

GUACAMOLE & SALSA

tradicional guacamole 11
guacamole, mixed corn, plantain & malanga chips (vegan)

+add bacon, english peas & cotija 3

+add mango, toasted pepitas & chipotle (vegan) 2

mixed chips & salsa 6
smoked tomato-guajillo salsa & tomatillo-serrano salsa with corn, plantain & malanga chips (vegan)

SALADS & SIDES

valeria's chopped salad 12
shaved corn, jicama, avocado, tomato, pepitas, onion, cotija, buttermilk-herb dressing, lime vinaigrette, crispy tortillas (v)

+add achiote roasted chicken 5

+add smoky morita filet tips 6

+add chipotle shrimp 7

mexican street style corn 5
chipotle mayonesa, cotija, ancho, lime (v)

plátanos fritos 6
crema, cotija & sea salt (v)

grilled zucchini & summer squash 7
english peas, chipotle, garlic

black beans & achiote rice(v) 6

APPETIZERS

queso fundido de setas 9
melted cheese, charred corn, truffled mushrooms

queso fundido de chorizo 10
melted cheese, house made pork sausage, rajas

raw tuna tostaditas 12
chipotle mayonesa, avocado, crispy shallot, sesame, house ponzu

guajillo braised shortrib nachos 14
black beans, queso mixto, charred corn, fresno chiles, avocado crema (v)

(v) may be made vegetarian upon request

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

TACOS

3 per order

cholula fried chicken tacos 12
cholula hot sauce, blue cheese crema, celery heart, cilantro, smoked morita mayonesa, pickled cabbage

smoked carrot tacos 12
butternut squash pico, roasted jalapeno crema, pickled red onion, cilantro

crispy fish tacos 13
blue corn & plantain crusted mahi mahi, cabbage slaw, chipotle mayonesa, pickled onions, salsa aguacate, cilantro

TAQUIZAS

build your own tacos with salsa molcajete, grilled zucchini & summer squash, cumin black beans, guacamole, shredded oaxacan cheese, and warm tortillas

pork carnitas 20
charred pineapple salsa

chipotle shrimp 21
mango-cucumber salsa

smoky morita filet tips 22
roasted poblano and onions

PLATOS

roasted chicken enchiladas 17(v)
stuffed with sautéed local greens & grilled chayote, red chile salsa, queso mixto, crema, radish, black beans, rice

carne asada, a la lolita 26
crispy yucca fries, avocado-tomatillo salsa, grilled asparagus & zucchini, smoked plantain-morita crema

chipotle shrimp enchiladas 20 (v)
stuffed with sautéed local greens & grilled chayote, tomatillo-serrano salsa, queso mixto, crema, radish, black beans, rice

consuming raw or undercooked foods may increase your risk of foodborne illness

our corn tortillas are made daily by dalma, ana, & lucia using our lenin tortilla roller from mexico

marcie turney / executive chef
jen connell & ed gonet / chefs de cuisine

lolita
MODERN MEXICAN