

APPETIZERS

MADUROS ripe plantains smashed, and fried, with honey, sesame seeds and powdered sugar **4.25**

LOBSTER DEVILED EGGS topped with crispy bacon **9.95**

SHRIMP CEVICHE* salsa verde, salted cucumber, watermelon radish, pico de gallo, smoked serrano aioli **10.50**

CASA SALAD butter lettuce, orange, avocado, red onion, watermelon radish, toasted pumpkin seed, grapefruit vinaigrette **8.25**

CAESAR SALAD baby red romaine, shaved manchego cheese, creamy garlic dressing, chimichurri croutons **9.95**

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**

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**

HOUSEMADE CINNAMON ROLL 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**

GREEN CHILE FLAUTAS crispy breakfast flautas, potato, poblano, chihuahua cheese, rajas con crema, over easy eggs **11.50**

CINNAMON CRUNCH PANCAKES chocolate atole sauce, pepita crunch, cinnamon butter **12.50**

GREEN CHILE HUEVOS* refritos tostadas, green chile, cotija, pico de gallo, over easy eggs, cilantro **12.50**

BREAKFAST TORTA telera roll, serrano aioli, pimento cheese, black beans, scrambled eggs, guacamole **13.50**

ADD: bacon 3.50 // linguica 3.00

CHICKEN & WAFFLES buttermilk waffles, cherry-fresno chile jam, green chile chorizo gravy **14.95**

LOLABURGUESA* 100% prime burger, avocado, tomato-bacon jam, pickled chiles, crispy onion, green chile queso, yuca fries **15.95**

ADD: egg* 1.75 // add bacon 2.00

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

SMOKED FRONT RANGE TROUT BENEDICT asparagus, broccolini, brussels sprouts, poblano chile & marble potato hash, oven-dried tomatoes, roasted jalapeño hollandaise, poached eggs **18.95**

SMOKED SALMON OMELET poblano, onion, house-smoked salmon, salad greens, grilled bread **13.95**

CARNE ASADA BOWL* crispy potato, refritos, scrambled eggs, mole brisket, cotija cheese, pico, grilled lime **17.95**

SIDES

FRIED EGG* 1.75 // **CRISPY MARBLE POTATOES** 3.50 // **FRIJOLE CHARROS/VEGETARIAN BLACK BEAN CHARROS** 3.50

VEGGIE HASH marble potatoes, brussels sprouts, poblano chiles, oven-dried tomato **5** // **YUCA FRIES** with smoked serrano aioli **5.75**

WAFFLE with syrup & cinnamon butter **6.95** // **BACON** 3.50 // **HOUSE-MADE CHORIZO ROJO** 4.50 // **BISCUIT & GRAVY** with fried egg* **6.25**

BLUE PLATES AFTER 5PM

SUNDAY Family-Style Mexican Paella

MONDAY All Night Happy Hour

TUESDAY Tequila & Taco Night

WEDNESDAY Whole Fish Feature

THURSDAY Shrimp Boil

• 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.