LOLITA'S BISTRO

STARTERS		Greens	
FRESH SEA BASS CEVICHE Veracruzana Style with sliced avocado and tostadas.	\$13	AHI TUNA CARPACCIO \$	\$14
SHORT RIB LOADED SWEET POTATO FRI Braised Short Rib, Cheese, Pickled Jalapeño, Cilantro, Onion, Tomato, Chipotle Mayo.	I ES \$14	Fresh Ahi Tuna in a zesty vinaigrette with thinly sliced Parmesan, Capers and Greens. ROASTED BEET CARPACCIO	5 13
CRISPY SMASHED TOSTONES & GUAC Crumbled Queso Fresco and diced tomatoes.	\$11	Goat Cheese, Candied Walnuts, and Spring Greens tossed in Red Wine Vinaigrette.)13
GOAT CHEESE JALAPEÑO POPPERS Wrapped in bacon and stuffed with our house-made Goat cheese mix.	\$9	SEARED AHI TUNA CAESAR SALAI Romaine tossed in Homemade Caesar Dressing, Parmesan and Croutons.	D \$16
FRESH BURRATA & ROASTED PESTO TOMATOES	\$13	LOLITAS HOUSE SALAD Grilled Chicken, Garbanzo, Cucumber.	\$13
BAJA STYLE LOBSTER TACO Saffron Rice, Creamy Chipotle, Avocado, and Black Beans.	\$9	Tomato and House Vinaigrette. — Soups & Sides —	
GRILLED VEGGIE QUESADILLAS Zucchini, Mushrooms, Carrots and Chihuahua Cheese.	\$8	LOLITAS TOMATO BASIL SOUP	\$6
		LOLITAS SIDE SALAD	\$6
SALPICON TOSTADAS Fresh Shredded Beef Salad.	\$12	LOLITAS FRENCH FRIES	\$5
	Φ0	SWEET POTATO FRENCH FRIES	\$6
SPINACH ARTICHOKE DIP Warm Toasted Pita.	\$9	GRILLED ASPARAGUS	\$6
RIBEYE CHICHARRON Fresh Guac, Salsita & Warm Tortillas.	\$24	PANINIS & PRESSED SANDWICHES	
Brunch		CUBAN SANDWICH	\$9
Saturday & Sunday 11am-4pm		Slow Roasted Pork, Ham, Swiss, Pickles and Chipotle Mayo.	
			\$9
CLASSIC MIMOSA	\$5	Peppers, Spicy Jack and Curry Chicken in Naan Bread.	
MANGO MIMOSA	\$5		**
STRAWBERRY MIMOSA	\$5	CAPRESE PANINI Fresh Mozzarella, Organic House Pesto and Tomatoes on 7 Grain Bread.	\$9
MIMOSA KIT Includes champagne bottle	\$15	CHEF'S SPECIALTY CHICKEN SALAD	
and choice of juice . SLOW AND LOW BRISKET BARBACOA TOR		CROISSANT Grapes, Walnuts, and Cranberries.	\$9
Black beans, avocado, lettuce and tomato.	\$12	LOLITA'S COMBOS	
APPLE PIE PANCAKES	\$12	Choose any sandwich and include a soda	\$5
Cinnamon apples & fresh baked streusel. AVOCADO CROAST	\$13	and an option of soup du jour, house salad, or fries for an additional.	70
Poached egg, lemony arugula & shaved parm. HONEY BUTTER CHICKEN SLIDERS	\$14	Choose any half sandwich and option of fries, house salad or soup.	\$11
Bacon, cheddar & jalapeño waffle. CRISPY APPLEWOOD SMOKED BACON	Φ7	SWEET TOOTH	
	\$7		
CLASSIC EGGS BENEDICT English muffin, smoked ham, poached egg and hollandaise sauce.	\$14	CHOCOLATE ABUELITA CAKE Lolitas Signature Cake.	\$9
BARBACOA BENEDICT English muffin, house-made barbacoa,	\$14	NUTELLA STRAWBERRY CREPES House-made crepes filled with Nutella and fresh strawberries.	\$9
poached egg & hollandaise sauce. CHORIZO CHILAQUILES Salsa verde, queso fresco, crema, onions	\$11	BANANA CAJETA WALNUT CREPES House-made crepes filled with fresh Bananas and cajeta.	\$9
and fried egg.		BLUEBERRY CROISSANT BREAD PUDDING	\$9
Main	D_{i}	ishes ———	\
CRISPY CORN FLAKE FRIED CHICKEN SANDWICH	\$14	3 HOUR RED WINE BRAISED SHORT RIB \$2	7
LOLITAS JUICY ANGUS BEEF BURGER N' FRIES Lettuce, Tomato, Onion, Pickles, Cheddar and	\$17	Tender Ribs with Creamy Mashed Potatoes, Grilled Asparagus and Sautéed Mushrooms.	
Spicy Mayo. Add bacon, avocado or mushrooms.		PASTA AL PESTO WITH SALMON \$1	9

LOLITAS JUICY ANGUS BEEF BURGER N' FRIES Lettuce, Tomato, Onion, Pickles, Cheddar and	neddar and			
Spicy Mayo. Add bacon, avocado or mushrooms.	404	PASTA AL PESTO WITH SALMON Organic Housemade Pesto Sauce.	\$19	
STEAK AND FRITES 12oz. Ribeye, Chipotle Butter and Tomato Salad.	\$31	BAKED CHICKEN CREPES AU GRATIN	\$13	
MIDDLE EASTERN PLATE	\$13	Poblano Sauce.	,	
Hummus, Tabouli, Grilled Veggies and Pita Bread.		SLOW ROASTED BEEF BRISKET	\$18	
TUNA TOSTADAS CALLEJERAS	\$18	Grilled Veggies and Creamy Garlic Mashed Potatoes.		
SALMON EN PAPILLOTE	\$21	Mashed Potatoes.		
Baked to order with Fresh Veggies and Wild Rice.	422	SESAME PEANUT CRUSTED AHI TUNA	\$19	
SEARED PACIFIC BASS Peppered Potatoes + Roasted Garlic Tartar Sauce.	\$23	OR SALMON Lemongrass Soy Sauce and Grilled Asparaç		
ROASTED LEMON CHICKEN Creamy Garlic Mashed Potatoes and Grilled Veggies.	\$14	MEXICAN CHICKEN TOSTADAS Topped with Queso Fresco, Lettuce,	\$13	
HOMEMADE MOLE POBLANO	\$14	Tomato, Avocado and Black Beans.		
House Almond Rice and warm tortillas.				



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

ROSÉ & BUBBLES	BOTTLE	GLASS
TAITTINGER BRUT CHAMPAGNE – CHAMPAGNE, FRANCE Fine bubbles, crisp green apples and a hint of toasted brioche create a palate of pure bliss with this wonderfully rounded, generous champagne.	\$87	
PERRIER-JOUËT BRUT ROSÉ – CHAMPAGNE, FRANCE Vibrant & sophisticated with subtle balance between the freshness and structure of juicy berries, making it full-bodied and smooth.	\$98	
SANTA MARGHERITA PROSECCO – VENETO, ITALY Delicate bubbles, crisp pear, and golden apple notes bring a touch of magic to any moment.	\$48	
DOMAINE DELAPORTE CHAVIGNOL SANCERRE ROSÉ – LOIRE VALLEY, FRANCE Wild peach, fresh raspberries, citrus, and a mineral kiss create a graceful and enchanting sip.	\$66	
RANDADO VIVA! ROSÉ – CALIFORNIA Crisp and dry with just the right level of vibrant acidity. Hand crafted Napa Valley wine by a Laredo Vintner.	\$45	
WHITE WINES		
ARACIEL ALBARIÑO – RÍAS BAIXAS, SPAIN Delicate and fresh, the wine is packed with flavors of white peach, apricot, melon and pineapple.	\$36	\$12
DOMAINE DELAPORTE SANCERRE – LOIRE VALLEY, FRANCE A crisp, refreshing wine with bright citrus, fresh herbs, and a graceful mineral finish leave you wanting just one more sip.	\$87	
LOUIS JADOT POUILLY-FUISSÉ – BURGUNDY, FRANCE A silky, lemon-infused white, with a crisp structure and flashes of ripe peach, toasted almonds and soft vanilla.	\$68	\$19
HESS PANTHERA CHARDONNAY – RUSSIAN RIVER VALLEY, CALIFORM To asted oak aromas & flavors of baked apples, tropical fruits, and citrus – finished with a kiss of butter and vanilla that linger on your palate.	ORNIA \$84	
RED WINES		
ETUDE PINOT NOIR – CARNEROS, CALIFORNIA Fresh, mouthwatering acidity accompanies a core of rose petals, dried cherry and a hint of spice that glide across the palate with a silky finish.	\$68	
BANFI RAINSTORM PINOT NOIR – WILLAMETTE VALLEY, OREGON Soft & delicate with flavors of wild berries, black cherry, and pomegranate.	\$41	\$12
STAGS' LEAP PETITE SIRAH – NAPA VALLEY, CALIFORNIA Lovely floral aromatic intensity showcasing notes of fresh violet, candied floral blossom and black raspberry.	\$79	
BANFI ASKA BOLGHERI ROSSO – TUSCANY, ITALY Ripe cherries, velvety plums, and warm spices embrace the senses in a rich, lingering embrace.	\$75	
CHÂTEAU BELLEGRAVE PAUILLAC – BORDEAUX, FRANCE Dark fruit, silky tannins, and whispers of oak create a medium-full, beautifully proportioned palate.	\$87	
MICHELE CHIARLO REYNA BARBARESCO – PIEDMONT, ITALY Red berries, rose petals, and delicate spice weave together in a dance of elegance and intrigue.	\$99	
SANTA MARGHERITA CHIANTI CLASSICO RISERVA – TUSCANY, ITALY Cherry, plum, and spice wrapped in a velvety finish.	\$51	
PYROS MALBEC- VALLE DE PEDERNAL, ARGENTINA Dark plums, violets, and hints of cocoa swirl together in a rich, velvety embrace providing a long and joyfull finish.	\$48	
AUSTIN HOPE CABERNET SAUVIGNON – PASO ROBLES, CALIFORNIA Deep notes of blackberry, vanilla, and dark chocolate intertwine in a pleasant lingering finish.	\$112	
BLACK STALLION CABERNET SAUVIGNON – NAPA VALLEY, CALIFORNIA Full-bodied and balanced with flavors of rich black cherry, blackberry, clove and toasted oak unfold gracefully across the palate with well-integrated fruit and tar	\$68 d nnins.	\$19

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BEVERAGES **HOUSE SANGRIA** \$11 **COLD BREW LATTE** \$7 \$4 PERFECT PALOMA \$11 **AGUA FRESCA** Tequila, Fresh Grapefruit Juice Squirt & Chile Rim. **BOXED WATER** \$4 \$4 **MEXICAN COCA COLA** \$11 LA LOLITA MARGARITA Tequila, Grand Marnier & Fresh \$4 **TOPO CHICO** Lime Juice. **TOPO CHICO PREPARADO \$5 PINK RUBY** \$11 (fresh lime & tajin rimmed) Gin, Texas Grapefruit, Lime \$4 S. PELLEGRINO & Rosemary Syrup. **DETOX** \$4 \$11 SODA Vodka, Aloe Vera, Cucumber, **ICED TEA** \$4 Basil, Agave & Celery. **COFFEE** \$4 **SMOKEY GUAVA** \$11 Mezcal, Guava, Lime & Grapefruit Juice, Agave Nectar & Chia. **CAPUCCINO** \$5 **CAFÉ LATTE** \$5 \$11 **CUCUMBERTINI** Vodka, Fresh Cucumber, Lime Juice & Chile Rim. **ESPRESSO** \$5 **ASSORTED HOT TEAS** \$4 **RUMCHATA** \$11 Rum, House-made Horchata & Coconut. **MEXICAN HIPSTER** \$11 Jalapeño infused Mezcal, Fresh eers Cucumber, Agave Nectar & Lime Juice. **CUBAN MOJITO** \$11 Rum, Mint, Limes & Soda. \$11 **XX LAGER** \$5 **KNOCK DOWN GINGER** Rum, Oranges & Limes Wedges, Ginger Root, Mint and Ginger Ale. **PACIFICO** \$5 MICHELOB ULTRA \$5 **BLACK BASIL MOJITO** \$11 Rum, Blackberries, Basil, **MILLER LITE** \$5 Limes & Soda. **SEASONAL** \$5 **MOSCOW MULE** \$11 Vodka, Lime Juice, Ginger Beer & Mint. **NEGRA MODELO** \$5 INDIO \$5 HAIR OF THE DOG Vodka, Zesty House Bloody \$11 **STELLA ARTOIS** \$5 Mary Mix. **BUD LIGHT** \$5 \$12 **CARAJILLO**

Licor 43 & Espresso shot.