

SALSA Y GUACAMOLE

Guacamole Traditional ★★ 12
with corn, plantain & malanga chips

Bacon Guacamole 14
smoked bacon, brussel leaves & cotija

Mango Guacamole ★★ 13
smoky chipotle, jicama & toasted pepitas

Chips & Salsa ★★ 7.5
smoky salsa roja, salsa verde cruda,
mixed corn, malanga & plantain chips



BOTANAS

appetizers

Raw Tuna Tostaditas 13
sesame, house ponzu, chipotle mayonesa,
avocado, radish, crispy shallots

Queso Fundido de Setas ★ 12
melted cheese, charred corn, truffled mushrooms,
pico de gallo, warm corn tortillas

Queso Fundido de Chorizo 13
melted cheese, house made pork sausage,
poblano rajitas, pico de gallo, warm corn tortillas

Octopus Tostadas, Veracruz Style 13
grilled achiote rubbed octopus, cherry tomato,
olives, shaved fennel, parsley, chipotle mayonesa,
crispy corn tostadas, lime

Guajillo Chile Braised Shortrib Nachos 15
black beans, queso mixto, fresno chiles, radish,
charred corn, avocado crema

Mexican Street Style Corn ★★ 6
chipotle mayonesa, cotija, lime, ancho



ENSALADAS salads

Valeria's Chopped Salad ★★ 12
shaved corn, cherry tomato, avocado, lime vinaigrette,
jicama, pepitas, cotija, herbed buttermilk dressing

Add Chile Roasted Chicken \$5
Add Smoky Morita Chile Filet Tips \$7
Add Seared Chipotle Shrimp \$8

TACOS & ENCHILADAS



Crispy Fish Tacos (3 each) 14

blue corn & plantain crusted mahi mahi, cabbage slaw, chipotle mayonesa, pickled onions, avocado-tomatillo salsa, cilantro

Smoked Carrot Tacos *** (3 each) 12

green tomato pico, roasted jalapeño crema, pickled red onion, cilantro

Cholula Fried Chicken Tacos (3 each) 13

cholula hot sauce, blue cheese crema, celery hearts, smoked morita mayonesa, pickled cabbage, cilantro

Chipotle Shrimp Enchiladas 20

stuffed with sautéed local greens, queso mixto, squash, radish, tomatillo-serrano salsa, crema, black beans & rice

Roasted Chicken Enchiladas 17

stuffed with sautéed local greens, queso mixto, squash, red chile salsa, crema, radish, black beans & rice

SIDES

Platanos Fritos *** 7

fried plantains, crema, cotija & sea salt

Pork Carnitas 20

charred pineapple salsa

Chipotle Shrimp 21

mango-cucumber salsa

Smoky Morita Chile Filet Tips 22

poblano pico de gallo

Black Beans & Rice *** 5

epazote, cumin, crema

TAQUIZAS inspired by mexican market stalls

build your own tacos with salsa molcajete, seared brussels sprouts, cumin black beans, guacamole, shredded oaxacan cheese, warm corn tortillas

THE LOLITA CARNE ASADA 26

ON THE MENU SINCE DAY ONE, FOR 13 AÑOS!

grilled morita rubbed filet, crispy yucca, seared brussels sprouts, smoky plantain crema, avocado-tomatillo salsa, plantain chip

***vegetarian ***vegan or can be made vegan

Marcie Turney Executive Chef

Craig Thompson Chef De cuisine

Andrew douglas sous chefs

20% gratuity will be added to parties of 5 or more

consuming raw or undercooked foods may increase your risk of foodborne illness & having a good time

11.06.18