



FOUR COURSE DINNER MENU

served with corn tortilla chips and salsa trio (salsa roja, salsa verde, chipotle crema)

FIRST COURSE

choose three, served family style \$85/pp • choose four, served family style \$90/pp

CHILAQUILES SALAD
*romaine, taco spiced beans, corn & tomato,
avocado ranch, queso anejo, corn chips*

PORK NACHITOS
*black beans, cheese sauce, salsa verde,
crema, jalapeño*

TUNA TOSTADA
*seared tuna, avocado crema, green chili
slaw, chiltepin hot sauce, blue corn tortilla*

CHICKEN GUAJILLO NACHITOS
*hot queso, black beans, red cabbage,
chipotle pickle, salsa suiza*

PORK TAQUITOS
*carnitas, salsa verde, cheese blend,
hatch chili chamoy*

HOT QUESO DIP
*oaxaca, jack and cheddar,
green chili, cilantro, taco spice*

add individually plated mid-course \$14/pp

LOLITA CHICKEN TORTILLA SOUP
*shredded pollo, grilled corn, black beans,
jalapeño, cotija, cilantro, tortilla crisps,
chicken broth (served tableside)*

AVOCADO TOASTY LOCO
*avocado, cotija, crema, hot sauce,
whole wheat garlic toast*

GUACAMOLE FRESCO
*tomato, roasted serrano, red onion,
cilantro, lime*

JALAPEÑO ZUCCHINI FRITTERS
*Green goddess, spicy feta, grilled
zucchini pico*

SECOND COURSE

choose three, served family style

GRILLED STREET CORN
chipotle torta mayo, queso cotija, chili-lime salt

SPICY ARTICHOKE EMPANADAS
jalapeño yum yum, pickled corn, queso fresco, chickpeas

STEAK SOFRITO QUESADILLA
shaved ribeye, sofrito fried rice, black beans, smoked cheddar

HABANERO CHICKEN RANCHO QUESADILLA
*onions and peppers, oaxaca house blend,
bacon rancho fresca*

MUSHROOM ENCHILADA QUESADILLA
red chili mushrooms, smokey poblano relish, jalapeño yum yum

CALAMARI FRITO
red chili dynamite, cilantro mojo, red onion, cotija, sesame

GRIDDLED CORN BREAD
roasted garlic butter, charred jalapeño

LOLITA RICE BOWL
*yellow sofrito rice, black beans, seared queso asadero,
garlic corn, chipotle crema*

TACO COURSE

choose two, served family style • add a third taco choice \$10/pp

SPICY BRUSSELS
*green chili pimento cheese,
sonoran sweet and sour, onion pickle*

BLACKENED MAHI MAHI
*sour cream remoulade,
red cabbage slaw, aji Amarillo*

CHARRED LONG BONE RIBEYE
*(32 oz) \$35/pp
red chili butter, cilantro chimichurri,
black bean salsa, corn & flour tortillas*

CHICKEN ESPECIAL
*pollo asado, chipotle-lime cabbage,
salsa especial, cotija*

GRILLED STEAK
*skirt steak, habanero butter,
taqueria relish, shoestrings*

BAKED STUFFED LOBSTER
*(3 lb.) \$40/pp
garlic chili butter, chipotle street corn, hot
queso, cilantro, corn & flour tortillas*

CRISPY ROCK SHRIMP
*charred pineapple, avocado,
cholula mayo, curtido*

CRISPY PORK CARNITAS
*salsa taqueria, onion, cilantro,
chiltepin hot sauce*

EGGPLANT SAN CARLOS
*\$15/pp
crispy eggplant milanesa, oaxaca cheese,
chili arbol, corn & flour tortillas*

DESSERT

served family style

CHURROS *warm, cinnamon sugar doughnuts, strawberry dust, nutella chocolate sauce*

make it a trio \$10/pp

BUBU LUBU CHEESECAKE *mexican chocolate, strawberry mezcal sauce, lime marshmallow, chocolate crumb*

PINEAPPLE TRES LECHES CAKE *pina colada ice cream, dulce de leche, coconut almond crujido*

**Contains raw or undercooked ingredients. We are supposed to tell you thoroughly cooking meats, poultry, seafood, shellfish, and eggs reduces your risk of getting sick. If you have an allergy or dietary condition, tell us before ordering.*