

snacks

- yuca fries** 9
smokey lime salt
roasted poblano remoulade
- fried queso pambazo** 10
chorizo & corn salsa
chile-dipped mexican toast
- avocado toast** 9
sesame baguette, cotija cheese
candied sumin, chili flake

street food

- crispy georgia rock shrimp** 14
jalapeno escabeche, candied sumin
green goddess, green cabbage, chili salt
- chicken asado skewers** 11
deep pepper marinade, salsa verde
cucumber crema, crunshy quinoa
- pork meatballs al pastor** 12
spicy pineapple chili sauce, crema
crispy shallots, cilantro
- tuna tartar** 15
grilled corn, avocado, chili vinaigrette,
sesame mayo, blue corn tostada
- seven layer black bean hummus** 11
quinoa, guacamole, scallion, smoked pepitas,
purple olives, crema, blue corn crackers
- mini chicken quesadillas** 11
smokey bacon, black beans, grilled corn
jack cheese, pico de gallo
- jicama chopped salad** 11
romaine, cabbage, cucumber, corn
roasted peppers, manchego, chile-lime ranch

tacos

- blackened halibut** 14
guacamole, pico de gallo, radish
scallions, lime aioli
- skirt steak** 14
prime skirt steak, pickled red onion
salsa negra, avocado aioli
- wild shrimp** 13
guajillo chile, mango crema
jicama slaw, avocado

feasts

- red chile chicken** 58
seared breast, leg & thigh carnitas
smokey chicken jus
 - pork belly carnitas** 55
escabeche salad, valentina onion strings
cilantro
 - grilled long bone ribeye** 90
niman ranch beef, roasted jalapeno butter
charred mushrooms
- *feasts served with salsa macha, salsa verde
pico de gallo, pickled red onion
chipotle crema, flour & corn tortillas
black beans & rice

grubs

- grilled street corn** 9
jalapeno mayo, cotija cheese
chile-lime powder
- iron pan corn bread** 8
roasted garlic, charred
jalapeno
- fried avocado niñitos** 11
crispy fried avocado
chohula dipping sauce, pecorino
- atlantic halibut ceviche** 14
serrano & lime, charred corn crema
plantain chips
- crispy empanadas** 10
beef & pork picadillo, monterey jack
cucumber salsa verde
- beet salad** 12
roasted carrots, chipotle-whipped feta
pistachios, cilantro vinaigrette
- carne asada** 16
grilled prime skirt steak, guacamole
roasted red onions, charred jalapenos
- tortilla soup** 9 (for 2)
roasted chicken broth, pulled chicken
tortilla strips, green chiles, queso
- oyster mushroom quesadillas** 12
charred oyster mushrooms, red onion jam
oakasa cheese, chipotle crema
- crispy oyster "tacos"** 12
lettuce cups, pickled green mango slaw
chorizo mayo
- fried chicken** 11
kimchee mayo, pickled shishito peppers
japanese peanuts
- crispy cauliflower** 10
green-chili pimento cheese
spicy shamoy sauce, cabbage escabeche
- pork carnitas** 12
crispy slow cooked pork
salsa verde, cilantro, red onion
- fresco** 10
tomato, roasted serrano
red onion, cilantro, lime
- especial** 15
jumbo lump crab, maine lobster
garlic herb butter
- tocino** 12
smokey applewood bacon, adobo
diced tomato, cilantro
- i want it all!** 15
enjoy a sample of all
three guacamole selections
fresco, especial & tocino

At Lolita, the skill of the cooks and the kitchen staff is equally as important as the quality of the service. Unfortunately traditional tipping has created great disparities in the earnings between the service staff and the kitchen and support staff. Under current Massachusetts law, no gratuity may be shared with members of our kitchen staff. As an alternative to raising prices, we have decided to implement a 3% Kitchen Appreciation Charge on food items that will be shared exclusively by the non-tipped employees working behind the scenes tonight. We thank you for allowing us to share your generosity with our entire staff.

We are supposed to tell you that thoroughly cooking meats, poultry, seafood, shellfish and eggs reduces your risk of getting sick. If you have an allergy or dietary condition, tell us before ordering.