

GUACAMOLE & SALSA

tradicional \$9
guacamole, mixed corn,
plantain & malanga chips

charred shishito guacamole \$10
avocado, english peas, toasted sesame

mango guacamole \$10
avocado, popped pepitas, adobo

chicharones ahumados \$6
cider vinegar dusted,
habanero hot sauce, ramp crema

salsa roja y verde \$4
tomato-chipotle & tomatillo-serrano salsas
with corn tortilla chips

side of tortilla chips \$2
side of mixed chips \$4

RAW & CURED

tequila-beet cured salmon \$9
house smoked, roasted jalapeno crema,
jicama slaw, smashed beet, crispy malanga chips

shrimp campechana \$10
charred tomato salsa, morita, orange,
fresh horseradish, plantain chips

aguachile \$10
scallop, octopus, shrimp, serrano,
cucumber water, lime, herbs,
served with stone ground crispy tortillas

raw tuna tostaditas \$11
sesame, chipotle mayonesa, ginger,
avocado, house ponzu, crispy shallots

ANTOJITOS

queso fundido \$11
oaxaca & chihuahua cheeses,
housemade boar chorizo,
rajas, salsa morita, fresh tortillas

blue corn gorditas \$9
seared mushrooms, squash blossoms,
queso oaxaca, pico de gallo

duck fat tamal \$10
smoked chicken, peanut mole, rajas

guajillo chilaquiles \$11
black beans, fried egg, guacamole,
whatever is spinnin' on the trompo

enchiladas verdes \$12
tomatillo-serrano salsa, radish, cabbage
seared shrimp or chile tofu

TACOS

3 per order

spinnin' on the trompo tonight...
check out the board

pork carnitas \$9
canela, guacamole, salsa aguacate,
pickled red onions, cilantro

cholula fried chicken \$10
morita chile escabeche, cabbage,
avocado, charred ramp crema

grilled zucchini (vegan) \$8
cashew "requeson", chayote slaw,
grilled asparagus, salt roasted potato

fish tikka masala \$9
spiced yogurt marinated halibut,
fava sikil pak, cabbage, sprouted dal

korean style beef taco \$9
kochuchang, jicama kimchi,
thai basil salsa verde, pickled cucumber

lengua \$9
seared lamb tongue, poblano rajas,
tomatillo-serrano salsa, cotija

pulpo y panza \$10
grilled octopus, pork belly, peanuts,
salsa tarasca, grilled spring onions

SALADS & SIDES

valeria's chopped salad \$9
jicama, shaved corn, tomato, radish, cotija
pepitas, avocado, lime vinaigrette

mexican street style corn \$5
chipotle mayonesa, cotija, ancho, lime

platanos fritos \$5
crema & sea salt

PLATOS GRANDES

carne asada, a la lolita \$24
smoked plantain crema, yucca frites,
salsa aguacate

huachinango "contramar" \$24
butterflied red snapper, lime,
salsa verde, salsa roja, yellow r

lolita
MODERN MEXICAN

MARGARITAS -

house margarita 8/32

tequila blanco - limonada - orange - salted rim

la clásica 11

espolón blanco - cointreau - fresh lime - salted rim

the bethany 10

tequila blanco - agave - fresh lime - orange

blood orange 9/36

camarena - blood orange - lime - mint

rhubarb-hibiscus 10

tequila blanco - hibiscus syrup - orange liqueur - lime

strawberry-thai basil 9/36

tequila blanco - fresh strawberry - simple

MARGARITAS DEL JARDIN -

green garden margarita 11

cazadores reposado - green stuff - ginger - agave - salted rim

cucumber-jalapeno margarita 10

camarena - jicama - limonada - cilantro - salted rim

beetarita 9

tequila blanco - beet root juice - green apple - ginger

COCKTAILS -

agua fresca de piña 10

vanilla vodka - smashed pineapple - agave - mint - coconut water

tamarind sour 12

bulleit bourbon - tamarind-piloncillo puree - lime - orange

paloma violeta 10

tequila blanco - grapefruit juice - agave - prickly pear sorbet - soda

mai tai 9

goslings dark rum - homemade almond orgeaux - orange - toasted almond rim

michelada de mama 7

charred tomato, worcestershire, valentina, modelo especial, lime, adobo rim

with garlic-cholula shrimp +5

TEQUILA -

SERVED WITH HOUSE SANGRITA

blanco - fresh and unaged

highlands - tropical and bright

espolon 9 camarena 9 siembra azul 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 14 casa noble 14

anejo - aged two years

highlands- deeply flavored and rich

siete laguas 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 - orralejo - herradura - don julio - 25

flight #2 - ilegal mezcal - fortaleza - espolon - 30

MEZCAL -

SERVED WITH SLICED ORANGE + CHILE SALT

del maguay minero - smokey and floral, sweet fruits - 20

mezcal vago mexicano - earth tones and pine, baking spice - 24

illegal joven - fresh and bright, tropical and clean - 16

BEER -

TAP

lagunitas dogtown pale ale \$5.5

allagash belgian white \$6

dales pale ale \$6

green flash west coast ipa \$6.5

corona light \$5

dos equis amber \$5

negro modelo \$5

modelo especial \$5

BOTTLES AND CANS

victory headwaters, pennsylvania, \$5

bells kalamazoo stout, michigan, \$6

crispin, hard cider, california \$6

dogfish head, 60 minute, delaware, \$6.50

yards, philadelphia pale, \$6

corona, mexico, \$5

tecate, mexico, \$5

pacifico, mexico, \$5

goose island, lolita, \$25

WHITE/SPARKLING -

champagne 12/48

blanc de noirs, gruet, nv, new mexico

sauvignon blanc 8/34

josh cellars, 2012, napa

pinot gris 10/40

milbrandt vinyards, 2012, columbia valley

chardonnay 9/36

peirano, 2012, lodi

RED -

pinot noir 11/44

montoya, 2012, monterey

cabernet sauvignon 9/36

sean minor, 2012, paso robles

syrah 10/40

truchard, 2011, carneros

BEBIDAS -

hibiscus mint agua fresca 4

strawberry basil limonada 4

rhubarb tamarind spritzer 4

lolita
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