

HOLA!

Bocadillos!

Calamares Fritos

Salt and pepper fried calamari, queso fresco, chipotle mayo, and spicy chile de arbol salsa.

\$9.65

*Tostadas de Salmon

Smoked salmon, chipotle cream cheese, fried capers, and red onions.

\$9.95

*Mejillones con Chipotle

Chipotle steamed mussels, cilantro, red onions, garlic butter, and white wine served with cilantro toast.

\$9.85

Guacamole & Chips

Freshly made! Avocados, tomatoes, cilantro, onions, serrano and jalapeno peppers, and fresh lime juice.

\$6.95

Queso Blanco Americano

Traditional cheese dip.
Add Fresh Jalapenos

\$5.50

\$0.75

*Ceviche

White fish and shrimp cooked in lime and orange juice with tomatoes, red onions, fennel and cilantro.

\$10.50

Pork Belly & Chorizo Fundido

Chihuahua, oxaca, and goat cheeses, poblano peppers, pork belly, chorizo, and spicy chile de arbol salsa.

\$8.95

Queso Frito

Fried foccacia bread and jack cheese sandwiches served with a tomato sauce on the side.

\$6.95

Flatbreads!

*Garlic Shrimp

Chorizo, mozzarella, cilantro pesto, roasted garlic, and pickled red onions.

\$10.95

Duck Sausage

Arugula, fennel, Chihuahua cheese, truffle oil, and basil pesto.

\$10.95

Pork Belly

Fresh mozzarella, chile de arbol sauce, and cilantro pesto.

\$10.95

Sopas y Ensaladas!

Sopa de Tortilla

Fresh chicken broth, chicken, tomatoes, onions, garlic, avocados, cheese, and tortilla strips.

\$5.95

Sopa de Pescado y Maiz

Smoked white fish and corn chowder.

\$7.95

*Shrimp Salad

Grilled shrimp, mixed greens, avocado, oranges, red radishes, queso fresco, polenta croutons, and a roasted corn vinaigrette

\$10.95

Ensalada de Pollo

Grilled or fried chicken, avocados, cucumbers, bacon, tomatoes, black beans, polenta croutons, and a cilantro chive dressing.

\$9.75

Tortas!

*Tuna

Seared Ahi tuna, cilantro aioli, avocado, and a tomato fennel salad.

\$9.95

Carnitas

Slow-cooked pork, avocado, pickled jalapeno peppers, tomatoes, Napa cabbage, queso fresco, and chipotle mayo.

\$8.95

Milanesa

Crispy fried chicken, black beans, jack cheese, lettuce, tomatoes, pickled jalapenos, and tomatilla salsa.

\$8.95

Ahogada

Slow-cooked pork, black beans, pickled onions, and spicy chile de arbol salsa.

\$9.75

Fried Chicken!

Cayenne Fried Chicken

Half of a fried chicken served with charro beans and a chicken enchilada.

\$9.50

Chicken Wings (6, 10, 20, 30, 40, or 50)

Hot, medium or mild served with fries or celery and your choice of dressing.

\$4.50

\$6.50

\$12.95

\$19.20

\$24.95

\$28.95

**Notice: The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.

Entrees!

*LoLo's Shrimp & Grits

Applewood bacon, white shrimp, roasted poblano peppers, tomatoes, onions, garlic, stone ground grits, and cilantro toast.

\$12.95

Vegetable Plate

Jalapeno corn, potato cake, sautéed spinach, and Portobello mushrooms.

\$8.95

*Carne Asada con Papas

Grilled hanger steak, house cut fries, and chimichurri.

\$12.95

*Salmon Sancochado

Pan seared salmon, brussel sprouts, pork belly, shallots, and a serrano sweet mustard vinaigrette.

\$14.95

*N.C. Flounder

Spicy and creamy smoked mussel stew.

\$16.95

Puerco a la Parrilla

Smoked pork tenderloin, spinach, goat cheese bread soufflé, and albañil salsa.

\$12.95

Enchiladas y Burritos!

Short Rib Burrito

Flour tortilla, short rib, black beans, pico de gallo, rice, and jack cheese.

\$10.50

Fried Chicken Burrito

Melted cheese, lettuce, pico de gallo, and fried chicken.

\$9.50

Enchiladas

Three rolled corn tortillas, crema, queso fresco, shaved lettuce, jalapeno corn, and charro beans.

\$9.50

Chicken with Tomatillo Sauce

Short Rib with Guajilla Sauce

Kids' Menu!

Mac 'n Cheese

\$5.95

Chicken Tenders & Fries

\$5.95

Chicken Taco & Rice

\$5.95

Mac 'n Cheese Pizza

\$5.95

Tacos!

3 tacos served on flour tortillas with rice and charro beans.

Veggie

Roasted poblanos, Portobello mushrooms, queso fresco, red radishes, and tomatillo salsa.

\$7.75

*Pescado

Fried tilapia, jalapeno slaw, poblano mayo, and tomatillo salsa.

\$9.75

Carnitas

Slow-cooked pork, onions, and cilantro served with house salsas.

\$9.50

*Shrimp

Panko fried shrimp, cilantro, onions, Napa slaw, sesame-chili oil, and sesame seeds.

\$9.95

*Carne Asada

Steak, onions, and tomatoes.

\$10.95

Chipotle Chicken

Slow-cooked chicken, avocados, and pico de gallo.

\$8.75

Pork Belly

Shaved cabbage, mulato salsa, red radishes, pickled red onions, and queso fresco.

\$9.75

Sides!

3 Cheese Jalapeño Mac & Cheese

\$4.00

Sautéed Spinach

\$3.50

Rice

\$1.75

Black Beans

\$1.25

Refried Beans

\$1.25

Charro Beans

\$2.50

Home-Cut French Fries

\$3.95

Jalapeno Corn

\$2.95

Goat Cheese Bread Soufflé

\$2.50

Tortillas

\$1.50

Desserts!

Pastel Tres Leches

Layered cake with three milks, cream cheese, mascarpone cream, strawberries and toast coconut.

\$6.50

Fresas con Crema

Strawberries topped with brandy sour cream.

\$5.25

Chocolate Flan

Served with fresh fruit.

\$5.75

HOLA!

**Notice: The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.