COCKTAILS

BLOODY MARIA tequila, fresh tomato juice, house spice blend, grated horseradish, el yucateco hot sauce .......................... 12
MEXICAN RED EYE la Colombie cold brew lolita blanco, kahlúa, evaporated milk, agave ................................................. 12
MIMOSA gramona cava, fresh guava .................................................. 10
LOLITA lolita blanco, house orange liqueur, lime, grapefruit .................................................. 12
SPICY CUCUMBER serrano infused tequila, lime, cucumber, house orange liqueur ................................. 13
DIABLO lolita blanco, spicy green chiles, lime, blood orange, strawberry .................................................. 13

GUACAMOLE FRESCO tomato, roasted serrano, red onion, cilantro, lime, chips .................................................. 10

SNACKS

GREEN apple, kale, parsley, lemon, ginger .................................................. 10
GRAPEFRUIT GINGER kale, lemon, cucumber, celery, grapefruit, ginger .................................................. 10
MANGO MINT carrot, orange, mango, mint .................................................. 10


FRUITS & GREENS

BÍONICO FRUIT BOWL muchas frutas, guava yogurt, almond granola, shredded coconut, popped amaranth .................................................. 13
AVOCADO TOASTY LOCO avocado, cotija, crema, hot sauce, grilled whole wheat garlic toast .................................................. 15
LITTLE GEM SALAD street corn dressing, avocado, red onion, cilantro ranch .................................................. 16
CRISPY TOFU BOWL avocado, quinoa, red onion, brussels sprouts, cilantro vinaigrette .................................................. 16


BRUNCH

VEGGIE LUCHA scrambled eggs, broccoli, onions & peppers, home fries, habanero cheddar, sofrito, avocado, chipotle crema .................................................. 16
BROKEN EGGS* chorula fried eggs, shoe string fries, queso cotija, pico de gallo, avocado, chipotle torta sauce .................................................. 15
LOLITA LOBSTER ROLL warm maine lobster, corn esquites, garlic butter, morita chili, griddled brioche .................................................. 26

TAQUERIA

STREET CORN CAULIFLOWER TACOS crispy cauliflower, chipotle torta sauce, cotija, red onion .................................................. 14
BLACKENED HALIBUT TACOS sour cream remoulade, red cabbage slaw & amarillo .................................................. 17
CHICKEN ESPECIAL TACOS pollo asado, chipotle-lime cabbage, salsa especial, cotija .................................................. 15
SPICY AVOCADO QUESADILLA* black beans, queso fresco, romaine, chipotle mayo, sour cream .................................................. 15

The skill of cooks and kitchen staff is equally as important as the quality of the service. Unfortunately traditional tipping has created great disparities in the earnings between service staff and kitchen and support staff. Under MA law, no gratuity may be shared with our kitchen staff. As an alternative to raising prices, we implement a 3% Kitchen Appreciation Charge on food items to be shared with the non-tipped employees working behind the scenes tonight. If you would like this charge removed, please just ask. We thank you for allowing us to share your generosity with our entire staff.

*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 of dietary condition, tell us before ordering.