

SMALL PLATES & SHARES

SALSA & CHIPS (V) 5

Choose one of our house made roasted salsas roja or verde

GUACAMOLE & CHIPS (VEG) 18

Cilantro, lime, onions and roasted jalapenos, lime/chili salt, cotija cheese

ELOTE (VEG, GF) 8.50

Roasted Mexican style street corn, mayo, tajin, queso cotija, cilantro

ESQUITES (VEG, GF) 12

Serrano aioli, cotija cheese, cilantro, tajin, crema Mexicana

FUNDIDO (VEG) 12

Chihuahua cheese, cheddar, onion, roasted Anaheim chili, cilantro, blue tortilla, flour tortilla, salsa verde
Add chorizo \$7

CHICKEN FLAUTAS 14

Shredded lettuce, pico de gallo, queso fresco, avocado crema, salsa verde

CHICKEN WINGS 22

Habanero BBQ, Mexican crema, cilantro, queso fresco, chipotle ranch, carrot sticks

FRIED CALAMARI 21

Mango and black bean salsa, lime wedges, chipotle aioli, cilantro

SALSAS

2oz HOUSE MADE SALSAS 2

Choose: Verde | Rojo | Habanero | Salsa Macha**



LOLO'S



Comida de playa con el toque casero de la abuela.

ENSENDA | RAW BAR

HAMACHI AGUACHILE* 20

Rojo tradito, serrano peppers, red onions, cilantro, sesame seeds, blue con tortilla chips

SHRIMP AGUACHILE* (GF) 16

Cilantro, serrano pepper, avocado, red onions, tajin lime, lemon oil

SOUP & SALADS

TORTILLA SOUP 12

Tomato broth, pork chicharrón, avocado, ancho, tortilla chips, peppers, cilantro, crema Mexicana

LOLO'S SALAD (V) 13

Mixed greens, jicama, cherry tomatoes, carrots, cucumbers, red onions, lemon dressing, tortilla chips

QUINOA & GREENS SALAD (VEG, GF) 14

Red quinoa, mix greens, jicama, black beans, carrots, corn, pumpkin seeds, crema Mexicana, chipotle ranch

KALE AND BEET SALAD 16

Baby kale, avocado, pumpkin seed, roasted golden beet, queso fresco, pomegranate seeds, jicama, avocado, citrus guajillo dressing

TACOS

ALL SERVED ON WHITE CORN TORTILLA

2 TACO PER ORDER | SORRY NO MIX MATCH

MEXICAN STREET (GF) 15

Seasoned steak, salsa verde, white onions, cilantro, signature cheese blend

BIRRIA (MS, GF) 19

14 hour cooked short rib in guajillo adobo, toasted tortilla, salsa criolla, melted cheese, cilantro, rich birria broth

CRAB BIRRIA 19

Corn tortilla, snow crab, onion, cilantro, melted cheese, chipotle butter sauce

BAJA FISH (GF) 17

Cilantro marinated seared mahi-mahi, pico de gallo, pickled cabbage, serrano aioli, cilantro

SPICY SHRIMP* (MS, GF) 14

Agave bbq sauce, pineapple salsa, pickled red onions, cilantro, chipotle mayo

CHICKEN AL PASTOR 15

Chicken, pineapple, white onion, queso cotija, cilantro, salsa verde, blue corn tortilla

CARNITAS (GF) 14

Tender pork butt, pickled onions, salsa verde, cilantro

VEGETABLES (VEG, GF) 14

Assorted mushrooms, chipotle oil, brussels sprouts, corn, guacamole, tajin and chopped cilantro

AVOCADO (VEG) 14

Avocado, refried beans, pico de gallo, crispy shallots, cilantro, herb aioli

CAULIFLOWER (VEG) 14

Chili aioli, battered cauliflower, Mexican crema, pickled red onion, tajin, guacamole, cilantro



BURRITOS OR MAKE IT A BOWL

ALL SERVED WITH YELLOW RICE & REFRIED BEANS ON A
FLOUR TORTILLA

BAJA FISH 22

Cilantro marinated seared mahi-mahi, pico de gallo, pickled cabbage, cilantro, serrano aioli

SPICY SHRIMP* 20

Agave bbq sauce, pineapple salsa, pickled red onions, cilantro, chipotle mayo

CHICKEN AL PASTOR 19

Chicken, pineapple, pico de gallo, blended cheese, guacamole, rice, beans, Mexican crema, cilantro, salsa verde

STEAK FAJITA 23

Bell peppers, onions, blended cheese, guacamole, rice, beans, Mexican crema, salsa verde, cilantro, mixed greens

TOSTADAS

SHORT RIB 8

Pico de gallo, refried beans, cilantro, crispy corn tortilla, crema Mexicana

SPICY SHRIMP* 7

Guacamole, pineapple pico, cilantro, pickled onions, crispy corn tortilla

TUNA** 9

Guajillo sauce, smashed avocado, red onions, cilantro, crispy corn tortilla

PLATOS FUERTES

POLLO A LA PLANCHA (GF) 30

Organic half boneless chicken, grilled cebollitas, grilled anaheim chili, pico de gallo avocado, house salsas, tortilla

Add: rice and refried beans 6

CARNE ASADA (GF) 38

8 oz Prime NY Strip, grilled scallions, grilled anaheim chili, avocado, cilantro, ancho garlic butter, tortilla

Add: rice and refried beans 6

BEEF ENCHILADA 38

Soft corn tortilla filled with shredded beef, cheese, enchilada salsa, onion, cilantro, pico de gallo, crema Mexicana, served with rice and beans

PESCADA A LA TALLA 48

Butterflied whole snapper, grilled cebolla and jalapeño, pico de gallo, refrito, blue corn tortilla, red chili sauce, herb sauce, habanero avocado salsa

DE LA FONDA

LOLO'S SMASH BURGER 17

DOUBLE PATTY 23

6 oz Sirloin blend, cheddar cheese, onion, bone marrow aioli, lettuce, tomato, fries

Substitute: green salad 3

Add: fried egg* 2 — bacon 4

QUESADILLAS

CHEESE QUESADILLA. 16

Flour tortilla, signature cheese blend, pico de gallo, served with chipotle sour cream, guacamole, and mixed greens

Add: seasoned steak 7 — spicy shrimp* 7
grilled chicken breast 6 — shredded short rib 8

Desserts

CHEESE FILLED CHURROS 13

Cinnamon sugar, dulce de leche, strawberries

WARM CORN CAKE 13

Maple creme anglaise, vanilla ice cream

ICE CREAM (SCOOP) 5

Vanilla / Chocolate



V - Vegan | VEG - Vegetarian | GF - Gluten Free | S - Spicy | MS - Medium Spicy

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. *Contains nuts and sesame seeds.

In our kitchen, we prepare dishes with milk, milk products, eggs, egg products, peanuts, tree nuts, fish, shellfish, wheat, soybean, and sesame. If you have any allergy or sensitivity to any food, or special dietary restrictions, please inform your server. 18% service charge will be added to your bill. For parties 8 and above 20% service charge will be added to your bill.

BEBIDAS

ADD PINEAPPLE SHELL TO YOUR FAVORITE DRINK +15

SIGNATURE COCKTAILS

12oz / 60oz Pitcher

MANGO HABANERO MARGARITA 19

Mango Purée, Tequila Triple Sec, Lime, Agave

MARGARITA DE LA CASA 16/70

(Rocks or Frozen) Tequila, Triple Sec, Lime, Agave

Add: Flavor +2 Mango | Passion Fruit | Guava | Watermelon

BAJA WATERS 16

Pineapple Vodka, Blue Curacao, Lime Juice, Pineapple, Lychee

COCONUT PINEAPPLE WHITE SANGRIA 17

Coconut Rum, Lime Juice, Elderflower liquor, Sauvignon Blanc, Pineapple Juice

SANGRIA "LA ROSA" 17

Watermelon Vodka, Watermelon Nectar, Lime Juice, Rose Wine, Lemonade

SPARKLING ROSE MARGARITA 20

Tequila, Sparkling Rosé, Watermelon Purée, Triple Sec, Lime Agave

ESPRESSO MARTINI MEXICANO 21

Grapefruit Vodka, Grapefruit Juice, Mint, Hibiscus Nectar, Lychee, Soda Water

GREEN N' TONIC 17

Gin, Kiwi, Cucumber, Mint, Tonic Water, Soda Water

MEZCALITA 18

Mezcal, Tamarind Purée, Lime Juice, Triple Sec, Agave

Cocktails in a Shell

ANANA DE VERANO for two 35

Gold Rum, Kiwi, Pineapple Juice, Cardamom Bitters, Mint, in a Pineapple Shell

COCONUT BREEZE 35

Coconut Rum, Coconut Water, Splash of Pineapple Juice, Mint, Lime



CERVEZA

12OZ / 60OZ PITCHER

DRAFTS

Dos XX 8
Yuengling 8
Seasonal Beer 8

CANS

Pacifico 8 Corona 8
Tecate 8 Stella 8
Modelo Especial 8 Michelob Ultra 8
Miami Marlins 8 Estrella 8
Hop Gun IPA 8.5
Voodoo Ranger 8

CHELADA 12

Your Choice of Beer: Lime Juice and Salt

MICHELADA 14

Homemade Chelada Mix, Tajín, Lime Juice

VINO

BUBBLE

Prosecco, Contempo \$15 / \$60
Sparkling Wine, Wycliff Brut \$60
Rosé Sparkling Wine, Wycliff Rosé Brut \$60
Champagne, Moët & Chandon Imperial Brut \$160

WHITE

Pinot Grigio Lindeman's \$15 / \$60
Chardonnay Lindeman's \$15 / \$60
Sauvignon Blanc Lindeman's \$15 / \$60
Sauvignon Blanc, Chateau Sancerre \$22 / \$95
Chardonnay, Domaine Seguinot Bordet Chablis \$22 / \$95

RED

Cabernet Sauvignon, Lindeman's \$15 / \$60
Pinot Noir, La Chevaliere \$15 / \$60

ROSÉ

H&B From Provence \$16 / \$65



AGUA FRESCAS / NON ALCOHOLICS

TAMARIND GINGER Glass 8 / Pitcher 36

Tamarind Purée, Ginger Nectar, Pineapple Juice, Soda Water

AGUA VIVA Glass 8 / Pitcher 36

Watermelon, lime Juice, Pineapple Juice, Raspberry Nectar, Soda Water

KIWIMOMO SPLASH Glass 8 / Pitcher 36

Kiwi Water, Pineapple Juice, Mint

COCO FRESCO 20

Fresh Coconut Water in a Coconut Shell
Add: Rum Shot \$10

HORCHATA Glass 6 / Pitcher 24

Almond Milk, Rice Flour, Cinnamon

ESPRESSO/ CUBAN COFFEE 5

JUICES 5

Cranberry | Apple | Grapefruit | Orange

JARRITOS MEXICAN SODAS 6

Mandarin | Fruit Punch | Pineapple | Tamarind

CANNED PEPSI BRAND SODAS 5

BERRY SPARKLING LIMEADE 10

ICED TEA / COFFEE 5

BOING FRUIT JUICE 5

Mango | Guava

VOSS

Still Water (500ml) 6 | (850ml) 10
Sparkling Water (355ml) 6

TEQUILA BAR



	BLANCO	REPOSADO	AÑEJO	CRISTALINO
CASAMIGOS	21	24	28	-
DON JULIO	21	24	25	-
DON FULANO	19	23	25	-
ESPOLON	19	23	25	-
HERRADURA	18	20	-	-
KOMOS	-	30	-	40
MILAGRO	16	18	20	25
OCHO	20	-	-	-
PATRON	20	23	25	26
TANTEO	16	-	-	-
818	18	20	24	-
1800	18	20	25	-

SPECIAL TEQUILA EXTRA AÑEJO

CLASE AZUL, REPOSADO	55
DON JULIO, 70TH	26
DON JULIO, 1942	60
HERRADURA, SELECCION SUPREMA	75
PATRON EL ALTO REPOSADO	50
PATRON EL CIELO BLANCO	40

MEZCAL

BANHEZ	16
CASAMIGOS	25
DEL MAGUEY, CHICHICAPA	28
DEL MAGUEY, VIDA	19
DEL MAGUEY, PECHUGA	70
ILEGAL JOVEN	20
ILEGAL REPOSADO	24
ILEGAL AÑEJO	22
SIETE MISTERIOS, DOBA YEJ JOVEN	17
NUESTRA SOLEDAD STGO MATATLAN	18
NUESTRA SOLEDAD SAN LUIS DEL RIO	18

RUM & CACHACA & COGNAC

CAPTAIN MORGAN	16
BACARDI SUPERIOR	16
BACARDI 4 YRS	17
BACARDI 8 YRS	18
BACARDI 10 YRS	20
DIPLAMATICO PLANAS	16
DIPLAMATICO MANTUANO	18
ZACAPA NO 23	25
LEBLON CACHACA	16
HENNESSY VS	20

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BOMBAY SAPPHIRE	18
LAS CALIFORNIAS	16
TANQUEREY	17
HENDRICKS	20
MONKEY	25

VODKA

BELVEDERE	19
GREY GOOSE	19
KETEL ONE	18
TITOS	18

WHISKEY

BULLEIT BOURBON	18
BULLEIT RYE	18
CROWN ROYAL	19
EVAN WILLIAMS	16
JACK DANIELS	19
JAMESON	17
JOHNNIE WALKER BLACK LABEL	19
JIM BEAM	16
MAKERS MARK	18
MACALLAN 12	25
WOODFORD RESERVE	20

