

GUACAMOLE & SALSA

tradicional guacamole 11

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

+ add bacon, brussels leaves & cotija 3

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

+ add spicy tuna, sesame, chipotle, ginger & radish 5

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 chayote & brussels sprouts 7

lime vinaigrette, salsa verde cruda

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

cascabel chile roasted lamb gorditas 12

crispy hominy-masa cakes, warm feta, avocado ranch, cucumber-green tomato salsa

smoked chile grilled octopus 13

crispy masa negra, pickled morita-roasted garlic salsa, seared potatoes, cucumber, chorizo vinaigrette

tostadas rojas 13

duck chorizo, black beans, queso mixto, cashew crema, fried egg (v)

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

beech mushroom, charred corn, shredded oaxaca cheese, avocado ranch, red onion, salsa molcajete

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 chayote & brussels sprouts, 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

poblano pico de gallo

achiote chicken 18

jicama-orange-green chile salsa

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, brussels sprouts & 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
mike blau / chef de cuisine

lolita
MODERN MEXICAN