**PLATOS**

**LITTLE GEM SALAD** ........................................ 14
street corn dressing, avocado, red onion, cilantro ranch

**TUNA MARACUYÁ** ........................................ 18
tuna tartar, avocado, red onion, sesame, passionfruit

**TORCHED SALMON CRUDO** .................................. 15
salmon tiritas, avocado, cucumber, red onion, charred jalapeno

**JALAPEÑO CHICKEN FLAUTAS** .......................... 13
spicy chicken mix, oaxaca cheese blend, salsa dorado

**CARNE ASADA** .................................................. 16
prime sirloin, red chili adobo, grilled onions, refrito, cotija

**TACOS**
our tacos are served on warm, flour tortillas, corn tortillas available upon request.

**STREET CORN CAULIFLOWER** ............................... 14
crispy cauliflower, chipotle tórtita mayo, cotija, red onion

**BLACKENED HALIBUT** .......................................... 17
sour cream remoulade, red cabbage slaw, qi amarillo

**CHICKEN ESPECIAL** ........................................ 15
pollo asado, chipotle-lime cabbage, salsa especial, cotija

**GRILLED STEAK** .................................................. 16
prime sirloin, habanero butter, taqueria relish, shoestrings

**CRISPY ROCK SHRIMP** ........................................ 15
charred pineapple, avocado, cholaia mayo, curtido

**GUACAMOLE**

**FRESCO** ......................................................... 12
tomato, roasted serrano, red onion, cilantro

**TOCINO** ........................................................ 14
smokey applewood bacon, pico, cilantro

**ESPECIAL** ......................................................... 17
maine lobster, garlic herb butter

**LOS TRES** ......................................................... 17
all three: fresco, tocino & especial

---

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.
MARGARITAS

LOLITA .................................................. 12/44
lolita blanco, house orange liqueur, lime, grapefruit

BROKEN HEART ........................................... 14/52
lolita blanco, elderflower, lime, grape, raspberry

SPICY CUCUMBER ............................... 13/48
serrano infused tequila, lime, cucumber, house orange liqueur

WHITE LIE ............................................. 14/52
maestro dobel, elderflower, guava, lime, grapefruit; basil

DIABLO .................................................. 13/48
serrano infused tequila, lime, blood orange, strawberry

KIWI BRISA ............................................. 14/52
don julio blanco, lime, strawberry, kiwi, house orange liqueur

SPICED APPLE ......................................... 14/52
lolita reposado, peach, muddled apple, cinnamon, lime

MAYAN MULE ........................................... 14/52
luanaxl reposado, lime, agave nectar, ginger beer, bitters

FROLITA (FROZEN MARGARITA) ............. 12
lolita blanco tequila, house orange liqueur, lime, grapefruit

STRAWBERRY, MANGO CHILE, OR COCONUT FROLITA ............... 13
our original frolita enhanced with your choice of flavor options

SANGRIA

BLACKBERRY ........................................ 11/38
red wine, blackberry citrus, kitchen spices, vanilla, rum

GINGER PEACH ....................................... 11/38
white wine, ginger, peach, lemon, white rum

STRAWBERRY ........................................ 11/38
rosé, orange blossom, strawberry peach, organic vodka, lemon

MOJITOS

FRESCA ............................................... 11
don q rum, lime, cane sugar, mint, soda

STRAWBERRY BASIL ......................... 12
brugal rum, strawberry cucumber, basil, lime, soda

WATERMELON MANGO .................. 13
myers platinum rum, watermelon, mango, lime, mint, soda

VINO SPARKLING

XAREL.LO ........................................... 12/46
2015 gramona "cava gran cuvee" (catalonia, spain)

WHITE

ALBARINO ........................................... 11/42
2018 granbazan (rias baixas, spain)

SAUVIGNON BLANC ............................ 10/38
2018 jean-francois merieau "les hexagonales" (toursaine, france)

GARNACHA BLANC ...................... 11/42
2018 espelt (catalonia, spain)

CHARDONNAY ........................................ 11/42
2018 jean leon (penedes, spain)

RED

PINOT NOIR ......................................... 12/46
2017 neilson (santa barbara, california)

TEMPRANILLO ........................................ 11/42
2018 oliver riviere (rija, spain)

MALBEC ............................................. 12/46
2017 luigi bosca (priorat, spain)

GRENACHE, SYRAH ............................. 14/54
2017 black slate (priorat, spain)

ROSE

PINOT NOIR ......................................... 12/46
2018 pascal foliot "attitude" (loire valley, france)

AGUA FRESCAS

PINEAPPLE COCONUT 8/13 (w/ Rum) ..................
cocoanut water, grilled pineapple juice, pomegranate, lime

TAMARIND SODA .......................... 8/14 (w/ Tequila)
tamarind, blood orange, lime, cane syrup, bubbles