

DINNER MENU | WINTER



LOLA | COASTAL MEXICAN

PROUDLY SUPPORTING OUR LOCAL PURVEYORS -

Northeast Seafood, Infinite Harvest, Isabelle Farms, Method Roasters, Old Style Sausage, Osage Gardens, Pressery, Tonalí's Meats, Verlasso Salmon

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.*

APPETIZERS

LOLA GUACAMOLE hand crafted table-side 10⁵⁰

SALSAS CASA - mild & addictive 2⁷⁵ **VERDE** - tart & sweet with a kick 3⁹⁵ **MOLCAJETE** - fire roasted & fiery good 4²⁵

SAMPLER - try all three 9²⁵

HAMACHI TIRADITO* raw, thinly sliced hamachi, watermelon radish, ruby red grapefruit aioli, spiced cashew, smoked sea salt, crispy tortilla 13⁵⁰

QUESO FUNDIDO baked Haystack Mountain goat cheese, morita-fig pepian, chips for dipping 9⁵⁰

SCALLOP CRUDO* pomelo, pickled fresno chile, chicharrones, leche de tigre, sesame seed 13⁹⁵

ROCK SHRIMP CEVICHE* grape tomato, charred tomatillo, poblano, red onion, cilantro, citrus aioli 12⁵⁰

CALAMARI sweet red chile mojo, pickled jalapeño, smoked serrano aioli, fried citrus 10⁹⁵

SHRIMP & LOCAL MUSHROOM EMPANADA roasted poblano-shiitake hash, chile rojo, crema fresca 7⁹⁵

OYSTERS ON THE HALF SHELL* freshly shucked, mezcal mignonette, roasted pineapple verdita & lime 3⁵⁰ ea

GRILLED OYSTERS with house made chorizo verde, roasted garlic butter, manchego, pickled red onion 4 ea

LOBSTER & BUTTERNUT SQUASH BISQUE grilled corn salsa 9⁹⁵

CASA SALAD butter lettuce, orange, avocado, red onion, watermelon radish, toasted pumpkin seed, grapefruit vinaigrette 8²⁵

CAESAR SALAD baby red romaine, shaved manchego cheese, creamy garlic dressing, chimichurri croutons 9⁹⁵

ADD TO ANY SALAD: chicken 7⁵⁰ // grilled swordfish* 9⁹⁵ // crispy Alamosa bass* 9⁹⁵ // shrimp 10⁹⁵

ENTREES

MOLE AMARILLO

crispy bomba rice fritters, roasted delicata squash, fried brussels, cherry tomato, local oyster mushrooms 16⁵⁰

GARLIC MOJO SHRIMP A LA PLANCHA

cilantro-watercress salsa criolla, warm tortillas, smoked serrano aioli, cilantro rice 22⁵⁰

CHILE BROILED LOBSTER TAIL

broccolini, butternut squash, chayote, poblano rajas, applewood smoked bacon, fideo & clam sauce 31⁹⁵

GRILLED SWORDFISH*

ancho-molasses lacquer, sweet corn tamale, roasted green chile creamed corn, pickled green apple 26⁹⁵

SMOKED CHICKEN ENCHILADAS

green rice, cowboy beans, pico de gallo, chile rojo, crema 18⁵⁰

SEARED SEA SCALLOPS*

roasted cauliflower, petit cabbage, delicata squash, toasted pepitas, reposado honey, lobster bisque 28⁹⁵

ALAMOSA BASS VERACRUZ*

pei mussels, gulf shrimp, pickled jalapeño, oven roasted tomato, green olive, masa dumpling 26⁹⁵

CALDO DE MARISCOS

crab legs, shrimp, clams, mussels, octopus, fish, potato, chayote, guajillo-tomato broth, grilled bolillo 35⁹⁵

GRILLED '7X RANCH' STRIP STEAK CO wagyu beef, mole coloradito, yam fritters, tortilla 26⁹⁵

SIDES

BOMBA RICE FRITTERS mole amarillo and reposado honey 4⁵⁰ // **CRISPY YAM FRITTERS** mole coloradito 5⁷⁵

FRIED BRUSSELS pico de gallo and cotija 5⁷⁵ // **RICE & BEANS** cilantro rice and cowboy beans 5⁵⁰

SWEET CORN TAMALE green chile creamed corn 5⁵⁰

FIDEUA fideo noodles, saffron-chile broth, chorizo, mussels, clams 10²⁵

BLUE PLATES

SUNDAY Family-Style Mexican Paella

MONDAY All Night Happy Hour

TUESDAY Tequila & Taco Night

WEDNESDAY Whole Fish

THURSDAY Mexicali Shrimp Boil

• EXECUTIVE CHEF SHEILA LUCERO • CHEF JONATHAN MATHEWS

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.