

MARGARITAS

house margarita

glass 9 / pitcher 34
tequila blanco ▪ limonada ▪ orange

la clásica 11

espolon blanco ▪ cointreau ▪ fresh lime

blood orange

glass 9.5 / pitcher 38
tequila blanco ▪ blood orange ▪ lime ▪ mint

watermelon

glass 10 / pitcher 40
tequila blanco ▪ fresh watermelon puree ▪ limonada ▪ mint

frozen strawberry margarita 10

blanco tequila ▪ strawberry ▪ grapefruit ▪ lime ▪ basil

cucumber-jalapeño 11

el jimador blanco ▪ jicama ▪ limonada ▪ cilantro

french margarita 12

tequila blanco ▪ st. germain ▪ limonada

COCKTAILS

baja blush 10

coconut rum ▪ pineapple ▪ lime ▪ sparkling rose

tamarind sour 12

bourbon ▪ tamarind-piloncillo puree ▪ lime ▪ orange

lemon-thyme spritzer 10

gin ▪ lemon-thyme syrup ▪ lemon ▪ soda

Michelada de mama 7

pacífico ▪ charred tomato ▪ worcestershire ▪ valentina ▪ lime

TEQUILA

SERVED WITH HOUSE SANGRITA

blanco ▪ fresh and unaged

highlands ▪ tropical and bright
espolon 10 camarena 9 siembra valles 12
lowlands ▪ clean and herbal
corralejo 11 fortaleza 16 herradura 11

reposado ▪ rested in oak

highlands ▪ fruity and floral
don julio 13 milagro 10 cazadores 9
lowlands ▪ complex and mineral
patron 14 dos armadillos 16 casa noble 14

añejo ▪ aged two years

highlands ▪ deeply flavored and rich
casamigos 14 chinaco 16 el tesoro 12
lowlands ▪ earth, herbs and toasted agave
cuervo reserva 25 kah 14 tres generaciones 12

TEQUILA FLIGHTS

SERVED WITH SALT, LIME, SANGRITA

flight #1 corralejo ▪ herradura ▪ don julio ▪ 25

flight #2 del maguey chichicapa ▪ fortaleza ▪ espolon ▪ 30

MEZCAL

SERVED WITH SLICED ORANGE + CHILE SALT

del maguey chichicapa ▪ complex, light nose, citrus, chocolate mint 16
vago elote ▪ roasted sweet corn, tropical fruits, vanilla, earth 16
alipus san andres ensamble ▪ bright, floral, richly textured 24

lolita
MODERN MEXICAN

BEER

TAP

negra modelo 5

pacífico 5

double nickel
laid back lager 6.5

sixpoint hi-res double ipa 7

dogfish festina peche 7.5

peak organic
summer session ale 5.5

oskar blues ipa 5.5

yards saison 5.5

BOTTLES AND CANS

alpine hoppy birthday
session ipa, CA 7

otter creek fresh slice, VT 5.5

dogfish sea quench sour, DE 5.5

lagunitas litte sumpin
sumpin ale, CA 6

corona, mexico 5

tecate, mexico 5

downeast cider, MA 5.5

SANGRIA

9/34

white spanish wine ▪ citrus ▪ fresh fruit ▪ ginger syrup
red tempranillo ▪ stone fruits ▪ apple brandy ▪ rosemary syrup

WINE

WHITE/SPARKLING

sparkling 12/48
rosé, gruet, nv, new mexico

pinot grigio 10/40
jovino, 2014, oregon

sauvignon blanc 11/44
stoneburn, 2016, new zealand

chardonnay 12/46
bacchus, 2014, california

RED

pinot noir 12/46
line 39, 2014, california

malbec 11/44
san huberto, 2014, argentina

cabernet sauvignon 10/40
grayson cellars, 2014, california

BEBIDAS

mexican coke 5

blood orange-mint agua fresca 4

honest iced tea 3.5