

## 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

*lolita*  
MODERN MEXICAN

## 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