



Lolita

pequeñas

- hot queso dip 11**
oaxaca, jack & cheddar, green chili, cilantro, taco spice
- baja stuffed clams 8**
bread crumbs, tomato, garlic, habanero butter, manchego
- cheddar masa fries 9**
seriously sharp cheddar, ancho salt, cholula mayo
- pumpkin seed hummus 8**
rattle chili, queso cotija, cilantro, pumpkin chicharrón, pickles
- iron pan corn bread 8**
roasted garlic butter, charred jalapeño
- grilled street corn 8**
chipotle torta mayo, queso cotija, chili-lime salt
- dos toritos 9**
bacon battered, cheese stuffed güero peppers, chili-chino dipping sauce
- plantain empanadas 10**
black bean & cheese, mexican pepperleaf, crema, chipotle-mezcal dipping sauce

crudo

- cuatro east coast oysters* 15**
habanero mignonette, spicy cocktail sauce, crushed ice
- octopus ceviche 17**
cherry tomatoes, red onion, cucumber, habanero vinegar, grilled bread & spices
- mexican shrimp cocktail 14**
avocado, red onion, celery, spicy cocktail sauce, chiltepin peppers, saltines
- spicy tuna chilindrinas* 17**
tuna tartar, avocado, cucumber, mango, cabbage, crema, hot sauce, wheat chicharrón
- chilled lobster fideos 18**
broken noodles, cucumber, jicama, chili-piña vinaigrette, sour cream

nachitos

- pork carnitas 12**
black beans, cheese sauce, sharp cheddar, salsa verde, crema, jalapeño, cilantro
- chicken chilaquiles 11**
roast chicken, arbol chili sauce, oxaca cheese, cotija, refrito, crema, fried egg, cilantro
- spicy cauliflower 10**
red chili cauliflower, black beans, avocado, habanero cheddar, cheese sauce, smoked pepitas

blue corn quesadillas

- charred broccoli 11**
grilled broccoli, oxaca cheese blend, refrito, fried leeks, pico de gallo
- street chicken 12**
pulled chicken, roasted poblano, oxaca cheese blend, guajillo hot sauce
- pork alambre 12**
roast pork, bacon, peppers & onion, pineapple, avocado, oxaca cheese blend

tacos

- all our tacos are served on warm, house made flour tortillas, corn tortillas available upon request. ask for picante!
- blackened mahi mahi 14**
sour cream remoulade, red cabbage slaw, aji amarillo
- grilled steak* 15**
prime sirloin, habanero-garlic butter, taqueria relish, shoestrings
- hot chicken 11**
fried chicken, guajillo hot sauce, mezcal molasses, spicy serrano slaw
- crispy cauliflower 10**
green-chili pimento cheese, spicy chamoy sauce, cabbage escabeche
- pork al pastor 12**
spit roasted pork, salsa taqueria, onion, cilantro, pineapple
- pulpo ajo 15**
seared octopus, charred jalapeño crema, crispy shallots, tajine
- spicy brussels 11**
black bean refrito, feta verde, habanero sauce, smoked pepitas

platos

- turkey taquitos 12**
roasted pumpkin, turkey carnitas, smoked cheddar, cranberry rancho sauce
- street corn salad 11**
grilled corn, red onion, kale, queso cotija, chipotle vinaigrette, jalapeño crema
- charred green bean salad 11**
avocado, radish, cilantro, duros, poblano buttermilk dressing
- papas chilango 10**
crispy taters, salsa roja, chipotle torta sauce, queso cotija
- carne asada* 15**
prime sirloin, red chili adobo, grilled onions, refrito, cotija
- pollo asado 12**
boneless chicken thighs, garlic-oregano butter, sonoran habanero sauce
- flaming chorizo 11**
grilled mexican chorizo, huevos borrachos, tequila butter
- seared shrimp oxaca 16**
chicharrón de queso, jicama, citrus & tortilla salad, mezcal vinaigrette
- tortilla soup (para dos) 15**
roasted chicken, guajillo chilies, queso oxaca, avocado, cilantro, tortilla strips
- mexican fried rice 11**
spicy sofrito, black beans, sour cream, queso cotija, sesame, salsa la chinesca add pork carnitas +5
- dry aged ny strip steak* 18 oz. (serves 2-4) 65**
spice rubbed, smoked portabella, bacon-skillet potatoes, chimichurri, pico de gallo, cotija

guacamole

- fresco 10**
tomato, roasted serrano, red onion, cilantro, lime
- tocino 12**
smokey applewood bacon, pico de gallo, cilantro
- especial 15**
maine lobster, garlic herb butter, crispy shallots
- los tres 15**
all three: fresco, tocino & especial

* contains raw or undercooked ingredients

We are supposed to tell you that 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.

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.