

PARA EMPEZAR

tradicional guacamole 11

with mixed corn, plantain & malanga chips (vegan)

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

+ add bacon, english peas & cotija 3

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

mixed chips & salsa 6

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

SALADS & SIDES

valeria's chopped salad 12

shaved corn, jicama, avocado, tomato, pepitas,
green garbanzos, onion, cotija, buttermilk-herb dressing,
lime vinaigrette, crispy tortillas (v)

+ add pork al pastor 4

+ add achiote roasted chicken 5

+ add smoky morita skirt steak 6

+ add chipotle shrimp 7

mexican street style corn 5

chipotle mayonesa, cotija, ancho, lime (v)

plátanos fritos 6

crema, cotija & sea salt (v)

TOSTADAS

raw tuna tostaditas 12

chipotle mayonesa, avocado, crispy shallot,
sesame, house ponzu

korean pork belly tostadas 11

thai basil salsa verde, peanuts, green apple,
jicama, apple cider-arbol salsa

TORTAS

served with spicy jalapeño-onion fries

lolita cubano 12

roasted pork shoulder sandwich with bacon,
country ham, grain mustard, caciocavallo, pickles,
chipotle aioli & pickled cabbage

pork carnitas ahogada 12

canela-orange glazed pork shoulder carnitas, refried
beans, pickled red onion, charred broccolini, queso oaxaca,
cilantro-lime aioli, salsa guajillo

fried chicken 12

crispy plantain crusted chicken breast, thai basil dressing,
shredded gem lettuce, cilantro sprigs, bacon, avocado

(v) may be made vegan upon request

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

TACOS

carnitas tacos 12

canela-orange pork shoulder,
pico de gallo, guacamole, pickled red onions

crispy fish tacos 13

blue corn & plantain crusted mahi mahi,
cabbage slaw, chipotle mayonesa,
pickled onions, green tomato salsa verde

cholula fried chicken tacos 12

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

pork al pastor 14

smoked morita & piloncillo rubbed pork shoulder,
crispy pork cheek, grilled pineapple salsa

ESPECIALES

chicken taquitos 11

roasted chicken & queso mixto filled taquitos,
smoked tomato salsa, pico de gallo,
salsa verde cruda, crema

vegetarian burrito 12

roasted portobellos, grilled asparagus, charred corn,
black beans, rice, avocado crema, salsa verde
served with mixed greens, jicama & orange salad(V)

enchiladas verdes

stuffed with roasted sunchoke, sautéed local greens,
queso mixto & radish-cabbage salad

achiote roasted chicken 16

grilled asparagus & mixed mushrooms 17
chipotle shrimp 18

yucatan chicken chilaquiles 16

salsa verde, queso mixto, tortilla chips,
fried farm egg, black beans, avocado crema

guajillo braised shortrib nachos 14

black beans, queso mixto, charred corn,
fresno chiles, avocado crema (v)

our corn tortillas

are made each day by lucia & dalma
using our lenin tortilla roller from mexico

marcie turney / executive chef

mike blau / chef de cuisine



Lolita
MODERN MEXICAN