicious chewy chocolate fudge brownie with whipped cream 6.99

Make it Boozy
Chocolate syrup with Rum Flor de Cana 12 Add 0.50



SOFT DRINKS

Horchata 5.50
Jamaica-Hibiscus 5.50

Homemade Aguas Frescas 3.99
(Mango, Piña, Fresa, Mora, Durazno, Guayaba, Maracuyá, Tamarindo, Lulo)

Orange juice 3.50
Cranberry juice 3.50
Coke Products 3.25
Sweet/Unsweet Tea 3.25

BEER

DRAFT 16oz. 6.50 | 32 oz. 10.00
Bud Light
Blue Moon
XX Amber
Modelo Especial
Tecate Light
Michelob Ultra

DOMESTIC bottle 6.00
Sweetwater 420
Miller Lite
Coors Light

IMPORTED bottle 6.50
Modelo Especial
Negra Modelo
Victoria
XX Lager
Corona
Corona Light
Stella Artois

MAKE YOUR BEER A MEXICAN MICHELADA FOR 3

SPECIALTIES

SMOKED KATRINA 12.99
Artisanal Sombra mezcal, triple-sec, agave nectar, wild black berries, orange zest, hint of rosemary and hand squeezed lime juice.

SMOKED PEPE 12.99
Artisanal Sombra mezcal, triple-sec, agave nectar, fresh cilantro, diced jalapenos, cucumber and hand squeezed lime juice.

CANTARITO 12.99
Jimador reposado tequila, hand squeezed orange and lime juice, hint of salt topped with grapefruit Jarritos.

MOJITO 11.99
Cruzan white rum, triple-sec. muddled hand-picked mint and lime wedges, hint of sugar and a splash of club soda.

FRESCO MULE 12.99
Absolut Vodka, splash, of hand squeezed lime juice and topped with ginger beer. (Add hand-muddled seasonal fruit for an additional fee)

OLD FASHION MEZCAL 11.99

OLD FASHION HOUSE TEQUILA 11.99

OLD FASHIONED 11.99
Rum Flor De Cana 12

CUBA LIBRE 10.99
Coke, lime and Rum Flor de Cana 12



VINO BLANCO

CHARDONNAY 8/32
William Hill, Central Coast,

PINOT GRIGIO 8/32
Torresella by Santa Margherita, Venezia

ROSE 8/32
Coppola, Monterey County,

VINO TINTO

CABERNET SAUVIGNON 8/32
Nieto Senetiner, Mendoza

MALBEC 7/28
Domaine Bousquet, Mendoza

PINOT NOIR 7/28
Athena, Willamette Valley

SANGRIA

Made to order

WHITE SANGRIA 11.00
Chardonnay, triple sec, agave nectar, hand-muddled pineapple chunks and fresh oranges

RED SANGRIA 11.00
Cabernet sauvignon, triple sec, agave nectar, tequila, hand-muddled pineapple chunks and fresh oranges

WE ALSO OFFER AN ASSORTED LINES OF OTHER LIQUORS JUST ASK US



**WEDNESDAY
ALL DAY
SPECIAL HOUSE
MARGARITA
6.99**

HAND CRAFT MARGARITA

All drinks are sixteen fluid ounce. All Margaritas come with Tajin rim unless requested with salt or sugar

REAL HOUSE 8.99 Pitcher - 38.99 Flavored - 42.99 (Make it Texas for 1.00)
House tequila, triple-sec, agave nectar and hand squeezed lime juice.

EL VALIENTE 10.99
Habanero infused tequila, agave nectar, fresh oranges and hand squeezed lime juice

FRESCO 10.99 Pitcher - 42.99
Luna azul silver, tequila, triple-sec, agave nectar, fresh hand squeezed oranges and lime juice.

NINA FRESA 11.99
Tequila, triple-sec, agave nectar, strawberries, handpicked mint from the garden, and hand squeezed lime juice.

NANA'S 11.99
Pineapple and jalapeno home infused tequila, triple-sec, agave nectar, hand muddled pineapple chunks, and hand squeezed lime juice.

TAMARINDO TWIST 11.99
Herradura silver tequila, triplesec, agave nectar, mango/tamarind puree and hand squeezed lime juice and chamoy

DRAGON FRUIT 11.99
Ripe red dragon fruit and tequila, triplesec, agave nectar, and hand squeezed lime juice.

BLACK BERRY VOLCANO 12.99 (Ask for Spicy or Regular)
Add a bit of heat to your next Stop to Fresco! This Margarita has Red chile-infused tequila, Blackberries, Lime, Triple Sec, Agave Nectar. On top has an ice shredded Snow Cone.

PASSION POP 12.99
Luna Azul Silver tequila, a splash of zesty orange liquor, passion fruit, hand squeezed lime juice, and a mango or cherry flavor popsicle.

COCO MELLOW 12.99
Creamy coconut blends with coconut tequila and fresh lime topped with sweet shredded coconut rim and toasted marshmallow fluff.

TEQUILAS

	Silver	Repo	Anejo
Lunazul	8	10	12
Milagro	10	12	14
Patron	10	12	14
Don Julio	11	13	15
Herradura	11	13	15
Jimador	8	10	12
Frida Kahlo	8	10	12



AWARDED BY
Summer Sippin'
an event by
ROSWELL, [inc] ROSWELL



