

APPETIZERS

SALSAS

- CASA** - mild & addictive 2.75
VERDE - tart & sweet with a kick 3.95
MOLCAJETE - fire roasted & fiery good 4.25
SAMPLER - try all three 9.25

OYSTERS

- RAW** - on the half shell, mezcal mignonette & lime 3.95 ea
GRILLED - chorizo verde, roasted garlic butter, manchego, pickled red onion 3.95 ea
FRIED - pickled jalapeño tartar, carrot slaw 4.25 ea
SAMPLER - two of each 20

MANGO Y PAPAYA ripe mango, chipotle salt, green papaya slaw, lime marmelade, toasted coconut-macadamia crunch 5.95

MADUROS ripe plantains smashed, griddled with honey 4.25

FRIED CHICKEN MOLE mole verde, spiced agave, toasted sesame 4.75 ea

LOBSTER DEVILED EGGS topped with crispy bacon 9.95

SHRIMP CEVICHE* aguachile verde, avocado, salted cucumber, watermelon radish, smoked serrano aioli 10.50

LOLA GUACAMOLE freshly made, table-side 10.50

BREADS AND PASTRIES

CINNAMON DOUGHNUTS dulce de leche caramel sauce 7.25

BUTTERMILK BISCUITS cinnamon butter, spiced agave, seasonal preserves 5.95

DULCE DE LECHE CINNAMON ROLLS hot & sticky 6.25

PANADERIA SAMPLER two from above 10

ENTREES

EL ADMIRAL* two eggs any style, bacon or house made chorizo, breakfast potatoes, flour tortillas, salsa molcajete 9.95

BREAKFAST DOG chorizo "dog", frijoles charros, jalapeño scramblers, applewood smoked bacon, pico de gallo, chile verde 11.75

HORCHATA PANCAKES cinnamon butter, pepita-almond crumble, strawberries & blueberries, horchata cream 11.50

BREAKFAST ENCHILADAS potato & queso de chihuahua enchiladas, jalapeño scramblers & smothered in chile rojo served with black bean refritos & pico de gallo 13.25

ADD: chile verde 1.95

CROQUE SEÑORITA applewood smoked bacon and pimento grilled cheese, chile con queso, oven dried tomato-cactus salsa, sunny side egg* 15.95

CHICKEN & WAFFLES buttermilk waffles, cherry-fresno chile jam, green chile chorizo gravy 12.95

CHILE RELLENO BACON BURGER* niman ranch prime burger, poblano chile relleno, bacon, smoky cascabel chile mayo, pickled red onions. Served with crispy yuca fries 16.50

ADD: egg* 1.75 // sub chicken- just ask

CHICKEN FRIED STEAK breakfast potatoes, green chile chorizo gravy, pickled red onions 14.50

SMOKED FRONT RANGE TROUT warm marble potato-roasted delicata squash salad, oven dried tomatoes, smoked serrano aioli, garlic-chile mojo, brussels sprouts, capers, over easy egg 18.95

DUCK BENEDICTOS duck confit-potato griddle cake, roasted yam sweet and sour, adobo hollandaise 14.75

POPCORN SHRIMP AND GRITS cornmeal dredged shrimp, roasted poblano stone milled grits, jalapeño-tomatillo preserves, collards, chipotle-tomato broth, fried egg 22.95

TACO SALAD* chile blackened ahi tuna, field greens, pinto bean hummus, goat cheese vinaigrette, pico de gallo, crispy tortilla 22.95

SIDES

FRIED EGG* 1.75 // **SMASH-FRIED MARBLE POTATOES** 3.50 // **FRIJOLES CHARROS** 3.50

WARM MARBLE POTATO-ROASTED DELICATA SQUASH SALAD 5 // **ROASTED POBLANO STONE-MILLED GRITS** 4.50

BISCUIT & GRAVY with fried egg* 6.25 // **WAFFLE** with syrup & cinnamon butter 6.95 // **SIMPLE SALAD** 4.95 / 8.95

BACON 3.50 // **HOUSE-MADE CHORIZO ROJO** 4.50

BLUE PLATES AFTER 5PM

SUNDAY Family-Style Mexican Paella 16

MONDAY All Night Happy Hour, Chicken Tacos 2.50 ea

TUESDAY Gringo Taco Night - spicy ground beef hard shell tacos with shredded lettuce, pico de gallo, crema 3.50 ea

WEDNESDAY Fried Fish Sammy - beer battered mahi, smoked serrano aioli, fiery preserved tomatoes, vegetable escabeche, yuca fries 15

THURSDAY Breakfast Burrito Night - jalapeño scramblers, achiote-citrus roasted pork, house-made chorizo rojo, applewood smoked bacon, queso, charros beans, green chile, potatoes. choice of red, green or xmas chile 16

• EXECUTIVE CHEF/OWNER JAMEY FADER • CHEF JULIO GASPAR • SOUS CHEF ZACH JONES • BRUNCH TSAR ELI VARGA
JOIN US FOR A CHEF'S TABLE - Custom five-course Chef menu written for your group, \$75 per person with a capacity of 5-8 people at our unique Chef's table near the kitchen. Accommodating dietary & allergy restrictions, 72 hours notice required.

Not all ingredients are listed. While we cannot maintain a gluten free kitchen, we strive to accommodate dietary & allergy restrictions to the best of our ability. Please ask your server about modifications. *These items may be served raw or undercooked based on your specification or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for foodborne illness.