

PARA EMPEZAR

tradicional 10

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

mango guacamole 11

guacamole, mango, toasted pepitas, chipotle (vegan)

mixed chips & salsa 5

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

yucatán chicken nachos 12

achiote roasted chicken, black beans, queso mixto, charred corn, fresno chiles, avocado

SALADS & SIDES

valeria's chopped salad 10

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

add yucatan chicken 5

add what's spinnin' on the trompo 5

avocado & red quinoa salad 10

cucumber, heirloom tomato, watercress, jicama, orange, lime-serrano vinaigrette (v)

mexican street style corn 5

chipotle mayonesa, cotija, ancho, lime (v)

TORTAS Y BURRITOS

served with spicy jalapeño-onion fries
or jicama-orange salad

lolita cubano 11

roasted pork loin, bacon, country ham, grain mustard, pickles, chipotle aioli, cabbage

cemita poblana 11

sesame crusted chicken breast, refried beans, chipotle, avocado, queso oaxaca, shredded lettuce, pickled onion, cilantro

hamburguesa 12

smoky morita salsa negra, queso mixto, guacamole, crispy red onion rings, smoked garlic mayonesa, chile curtido

shortrib burrito 10

chile braised shortrib, queso mixto, black beans, rice, horseradish smashed avocado, salsa verde

summer vegetable burrito 10

charred corn, grilled summer squash, seared mushrooms, black beans, rice, chile curtido, shredded lettuce, smashed avocado

TACOS

3 per order

carnitas y panza 10

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

hanger steak 12

morita chile marinade, frijoles, heirloom tomato, cilantro, thai basil salsa verde

crispy fish tacos 13

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

chicken taquitos 11

crispy corn tortilla, roasted chicken, queso mixto, tomatillo-avocado salsa, radish salad

SPINNIN' ON THE TROMPO

salsa negra marinated pork tacos 11

pork shoulder rubbed with piloncillo, smoked morita chile & garlic, crispy pork cheek, salsa de aguacate, charred pineapple salsa

ESPECIALES

the sonoran 9

mexican beer braised hot dog, carnitas, crisp bacon, pickled onions, sweet & spicy chile relish, spicy mustard mayonesa, cilantro

enchiladas verdes

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

shortrib chilaquiles 15

smoked tomato-guajillo salsa, queso mixta, tortilla chips, fried farm egg, black beans, smashed avocado

our corn tortillas

are made each day by lucia & jasmin

using our lenin tortilla roller

from mexico

Lunch

Monday-Saturday

12pm-3pm

Dinner

everyday

5pm to midnight



Lolita
MODERN MEXICAN

marcie turney / executive chef
todd satterfield / chef de cuisine