



# Lolita

FAMILY STYLE DINING



We are proud to introduce LOLITA, a vibrant cocktail bar and Mexican restaurant located in the heart of midtown Manhattan.

LOLITA opened its doors in November 2023 and strives to deliver the robust and colorful flavors of Mexican Cuisine combined with a dynamic cocktail program focusing on agaves & sugar distillates.

Chic without pretension, the new venue captures the iconic spirits and playful sophistication of a tropical destination. Sumptuous textures, custom woodwork, and elegant vignettes can be found at every turn. The subtly sophisticated venue reflects Lolita's food and beverage program as a glamorous destination, without feeling fussy.

The food program features a combination of family traditions and passions uniting guests to deliver a legacy of culinary delights. The atmosphere will be musically charged with Latin beats while a lively bar scene will feature curated cocktails and regionally inspired fine spirits.

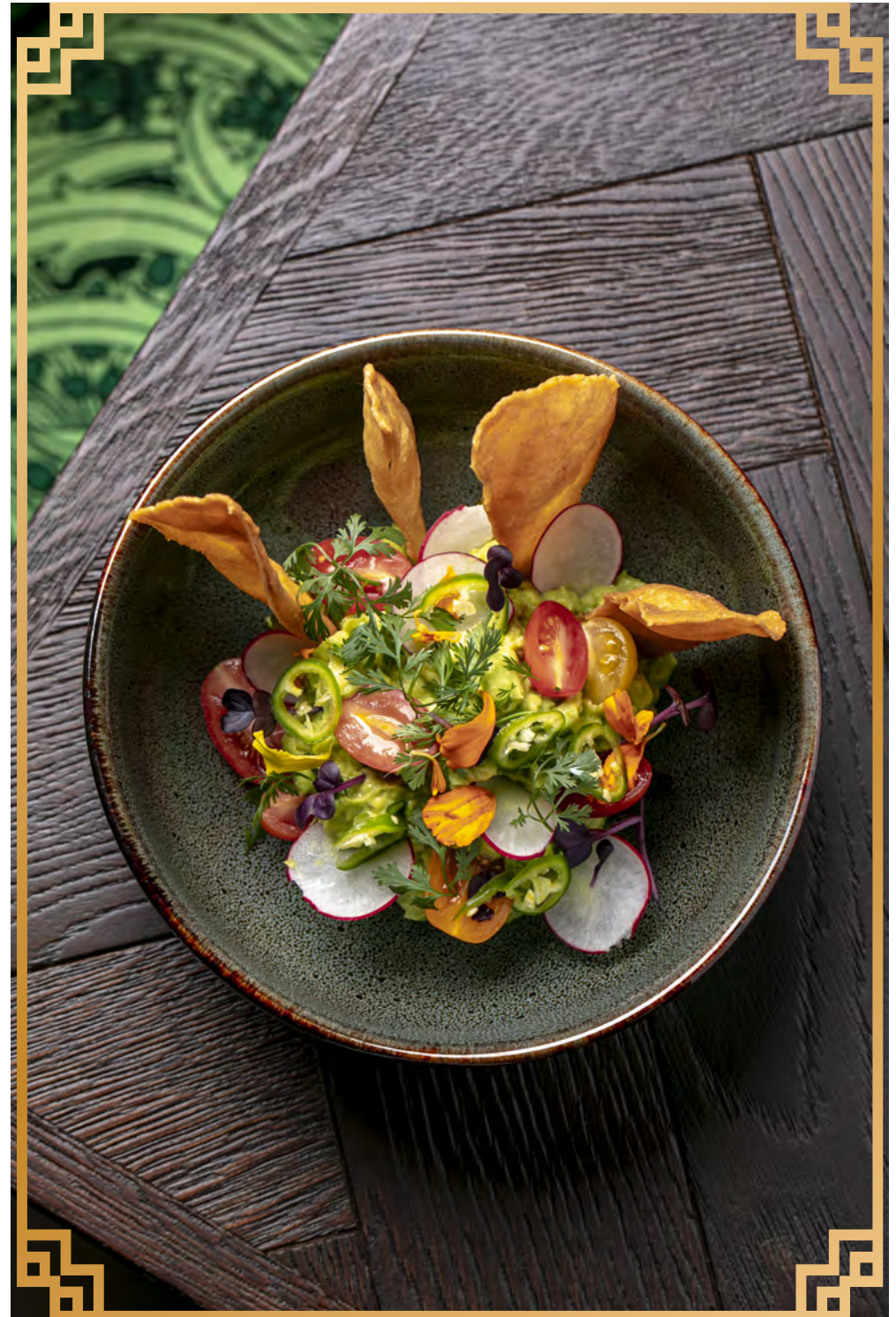
Our family style menu features a customizable seasonally driven menu served in generous portions for the table.

Ideal for private events, corporate soirees, team building experiences, PR launches, wrap parties, and holiday parties alike.

Let LOLITA transport you to a world that's both modern and timeless.

We are centrally located in the heart of Midtown Manhattan. Steps off of NYC's infamous 5th avenue, a few blocks from the famed Theatre District, and among other landmarks such as Times Square, Rockefeller Center and Bryant Park.

45 West 45th Street NY, NY 10036 . [events@lolitanewyorkcity.com](mailto:events@lolitanewyorkcity.com)





## VERDE CANTINA

seating for 28 guests

Located on the mezzanine level, the Verde Cantina is a fully private event space. The room offers a beautiful dedicated bar and can easily be transformed from a chic lounge to a formally seated dining room- depending on your group's event needs.





## PARLOR DE PUEBLA

seating for up to 16 guests

The Parlor De Puebla is a semi-private space located at the front of our restaurant just steps from our picturesque main bar. The space offers a mix of rich colors and beautiful textures, equipt with two long high top tables and direct bar access. An ideal space for entertaining in a lively atmosphere.





# COCINA

Lolita's cuisine is a proud exponent of our gastronomy, following the traditional recipes of our kitchen improved with a contemporary intention.

Our goal is to share the vibrant & authentic Mexican culture through our dishes.

We're well equipped to provide a unique experience for any occasion. Functions are organized in a "cocktail party" fashion. Featuring a wide range of seasonally driven & Mexican inspired food packages, guests are able to experience Lolita on various levels with personalized service and an unrivaled experience.

Enjoy a sophisticated selection of passed hors d'oeuvres and stationary boards and platters. Take your event to the next level with the enhancement of our buffet menu.



# FAMILY STYLE MENU

customize your menu served in generous portions for the table

## INCLUDES COMPLIMENTARY TO START

HOUSE GUACAMOLE, SALSA, & FRESH TORTILLA CHIPS

### STARTERS

MINI FLAUTAS DE POLLO  
chipotle braised chicken, queso manchego, crema,  
salsa verde & salsa roja (GF)

EMPANADAS DE CAMARÓN  
gulf shrimp, tomato chipotle sofrito, avocado mousse, chipotle mayo

FLUKE CEVICHE  
fresno chile, pineapple, cucumber, passion  
fruit vinaigrette, trout roe (GF)

PLANTAIN MASA EMPANADAS  
refried beans, cotija cheese, chipotle mayo (GF)

BABY GEM CAESAR SALAD  
chipotle caesar dressing, grape tomatoes, toasted pumpkin seeds

HOUSE SALAD  
mixed greens, honey crisp apple, cello radish, toasted pepitas,  
manchego cheese, lemon vinaigrette (GF)

### MAIN COURSE

SERVED WITH SPANISH RICE, FRIJOLES CHARROS  
& HOUSE MADE TORTILLAS

POLLO CON MOLE  
free range marinated chicken, mole de doña juana (GF)

CARNE ASADA  
grilled hanger steak, roasted cambray onions & sweet peppers (GF)

BARBACOA  
chile guajillo braised australian grass-fed lamb,  
pickled red onions & jalapeños, ensalada de nopales  
surcharge \$5 per person (GF)

VEGETARIAN ENCHILADAS  
nopales, roasted corn, oyster mushrooms, zucchini,  
guajillo salsa, avocado, red onion

PESCADO A LA VERACRUZANA  
pan roasted red snapper in a aromatic tomato stew, olives,  
capers, onions, jalapeños, roasted baby potato  
surcharge \$3 per person (GF)

## INCLUDES COMPLIMENTARY DESSERT

MINI BUÑUELOS  
crispy dough fritters, chocolate ganache & cajeta sauce



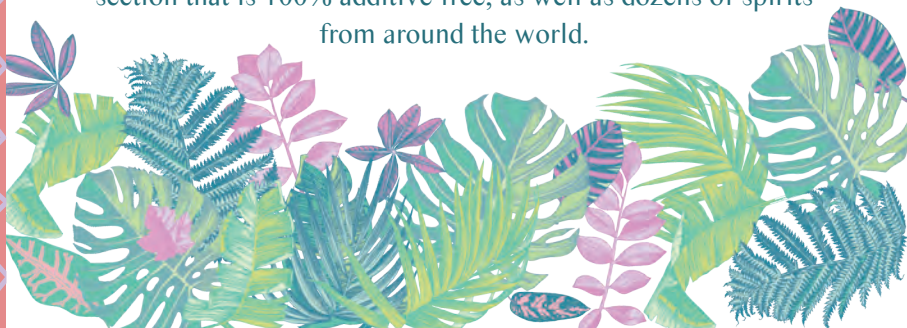


# BEVERAGE

Our impressive cocktail collection is a must to dabble in and will have your guests in awe of our talented bar team. Well versed in a world of cocktail categories, our team hopes to provide a comfortable and energized cocktail experience, while bringing an element of surprise.

Agave and sugarcane distillates are the centerpiece of Lolita's ambitious beverage program, with a distinct emphasis on the concept of terroir. The term hails from the Latin word "terre" or "territoire," indicating that terroir can include climate, soil, & geography - not to mention tradition, culture, & local agricultural methods.

Using the methods of today's industry standards, our beverage program utilizes fresh juices, force carbonation, house made liquors and bitters. Lolita's terroir focused spirits library stocks over 70 different labels, featuring an agave section that is 100% additive free, as well as dozens of spirits from around the world.



# BEVERAGE PACKAGE

**TWO HOURS \$90 PER PERSON . THREE HOURS \$100 PER PERSON**

all wines, beers, spirits and cocktails below are available for your guests to enjoy for the selected duration of your event

## SIGNATURE COCKTAILS

**LOLITA MARGARITA**  
pueblo viejo blanco, milagro , signature house curacao, lime, agave

**PALOMA DE LA CASA**  
force carbonated, grapefruit & lime essence, dulce vida blanco tequila, clarified grapefruit juice

**DAIQUIRI DE LA CASA**  
el dorado 3yr, probitas blended rum, copali single estate rum, lime, shaken

**THE JERK**  
vodka, banana, lime, strawberry, ginger, allspice, coconut, jerk bitters, scotch bonnet, force carbonated

**JALISCO SWIZZLE**  
mexicat raicilla, passionfruit liqueur, house orgeat, lime, grapefruit bitters, mint, angostura

**STRAW HAT**  
abosolo corn whiskey, house poblano liquor, mango, kiwi & sumac bitters

**SPANISH FLY - SIN VINO**  
seedlip grove, aphrodisiac tea, acid adjusted orange juice, lemon, rhubarb bitters, lyre's n/a prosecco

**PAINLESS - SIN VINO**  
seedlip spice, pineapple, orange, 5 spice, coconut

## VINO BY THE GLASS

**RED WINE:**  
Portillo | Pinot Noir | Uca Valley, Argentina  
Ramon Bilbao | Tempranillo | Rioja, Spain | 2019

**WHITE WINE:**  
Portillo | Sauvignon Blanc | Mendoza, Argentina |  
No es Pituko | Chardonnay | Chile | 2019

**ROSE WINE:**  
Bodegas y Vinedos Raul Perez | Preito Picudo | Spain | 2022

**SPARKLING WINE:**  
Conquilla | Cava | Catalonia, Spain

## CERVEZA

Modelo Especial, Montauk Tropical IPA

## CLASSIC COCKTAILS

**APEROL SPRITZ**  
aperol, cava, soda

**OAXACAN OLD FASHIONED**  
reposado tequila, mezcal, agave, angostura & orange bitters

**MEZCALITA**  
mezcal, house curacao, aperol, lime, orange juice, orange bitters

**DARK & STORMY**  
goslings rum, ginger, lime, soda

**GIMLET**  
gin, lime, shaken & served up

**NEGRONI**  
gin (or mezcal), campari, sweet vermouth

**MANHATTAN**  
rye whiskey, sweet vermouth, angostura

**PENICILLIN**  
blended scotch, lemon, ginger, honey, islay scotch float

## SPIRITS LIBRARY

**VODKA:** ALB, Good Vodka, Tito's, Vusa, Grey Goose  
**GIN:** Fords London Dry, Fundy, Sipsmith London Dry, Hendrick's, Haymans Old Tom, Suntory Roku, Las Californias Citrico, Condesa Classica, Condesa Prickly Pear  
**GRAPE DISTILLATES:** Singani 63, Macchu Pisco, ODVI Armagnac, Hine VSOP, Pierre Ferrand 1840 Cognac  
**SOTOL:** Sotol por Siempre, Mexicat Sotol  
**BOURBON:** Four Roses, Makers Mark, Bootleggers, High West, Michters  
**RYE:** Old Overholt, Fort Hamilton Double Barrel, Rittenhouse  
**IRISH:** Tullamore Dew  
**SCOTCH:** Monkey Shoulder Blended, Laphroaid 10yr, Balvenie 12yr, Balvenie 14yr CC  
**JAPANESE:** Suntory Toki  
**N/A SPIRITS:** Seedlip Garden, Spice, Grove, Notas de Agave, Lyre's N/A Agave, N/A White Cane Spirit

## AGAVE DISTILLATES

**BLANCO:** Pueblo Viejo, Milagro Silver, Dulce Vida, Chamucos, Tapatio, Patron Silver, Don Fulano, Tequila Ocho, ArteNom Selection de 1579  
**REPO:** Pueblo Viejo, Tromba, La Gritona, Siete Leguas  
**ANEJO:** Pueblo Viejo, Partida,Codigo  
**MEZCAL:** Banhez Ensemble, Yola Mezcal, Del Maguey Vida Puebla, Mal Bien White Tape, Agave de Cortez, Siete Misterios Doba-Yej, Derrumbes San Luis Potosi, Cenizo Colonial Temoaya,  
**RAICILLA:** Mexicat

## SUGAR CANE DISTILLATES

El Dorado 3yr, Probitas White Blended Rum, Ten to One White Rum, Appleton Estate Signature Rum, Uruapan Charanda Blended, El Dorado 12yr, Chairman's Reserve Spiced Rum, Diplomatico Mantuana, and many more!





## PRIVATE & SEMI-PRIVATE EVENT DETAILS

Menu confirmation and final headcount must be finalized at least 5 business days prior to event. All packages are subject to an 8.875% sales tax, 6% administrative fee and 20% service fee. All menu items beverages are subject to availability & seasonality. We cannot guarantee the absence of traces of nuts or other allergens. Please advise our event's coordinator of any dietary requirements.  
\*Menu Pricing is exclusive of tax, admin fee and gratuity.\*

Client's 50% deposit will be applied to a future event at LOLITA in the case of any cancellation within a 3 week window of the event. All cancellations must be in writing. Any cancellation within the 72-hour period will result in a cancellation fee of 50%. Any cancellation within the 48-hour period will result in a cancellation fee of 100%.

## EVENT FAQ

### WHAT TIME CAN I ACCESS THE VENUE?

The venue will be accessible 1 hour before the event start time.

### CAN MY EVENT BE EXTENDED?

All events are contracted for up to 3 hours. If you would like extend your event past contracted end time, additional charges will apply.

### CAN I DELIVER ITEMS IN ADVANCE OF AN EVENT?

Items can be delivered on the day of your event with prior confirmation with our Event Manager, everything delivered must be clearly labelled.

### CAN I LEAVE ITEMS AT THE VENUE POST EVENT?

Following your event, you may leave items overnight with Management. All items need to be collected within 24 hours of your event. Lolita accepts no responsibility is accepted for items left post event.

### DO YOU CATER FOR DIETARY REQUIREMENTS?

Yes, please advise your Event Manager of any dietary requirements so our team can do their best to accommodate accordingly.

### CAN I BRING A CAKE OR OUTSIDE FOOD TO MY EVENT?

You are welcome to bring a cake or outside food to the event, additional fees may occur.

### WHAT AV EQUIPMENT IS AVAILABLE AT THE VENUE?

AV is not generally included in the event spaces. To further discuss your requirements, please liaise with your Event Manager.

### WILL I HAVE ACCESS TO A MICROPHONE FOR SPEECHES?

There is an in-house microphone you are welcome to utilize.



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