

Guacamole classico 9.75 p
w/ warm corn tortilla chips & black bean dip

Tres salsas 7.25 p
chili dusted hot corn tortilla chips &
3 of our daily featured fresh salsas

Plantanos con crema 8.75 p
crisp plantain ribbons, fresh crema & salsa verde

Ceviche habanero 15.25 p
fresh oceanwise seafood & citrus with valencia orange & habanero pepper,
stacked on blue corn tostadas with guacamole & pickled chayote

Crab cakes 14.75 p
rock crab & wild sockeye salmon crab cakes. young coconut & pickled
cucumber salad with an arbol chili aioli

Empanada de pollo 12.25 p
smoked chicken, roasted yam, poblano & white cheddar with
autumn fruit-canela mojo & lime crema fresca

Turkey tostada 14.25 p
grilled turkey tenderloin in a pinenut apricot mole with roasted corn & black beans

Beef taquitos 11.25 p
pulled slow roasted smoked beef brisket with fresh pico de gallo salsa

Pear & endive ensalada 13.75p
pickled jalapeno & blue cheese tossed organic greens, red wine poached pear &
candied pecans, chipotle citrus vinaigrette

Caesar ensalada 9.75 p
romaine & roasted chili pumpkin seeds, cornbread croutons & candied lime

Ensalada de Mexico 12.75p
romaine, sweet pepper corn salsa, pinto beans, organic blue corn tortillas, jicama
& apple, chili pepitas, queso cotija, jalapeno buttermilk dressing

Add: 1) ancho chili parmesan chicken 4.25 p
2) sauteed chipotle & garlic jumbo prawns 5.75 p
3) cajun crisped pan seared local halibut 7.25 p

Sopa de tortilla 8.25 p
fire-roasted tomatoes, chicken, pascilla chili, cheese, avocado & grilled cornbread

Enchilada Verduras 16.75 p
4 cheese & green chili filled blue corn tortillas. roasted peppers, eggplant &
zucchini, charred cherry tomato ranchero sauce, red rice & organic greens

Chili relleno 18.75 p
five cheese stuffed poblano pepper, salsa roja & verde served with rice & beans

Lolita's tacos: (choice of 2) 16.75 p
soft shell corn tortilla tacos served with organic mixed greens, rice & black beans:

- oven roasted veggie, wild mushroom, artichoke & queso cotija in a cherry tomato ranchero sauce
- crispy pan-seared local halibut with mango salsa
- paprika cervesa battered prawns w/ a chili de arbol aioli & grilled pineapple salsa
- pulled achiote chicken with salsa verde & crema
- carne asade (grilled steak) with fresh pico de gallo
- ground beef & chorizo with pomegranate demi-glaze

Pollo Empanizado 22.75 p
chili plantain crusted free range chicken breast stuffed with chevre, green chili,
& basil. double smoked bacon & scallion mash. gooseberry & dried apricot verde.
seasonal veggies

Cochinito Ribs 23.75 p
sasparilla glazed baby back ribs, grilled pineapple, jicama & apple slaw, chipotle
citrus vinaigrette. smoked gouda & aged white cheddar mac & cheese

Gaucho Steak 24.75 p
flat iron steak, grilled serrano chimichurri butter, Mexican style cob corn, Oaxaca
cheese & avocado red nugget potato mash, buttermilk battered onion rings

At Lolita's
we recycle
and use
local & organic
products when
possible