

STARTERS

Fresh Sea Bass Ceviche <i>Veracruzana Style with sliced avocado and tostadas.</i>	\$11
Short Rib Loaded Sweet Potato Fries <i>Braised Short Rib, Cheese, Pickled Jalapeño, Cilantro, Onion, Tomato, Chipotle Mayo.</i>	\$14
Crispy Smashed Tostones & Guac <i>Crumbled Queso Fresco and diced tomatoes.</i>	\$10
Goat Cheese Jalapeño Poppers <i>Wrapped in bacon and stuffed with our house-made Goat cheese mix.</i>	\$9
Fresh Burrata & Roasted Pesto Tomatoes	\$12
Baja Style Lobster Taco <i>Saffron Rice, Creamy Chipotle, Avocado, and Black Beans.</i>	\$8
Grilled Veggie Quesadillas <i>Zucchini, Mushrooms, Carrots and Chihuahua Cheese.</i>	\$8
Salpicon Tostadas <i>Fresh Shredded Beef Salad.</i>	\$11
Spinach Artichoke Dip <i>Warm Toasted Pita.</i>	\$9
Ribeye Chicharron <i>Fresh Guac, Salsita & Warm Tortillas.</i>	\$24



GREENS

Ahi Tuna Carpaccio <i>Fresh Ahi Tuna in a zesty vinaigrette with thinly sliced Parmesan, Capers and Greens.</i>	\$14
Roasted Beet Carpaccio <i>Goat Cheese, Candied Walnuts, and Spring Greens tossed in Red Wine Vinaigrette.</i>	\$11
Seared Ahi Tuna Caesar Salad <i>Romaine tossed in Homemade Caesar Dressing, Parmesan and Croutons.</i>	\$16
Lolitas House Salad <i>Grilled Chicken, Garbanzo, Cucumber, Tomato and House Vinaigrette.</i>	\$13

SOUPS & SIDES

LOLITAS TOMATO BASIL SOUP	\$6
LOLITAS SIDE SALAD	\$6
LOLITAS FRENCH FRIES	\$5
SWEET POTATO FRENCH FRIES	\$6
GRILLED ASPARAGUS	\$6

PANINIS & PRESSED SANDWICHES

Cuban Sandwich <i>Slow Roasted Pork, Ham, Swiss, Pickles and Chipotle Mayo.</i>	\$9
Chicken Naan <i>Peppers, Spicy Jack and Curry Chicken in Naan Bread.</i>	\$9
Caprese Panini <i>Fresh Mozzarella, Organic House Pesto and Tomatoes on 7 Grain Bread.</i>	\$9
Chef's Specialty Chicken Salad croissant <i>Grapes, Walnuts, and Cranberries.</i>	\$9

LOLITA COMBOS

Choose any sandwich and include a soda and an option of soup du jour, house salad, or fries for an additional.	\$5
Choose any half sandwich and option of fries, house salad or soup.	\$10

Sweet Tooth

Chocolate Abuelita Cake <i>Lolitas Signature Cake.</i>	\$9
Nutella Strawberry Crepes <i>House-made crepes filled with Nutella and fresh strawberries.</i>	\$9
Banana Cajeta Walnut Crepes <i>House-made crepes filled with fresh Bananas and cajeta.</i>	\$9
Blueberry Croissant Bread Pudding	\$9

Brunch

Saturday & Sunday 11am- 4pm

CLASSIC MIMOSA	\$5
MANGO MIMOSA	\$5
STRAWBERRY MIMOSA	\$5
MIMOSA KIT <i>Includes champagne bottle and choice of juice.</i>	\$15
SLOW AND LOW BRISKET BARBACOA TORTA <i>Black beans, avocado, lettuce and tomato.</i>	\$11
APPLE PIE PANCAKES <i>Cinnamon apples & fresh baked streusel.</i>	\$12
AVOCADO CROAST <i>Poached egg, lemony arugula & shaved parm.</i>	\$13
HONEY BUTTER CHICKEN SLIDERS <i>Bacon, cheddar & jalapeño waffle.</i>	\$14
CRISPY APPLEWOOD SMOKED BACON	\$5
CLASSIC EGGS BENEDICT <i>English muffin, smoked ham, poached egg and hollandaise sauce.</i>	\$13
BARBACOA BENEDICT <i>English muffin, house-made barbacoa, poached egg & hollandaise sauce</i>	\$13
CHORIZO CHILAQUILES <i>Salsa verde, queso fresco, crema, onions and fried egg.</i>	\$10

MAINS

CRISPY CORN FLAKE FRIED CHICKEN SANDWICH	\$13	3 HOUR RED WINE BRAISED SHORT RIB	\$25
LOLITAS JUICY ANGUS BEEF BURGER N' FRIES <i>Lettuce, Tomato, Onion, Pickles, Cheddar and Spicy Mayo. Add bacon, avocado or mushrooms \$2</i>	\$17	<i>Tender Ribs with Creamy Mashed Potatoes, Grilled Asparagus and Sautéed Mushrooms.</i>	
STEAK AND FRITES <i>12oz. Ribeye, Chipotle Butter and Tomato Salad.</i>	\$31	PASTA AL PESTO WITH SALMON <i>Organic Housemade Pesto Sauce.</i>	\$19
MIDDLE EASTERN PLATE <i>Hummus, Tabouli, Grilled Veggies and Pita Bread.</i>	\$12	BAKED CHICKEN CREPES AU GRATIN <i>Poblano Sauce.</i>	\$12
TUNA TOSTADAS CALLEJERAS	\$18	SLOW ROASTED BEEF BRISKET <i>Grilled Veggies and Creamy Garlic Mashed Potatoes.</i>	\$17
SALMON EN PAPILOTE <i>Baked to order with Fresh Veggies and Wild Rice.</i>	\$21	SESAME PEANUT CRUSTED AHI TUNA OR SALMON <i>Lemongrass Soy Sauce and Grilled Asparagus.</i>	\$19
SEARED PACIFIC BASS <i>Peppered Potatoes + Roasted Garlic Tartar Sauce.</i>	\$23	MEXICAN CHICKEN TOSTADAS <i>Topped with Queso Fresco, Lettuce, Tomato, Avocado and Black Beans.</i>	\$13
ROASTED LEMON CHICKEN <i>Creamy Garlic Mashed Potatoes and Grilled Veggies.</i>	\$14		
HOMEMADE MOLE POBLANO <i>House Almond Rice and warm tortillas.</i>	\$13		

COCKTAILS

House Sangria	\$10	Mexican Hipster	\$10
Perfect Paloma	\$10	<i>Jalapeño infused Mezcal, Fresh Cucumber, Agave Nectar & Lime Juice.</i>	
<i>Tequila, Fresh Grapefruit Juice Squirt & Chile Rim.</i>			
La Lolita Margarita	\$10	Cuban Mojito	\$11
<i>Tequila, Grand Marnier & Fresh Lime Juice.</i>		<i>Rum, Mint, Limes & Soda.</i>	
Pink Ruby	\$11	Knock Down Ginger	\$11
<i>Gin, Texas Grapefruit, Lime & Rosemary Syrup</i>		<i>Rum, Oranges & Limes Wedges, Ginger Root, Mint and Ginger Ale.</i>	
Detox	\$10	Black Basil Mojito	\$11
<i>Vodka, Aloe Vera, Cucumber, Basil, Agave & Celery.</i>		<i>Rum, Blackberries, Basil, Limes & Soda.</i>	
Smokey Guava	\$10	Moscow Mule	\$10
<i>Mezcal, Guava, Lime & Grapefruit Juice, Agave Nectar & Chia.</i>		<i>Vodka, Lime Juice, Ginger Beer & Mint.</i>	
Cucumbertini	\$10	Hair of the Dog	\$10
<i>Vodka, Fresh Cucumber, Lime Juice & Chile Rim.</i>		<i>Vodka, Zesty House Bloody Mary Mix.</i>	
Rumchata	\$10	Carajillo	\$12
<i>Rum, House-made Horchata & Coconut.</i>		<i>Licor 43 & Espresso shot.</i>	

BEVERAGES

Cold Brew Latte	\$7
Agua Fresca	\$4
Boxed Water	\$4
Mexican Coca Cola	\$4
Topo Chico	\$4
Topo Chico preparado	\$5
<i>(fresh lime & tajin rimmed)</i>	
S. Pellegrino	\$4
Soda	\$3
<i>(Coca Cola, Sprite, Diet Coke)</i>	
Iced Tea	\$3
Coffee	\$4
Capuccino	\$5
Café Latte	\$5
Espresso	\$5
Assorted hot teas	\$4

Beers

XX LAGER	\$5
PACIFICO	\$5
MICHELOB ULTRA	\$5
MILLER LITE	\$5
SEASONAL	\$5
NEGRA MODELO	\$5
INDIO	\$5
STELLA ARTOIS	\$5
BUD LIGHT	\$5

Wines

WHITES

	BOTTLE	GLASS
BELAIRE SPARKLING BLUE <i>Decadent yet refreshing, touch of sweetness with aromas of peach & apricot</i>	\$58	
TAITTINGER PRESTIGE ROSE <i>Enticing aromas of apple and peach, lively, fruity, fresh and elegant</i>	\$175	
LUNETTA PROSECCO <i>"Little Moon" a rejuvenating italian sparkling wine enjoyed with antipasti or any fish or chicken.</i>	\$40	\$11
CANDONI ORGANIS PINOT GRIGIO <i>Smooth, soft and harmonious. Aromas of toasted almonds & walnuts.</i>	\$32	\$10
DAOU SAUVIGNON BLANC <i>Exemplifies a classic Bordeaux style, earthy aromas of dried lime peel.</i>	\$45	
MER SOLEIL SANTA LUCIA CHARDONNAY <i>Taking its name from the sea and sun - exotic rich fruity flavors.</i>	\$62	
DECOY CHARDONNAY <i>An appealing wine of great character - brioche bread, butterscotch and vanilla spice.</i>	\$42	\$12
LA PERLINA MOSCATO VENETO ITALY <i>Sweet and bubbly with intense aromas of flowers and honey.</i>	\$30	
BELLS GLOS OEIL DE PERDIX ROSE <i>French for eye of the partridge. Crisp and exuberating flavors of watermelon and red berries.</i>	\$40	

RANDADO WINES: Experience our hand crafted Napa Valley wine by Laredo Vintner	
VIVA! Rosé- Dry & Crisp, with vibrant acidity and notes of citrus & berries	\$52
La Familia Cabernet Sauvignon - Elegant & classic big flavor Napa Valley Cabernet	\$150

REDS

BOEN RESV PINOT NOIR <i>Smooth and juicy, bright deep red luscious flavors of blackberries.</i>	\$52	
STEAK AND POTATO PINO NOIR <i>Juicy and smooth easy drinking red flavor with notes of cherries & cranberries.</i>	\$32	
COPPOLA DIAMOND MERLOT <i>Deep fruit & evident complex aromas of nuances and caramel.</i>	\$36	
TRIVENTO GOLD RESV MALBEC <i>Elegant and powerful on the palate with velvety tannins.</i>	\$43	
DAOU CABERNET SAUVIGNON <i>An impeccably balanced finish, lovely notes of boysenberry and rhubarb.</i>	\$48	
BONANZA CABERNET SAUVIGNON <i>Flavors of dark chocolate and silky tannins to complement any red meat or decadent dessert.</i>	\$38	\$10
AUSTIN HOPE NAPA CAB SAUVIGNON <i>A spectacular wine rich notes of fudge cream & blackberry preserves.</i>	\$157	
VDR RED BLEND <i>Very dark red with rich notes of fudge cream & blackberry preserves.</i>	\$40	
QUILT THREADCOUNT <i>Complex aromas of black raspberries & milk coco, bold flavors of sugar cookie & toffee.</i>	\$43	