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 jalapeño

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

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

MEXICAN FRIED RICE .................................... 11
spicy sofrito, black beans, sour cream, cotija, salsa la chinesca - add pork carnitas + 5

TACOS

our tacos are served on warm, house made flour tortillas, corn tortillas available upon request.

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

BLACKENED MAHI MAHI ............................... 17
sour cream remoulade, red cabbage slaw, jalapeño

SPICY POLLO FRITO .................................... 14
fried chicken thigh, garlic crema, cabbages, sesame quailillo

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

CRISPY ROCK SHRIMP .................................. 15
charred pineapple, avocado, chalula 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 or dietary condition, tell us before ordering.
**MARGARITAS**  
_served by the glass or pitcher_

- **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, straberry kiwi, house orange liqueur
- **SPICED APPLE** 14/52  
  lolita reposado, peach, muddled apple, cinnamon, lime
- **MAYAN MULE** 14/52  
  lunazul 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

**BEBIDAS**

- **LA SANDIA** 12  
  absolut elyx, watermelon, basil, lime, ginger beer
- **OAXACAN OLD FASHIONED** 12  
  lolita reposado, peloton mezcal, agave nectar, chocolate
- **RED LULU** 11  
  caoa, peach liqueur, hibiscus, flower nectar & blossom
- **BOURBON SMASH** 12  
  bullet, demerara sugar, mint
- **ABUELITAS ESPRESSO MARTINI** 14  
  espresso infused lolita blanco, coffee liqueur, vanilla bean, creme, abuelitas chocolate

**CEVARES**

_ try michelada style - salt, fresh lime worcestershire & house made hot sauce (+ 2 dollars)_

**BOTTLE**

<table>
<thead>
<tr>
<th>Sol</th>
<th>Coronita</th>
<th>Coronita Light</th>
<th>Dos Equis Lager</th>
</tr>
</thead>
<tbody>
<tr>
<td>7</td>
<td>7</td>
<td>7</td>
<td>7</td>
</tr>
</tbody>
</table>

**DRAFT**

<table>
<thead>
<tr>
<th>Pacifico</th>
<th>Harpoon IPA</th>
<th>Negra Modelo</th>
<th>Downeast Cider</th>
</tr>
</thead>
<tbody>
<tr>
<td>8</td>
<td>8</td>
<td>8</td>
<td>8</td>
</tr>
</tbody>
</table>

**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  
  2013 gramona “cava gran cuvee” (catalonia, spain)

**WHITE**

- **ALBARINO** 11/42  
  2017 granbazan (rias baixas, spain)
- **SAUVIGNON BLANC** 10/38  
  2017 jean-francois merieau “les hexagonales” (touraine, france)
- **CHARDONNAY** 13/50  
  2016 oliver merlin “la roche vineuse” (maconnais, france)
- **CHARDONNAY** 15/58  
  2016 jordan (russian river)

**RED**

- **PINOT NOIR** 11/42  
  2017 nicolas potel (cote de bedene, france)
- **TEMPRANILLO** 10/38  
  2015 creta (ribera del duero, spain)
- **CABERNET SAUVIGNON** 11/42  
  2015 cuvelier los andes (mendoza, argentina)

**ROSE**

- **PINOT NOIR** 12/46  
  2016 pascale folivet “attitude” (loire valley france)

**AGUA FRESCAS**

- **PINEAPPLE COCONUT** 8/13 (w/ Rum)  
  coconut water, grilled pineapple juice, pomegranate, lime
- **TAMARIND SODA** 8/14 (w/ Tequila)  
  tamarind, blood orange, lime, cane syrup, bubbles