

# LOLITA'S BISTRO

## STARTERS

<b>FRESH SEA BASS CEVICHE</b> Veracruzana Style with sliced avocado and tostadas.	\$13
<b>SHORT RIB LOADED SWEET POTATO FRIES</b> Braised Short Rib, Cheese, Pickled Jalapeño, Cilantro, Onion, Tomato, Chipotle Mayo.	\$14
<b>CRISPY SMASHED TOSTONES &amp; GUAC</b> Crumbled Queso Fresco and diced tomatoes.	\$11
<b>GOAT CHEESE JALAPEÑO POPPERS</b> Wrapped in bacon and stuffed with our house-made Goat cheese mix.	\$9
<b>FRESH BURRATA &amp; ROASTED PESTO TOMATOES</b>	\$13
<b>BAJA STYLE LOBSTER TACO</b> Saffron Rice, Creamy Chipotle, Avocado, and Black Beans.	\$9
<b>GRILLED VEGGIE QUESADILLAS</b> Zucchini, Mushrooms, Carrots and Chihuahua Cheese.	\$8
<b>SALPICON TOSTADAS</b> Fresh Shredded Beef Salad.	\$12
<b>SPINACH ARTICHOKE DIP</b> Warm Toasted Pita.	\$9
<b>RIBEYE CHICHARRON</b> Fresh Guac, Salsita & Warm Tortillas.	\$24

## Brunch

Saturday & Sunday 11am- 4pm

<b>CLASSIC MIMOSA</b>	\$5
<b>MANGO MIMOSA</b>	\$5
<b>STRAWBERRY MIMOSA</b>	\$5
<b>MIMOSA KIT</b> Includes champagne bottle and choice of juice .	\$15
<b>SLOW AND LOW BRISKET BARBACOA TORTA</b> Black beans, avocado, lettuce and tomato.	\$12
<b>APPLE PIE PANCAKES</b> Cinnamon apples & fresh baked streusel.	\$12
<b>AVOCADO CROAST</b> Poached egg, lemony arugula & shaved parm.	\$13
<b>HONEY BUTTER CHICKEN SLIDERS</b> Bacon, cheddar & jalapeño waffle.	\$14
<b>CRISPY APPLEWOOD SMOKED BACON</b>	\$7
<b>CLASSIC EGGS BENEDICT</b> English muffin, smoked ham, poached egg and hollandaise sauce.	\$14
<b>BARBACOA BENEDICT</b> English muffin, house-made barbacoa, poached egg & hollandaise sauce.	\$14
<b>CHORIZO CHILAQUILES</b> Salsa verde, queso fresco, crema, onions and fried egg.	\$11

## Greens

<b>AHI TUNA CARPACCIO</b> Fresh Ahi Tuna in a zesty vinaigrette with thinly sliced Parmesan, Capers and Greens.	\$14
<b>ROASTED BEET CARPACCIO</b> Goat Cheese, Candied Walnuts, and Spring Greens tossed in Red Wine Vinaigrette.	\$13
<b>SEARED AHI TUNA CAESAR SALAD</b> Romaine tossed in Homemade Caesar Dressing, Parmesan and Croutons.	\$16
<b>LOLITAS HOUSE SALAD</b> Grilled Chicken, Garbanzo, Cucumber, Tomato and House Vinaigrette.	\$13

## — Soups & Sides —

<b>LOLITAS TOMATO BASIL SOUP</b>	\$6
<b>LOLITAS SIDE SALAD</b>	\$6
<b>LOLITAS FRENCH FRIES</b>	\$5
<b>SWEET POTATO FRENCH FRIES</b>	\$6
<b>GRILLED ASPARAGUS</b>	\$6

## PANINIS & PRESSED SANDWICHES

<b>CUBAN SANDWICH</b> Slow Roasted Pork, Ham, Swiss, Pickles and Chipotle Mayo.	\$9
<b>CHICKEN NAAN</b> Peppers, Spicy Jack and Curry Chicken in Naan Bread.	\$9
<b>CAPRESE PANINI</b> Fresh Mozzarella, Organic House Pesto and Tomatoes on 7 Grain Bread.	\$9
<b>CHEF'S SPECIALTY CHICKEN SALAD CROISSANT</b> Grapes, Walnuts, and Cranberries.	\$9

## LOLITA'S COMBOS

<b>Choose any sandwich and include a soda and an option of soup du jour, house salad, or fries for an additional.</b>	\$5
<b>Choose any half sandwich and option of fries, house salad or soup.</b>	\$11

## SWEET TOOTH

<b>CHOCOLATE ABUELITA CAKE</b> Lolitas Signature Cake.	\$9
<b>NUTELLA STRAWBERRY CREPES</b> House-made crepes filled with Nutella and fresh strawberries.	\$9
<b>BANANA CAJETA WALNUT CREPES</b> House-made crepes filled with fresh Bananas and cajeta.	\$9
<b>BLUEBERRY CROISSANT BREAD PUDDING</b>	\$9

## Main Dishes

<b>CRISPY CORN FLAKE FRIED CHICKEN SANDWICH</b>	\$14	<b>3 HOUR RED WINE BRAISED SHORT RIB</b>	\$27
<b>LOLITAS JUICY ANGUS BEEF BURGER N' FRIES</b> Lettuce, Tomato, Onion, Pickles, Cheddar and Spicy Mayo. Add bacon, avocado or mushrooms.	\$17	<b>Tender Ribs with Creamy Mashed Potatoes, Grilled Asparagus and Sautéed Mushrooms.</b>	
<b>STEAK AND FRITES</b> 12oz. Ribeye, Chipotle Butter and Tomato Salad.	\$31	<b>PASTA AL PESTO WITH SALMON</b> Organic Housemade Pesto Sauce.	\$19
<b>MIDDLE EASTERN PLATE</b> Hummus, Tabouli, Grilled Veggies and Pita Bread.	\$13	<b>BAKED CHICKEN CREPES AU GRATIN</b> Poblano Sauce.	\$13
<b>TUNA TOSTADAS CALLEJERAS</b>	\$18	<b>SLOW ROASTED BEEF BRISKET</b> Grilled Veggies and Creamy Garlic Mashed Potatoes.	\$18
<b>SALMON EN PAPILOTE</b> Baked to order with Fresh Veggies and Wild Rice.	\$21	<b>SESAME PEANUT CRUSTED AHI TUNA OR SALMON</b> Lemongrass Soy Sauce and Grilled Asparagus.	\$19
<b>SEARED PACIFIC BASS</b> Peppered Potatoes + Roasted Garlic Tartar Sauce.	\$23	<b>MEXICAN CHICKEN TOSTADAS</b> Topped with Queso Fresco, Lettuce, Tomato, Avocado and Black Beans.	\$13
<b>ROASTED LEMON CHICKEN</b> Creamy Garlic Mashed Potatoes and Grilled Veggies.	\$14		
<b>HOMEMADE MOLE POBLANO</b> House Almond Rice and warm tortillas.	\$14		

*Half price in all wine bottles. Every Monday, Tuesday and Wednesday.*

**BOTTLE GLASS**

\$87

**\$98**

\$48

\$66

**\$45**

**\$36**                      **\$12**

**\$36**

\$87

\$68                      \$19

\$84

**\$68**

**\$68**

\$41                      \$12

**\$79**

**\$75**

**\$87**

**\$99**

\$51

\$48

\$112

**\$68**                      **\$19**



# Let's Drink



## COCKTAILS

<b>HOUSE SANGRIA</b>	\$11
<b>PERFECT PALOMA</b> Tequila, Fresh Grapefruit Juice Squirt & Chile Rim.	\$11
<b>LA LOLITA MARGARITA</b> Tequila, Grand Marnier & Fresh Lime Juice.	\$11
<b>PINK RUBY</b> Gin, Texas Grapefruit, Lime & Rosemary Syrup.	\$11
<b>DETOX</b> Vodka, Aloe Vera, Cucumber, Basil, Agave & Celery.	\$11
<b>SMOKEY GUAVA</b> Mezcal, Guava, Lime & Grapefruit Juice, Agave Nectar & Chia.	\$11
<b>CUCUMBERTINI</b> Vodka, Fresh Cucumber, Lime Juice & Chile Rim.	\$11
<b>RUMCHATA</b> Rum, House-made Horchata & Coconut.	\$11
<b>MEXICAN HIPSTER</b> Jalapeño infused Mezcal, Fresh Cucumber, Agave Nectar & Lime Juice.	\$11
<b>CUBAN MOJITO</b> Rum, Mint, Limes & Soda.	\$11
<b>KNOCK DOWN GINGER</b> Rum, Oranges & Limes Wedges, Ginger Root, Mint and Ginger Ale.	\$11
<b>BLACK BASIL MOJITO</b> Rum, Blackberries, Basil, Limes & Soda.	\$11
<b>MOSCOW MULE</b> Vodka, Lime Juice, Ginger Beer & Mint.	\$11
<b>HAIR OF THE DOG</b> Vodka, Zesty House Bloody Mary Mix.	\$11
<b>CARAJILLO</b> Licor 43 & Espresso shot.	\$12

## BEVERAGES

<b>COLD BREW LATTE</b>	\$7
<b>AGUA FRESCA</b>	\$4
<b>BOXED WATER</b>	\$4
<b>MEXICAN COCA COLA</b>	\$4
<b>TOPO CHICO</b>	\$4
<b>TOPO CHICO PREPARADO</b> (fresh lime & tajin rimmed)	\$5
<b>S. PELLEGRINO</b>	\$4
<b>SODA</b>	\$4
<b>ICED TEA</b>	\$4
<b>COFFEE</b>	\$4
<b>CAPUCCINO</b>	\$5
<b>CAFÉ LATTE</b>	\$5
<b>ESPRESSO</b>	\$5
<b>ASSORTED HOT TEAS</b>	\$4

## Beers

<b>XX LAGER</b>	\$5
<b>PACIFICO</b>	\$5
<b>MICHELOB ULTRA</b>	\$5
<b>MILLER LITE</b>	\$5
<b>SEASONAL</b>	\$5
<b>NEGRA MODELO</b>	\$5
<b>INDIO</b>	\$5
<b>STELLA ARTOIS</b>	\$5
<b>BUD LIGHT</b>	\$5