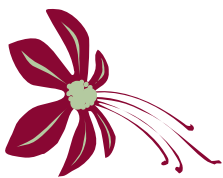


Brunch



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| Pan tostada a la Francesca | 11.75 p |
| <i>banana flambé stuffed french toast with coconut syrup, dulce de leche & tropical fruit</i> | |
| Huevos Ruellos | 11.75 p |
| <i>scrambled eggs & poblano pepper topped with melted jack cheese, served with tomatillo salsa verde, black beans & soft corn tortillas</i> | |
| Tortillas de huevos (omlettes) | |
| <i>served with chili red nugget potatoes & multi toast</i> | |
| 1) wild mushroom, oven roasted veggie, artichoke & queso cotija, cherry tomato ranchero sauce | 11.75 p |
| 2) mexican chorizo, poblano pepper & pico de gallo salsa | 12.75 p |
| Brunch burrito - served with organic mixed greens | 11.75 p |
| <i>jack cheese & poblano pepper egg scramble, housemade guacamole, pico de gallo salsa & lime crema - add grilled Mexican chorizo 3.75</i> | |
| Huevos Rancheros | 12.75 p |
| <i>over easy eggs layered on top of crispy corn tortillas, black beans, pico de gallo salsa with a pine nut mole ranchero sauce</i> | |

Lunch



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| Huevos Benedictos - eggs benedy served on house baked jalapeno cornbread with chili red nugget potatoes & chipotle hollandaise | |
| 1) jamon - grilled canadian back bacon | 12.75 p |
| 2) camarones - marinated baby shrimp, housemade guacamole & tomatillo, salsa verde | 13.75 p |
| 3) veggie hash - roasted corn & sweet peppers, baby spinach, chili red nugget potatoes & salsa roja (not served with cornbread) | 12.75 p |

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| The basic | 8.75 p |
| <i>2 free range eggs any style, chili red nugget potatoes, multigrain toast</i> | |
| <i>*sub scrambled tofu for free range eggs on any item \$1</i> | |

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| Tres salsas | ● ● ● | 7.25 p |
| <i>chili dusted hot corn tortilla chips & three fresh salsas</i> | | |

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| Guacamole classico | 9.75 p |
| <i>layered avocado & black bean dip with warm chili dusted corn tortilla chips</i> | |

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| Sopa de tortilla | 8.25 p |
| <i>fire-roasted tomatoes, chicken, pascilla chili & fresh cheese with avocado & grilled cornbread</i> | |

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| Empanada de pollo | 12.25 p |
| <i>empanada of smoked chicken, roasted yam, poblano & white cheddar with okanagan fruit - canela mojo & lime crema fresca</i> | |

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| Beef taquitos | 11.25 p |
| <i>pulled slow roasted smoked beef brisket with fresh pico de gallo salsa</i> | |

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| Burritos - served w/organic mixed greens | |
| <i>all burritos are stuffed with red rice & beans & topped with a cascabel cream sauce & pico de gallo salsa & lime creme</i> | |
| 1) black bean, roasted corn salsa, monterey jack cheese, romaine lettuce, housemade guacamole | 11.75 p |
| 2) pulled achiote chicken salsa verde & crema | 13.75 p |
| 3) ground beef & chorizo, pomegranate demi | 14.75 p |

Sides

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| ● mexican chorizo | 3.75 p | ● chili red nugget potatoes | 3.75 p |
| ● canadian back bacon | 3.75 p | ● multigrain toast | 2.25 p |
| ● lamb merguez sausage | 3.75 p | ● warm soft corn tortillas | 2.25 p |
| ● single free range egg | 2.25 p | ● warm chili dusted tortilla chips | 2.25 p |
| ● organic mixed greens | 4.75 p | ● housemade guacamole | 2.75 p |
| ● tropical fruit | 4.75 p | ● chipotle hollandaise | 2.25 p |
| ● grilled jalapeno cornbread | 4.25 p | ● house salsa | 2.25 p |

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

