

Guacamole classico 9.75p
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 8.25 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

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

Turkey tostada 13.75 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, quesco cotija, jalapeno buttermilk dressing

Salad add ons:

- 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

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

- charred pepper, portabello mushroom & spanish onion in a spicy black bean & jalapeno saute w/ a sweet and sour corn salsa
- crispy pan seared halibut with mango salsa
- paprika cervesa battered prawns w/ a chili de arbol aioli & grilled pineapple salsa
- pulled anchoite chicken with salsa verde & crema
- carne asade (grilled steak) with fresh pico de gallo
- ground beef & chorizo with pomegranate demi-glaze

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

Pescado y papas fritas 17.25 p
coconut & almond crusted snapper with fat kennebec chili spiced fries, jicama,
grilled apple & chayote buttermilk slaw, seared pineapple tartar

Enchilada de pollo 18.25 p
smoked chicken & green chili enchiladas stuffed with fresh basil, baby spinach &
zucchini. charred cherry tomato ranchero sauce, cilantro rice & organic greens

La paella de Lolita's 19.75 p
mexican chorizo & merguez lamb sausage, roasted anchoite chicken & fresh
local seafood steamed in a spicy tomato & saffron rice stew

Cowboy steak skillet 18.75 p
ancho chili grilled flat iron steak fajita with a portabello mushroom, mixed bell
& poblano pepper saute & oaxaca cheese. pico de gallo salsa, lime crema & warm
corn tortillas. served with cilantro cumin rice & house baked black beans