

GUACAMOLE & SALSA

tradicional 9

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

charred shishito guacamole 11

avocado, english peas, toasted sesame (vegan)

chicharones ahumados 6

cider vinegar dusted smoky pork rinds,
my habanero hot sauce, charred ramp ranch

chips & salsa 5

tomato-chipotle & tomatillo-serrano salsas
with corn tortilla chips (vegan)

TACOS

pork carnitas 10

canela, orange pico de gallo,
guacamole, pickled red onions, cilantro
fresh tortillas to make tacos

queso fundido vegetariano 10

oaxaca & chihuahua cheeses, mexican oregano,
spring onion, grilled corn, polano rajas,
fresh tortillas to make tacos
w/ house made boar chorizo 12

SPINNIN' ON THE TROMPO

check out the board for
TODAY'S TACO SPECIAL

ANTOJITOS

raw tuna tostaditas 12

sesame, chipotle mayonesa, ginger,
avocado, house ponzu, crispy shallots

sheet pan nachos, vegetarian \$10

asparagus, romanesco, quesos mixtos, grilled corn,
tomatillo-avocado salsa cruda, jalapeño, crema

shortrib chilaquiles \$10

smoked tomato-guajillo salsa,
fried farm egg, queso mixta, black beans,
avocado-lime puree, crema

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

& having a good time

SALADS & SIDES

valeria's chopped salad 10

jicama, shaved corn, fresh garbanzo,
pepitas, avocado, buttermilk-herb dressing,
lime, cotija, crispy tortillas (v)

mexican street style corn 5

chipotle mayonesa, cotija, ancho, lime (v)

TORTAS

lolita cuba 11

smoked pork loin, morita chile, bacon, ham, house pickle,
chipotle aioli, avocado, refried black beans,
pickled cabbage, yucca fries

torta vegetariana 10

maitake, royal trumpet & oyster mushrooms,
quesas mixtas, chipotle garlic aioli, goat cheese, black beans

**(v) may be made
vegan upon request**

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

marcie turney / executive chef
todd satterfield / chef de cuisine

lolita
MODERN MEXICAN

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

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chicharones ahumados 6

cider vinegar dusted smoky pork rinds,
my habanero hot sauce, charred ramp ranch

chips & salsa 5

tomato-chipotle & tomatillo-serrano salsas
with corn tortilla chips (vegan)

RAW & CURED

raw tuna tostaditas 12

sesame, chipotle mayonesa, ginger,
avocado, house ponzu, crispy shallots

shrimp campechana 10

charred tomato, avocado, morita chile,
orange, fresh horseradish, plantain chips

aguachile 11

citrus marinated scallop, shrimp & mahi,
serrano, cucumber juice, herbs
served with stone ground crispy tortillas

our corn tortillas

are made each day by alba & rocio
using our lenin tortilla roller from mexico

TACOS

3 per order

pork carnitas 10

canela, orange pico de gallo,
guacamole, pickled red onions, cilantro

cholula fried chicken 11

smoked chile mayonesa, pickled cabbage,
salsa aguacate, morita escabeche, lime

grilled fish masala 12

indian spice rubbed mahi, ginger,
guacamole, cabbage, pickled carrot,
herbed buttermilk dressing

shortrib, korean style 12

kochuchang-mirin marinade, jicama kimchee,
thai basil salsa verde, toasted peanuts

SPINNIN' ON THE TROMPO

check out the board for
TONIGHT'S TACO SPECIAL

(v) may be made vegan upon request
20% gratuity will be added to parties of 5 or more

ANTOJITOS

queso fundido vegetariano 10

oaxaca & chihuahua cheeses, poblano,
spring onion, grilled corn, fresh tortillas
w/ house made boar chorizo 12

roasted hominy gorditas 10

seared pork belly, maitake & trumpet mushrooms,
queso oxaca, black beans, salsa roja

shortrib chilaquiles 15

smoked tomato-guajillo salsa,
fried farm egg, queso mixta, black beans,
ramp salsa verde, avocado-lime puree

duck fat tamal 10

filled with poblano rajas,
chicken-peanut mole, corn-jicama salsa

garden nachos 12

asparagus, romanesco, grilled corn,
tomatillo-avocado salsa cruda, crema,
jalapeño, special cheese mix (v)

mexico city quesadilla 9

zucchini & it's flower, huitlacoche duxelle, goat cheese,
pico de gallo, avocado salsa (v)

enchiladas verdes

sautéed chard & fava enchiladas,
queso mixta, salsa verde
chipotle shrimp 15 mixed mushrooms 13

SALADS & SIDES

valeria's chopped salad 10

shaved corn, fresh garbanzo, jicama,
pepitas, avocado, buttermilk-herb dressing,
lime, cotija, crispy tortillas (v)

galia melon & cucumber salad 9

jicama, orange, mint, agave-lime dressing,
agave-lime vinaigrette, cashew "requeson" (vegan)

mexican street style corn 5

chipotle mayonesa, cotija, ancho, lime (v)

plátanos fritos 5

crema, cotija & sea salt (v)

black beans & achiote rice 5

PLATOS GRANDES

carne asada, a la lolita 24

yucca frites, avocado-tomatillo salsa,
smoked plantain crema

achiote roasted half chicken 24

avocado, red leaf sorrel, orange, jicama

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lolita
MODERN MEXICAN

MARGARITAS

house margarita 8/32

tequila blanco ▪ limonada ▪ orange ▪ salted rim

la clásica 10

espolón blanco ▪ cointreau ▪ fresh lime ▪ salted rim

the bethany 10

tequila blanco ▪ agave ▪ fresh lime ▪ orange

blood orange 9/36

camarena tequila ▪ blood orange ▪ lime ▪ mint

strawberry rhubarb 10/40

tequila blanco ▪ thai basil ▪ orange liqueur ▪ lime

MARGARITAS DEL JARDÍN

green garden margarita 11

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

beetarita 9

tequila blanco ▪ beet root juice ▪ green apple ▪ ginger ▪ cilantro ▪ lime salt

cucumber-jalapeno margarita 10

camarena ▪ jicama ▪ limonada ▪ cilantro ▪ salted rim

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 11

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

mai tai 9

goslings dark rum ▪ homemade almond orgeaux ▪ orange ▪ toasted almond

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 10 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 16 casa noble 14

añejo ▪ aged two years

highlands ▪ deeply flavored and rich

siete leguas 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 corralejo ▪ 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

ilegal joven ▪ fresh and bright, tropical and clean 16

BEER

TAP

lagunitas dogtown pale ale \$5.5

allagash belgian white \$6

oskar blues 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, PA \$5

bells kalamazoo stout, MI \$6

crispin, hard cider, CA \$6

dogfish head, 60 minute, DE
\$6.50

yards, philadelphia pale \$6

corona, mexico, \$5

tecate, mexico, \$5

pacifico, mexico, \$5

goose island, lolita \$25

WHITE/SPARKLING

sparkling 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

strawberry basil limonada 4

blood orange mint agua fresca 4

