

# STARTERS

<b>DOUGHNUT SAMPLER</b> salted caramel, powdered sugar, glazed	8
<b>LOBSTER DEVEILED EGGS</b> crispy bacon	10
<b>SHRIMP &amp; TOMATO SOUP</b> avocado / pasilla chile / mexican crema / shrimp-tomato broth	10
<b>VEGETABLE TOSTADA</b> black lentil / barley / black beans / charred scallion / lime-sesame vinaigrette / avocado / over-easy egg	7
<b>CLASSIC TIJUANA CAESAR SALAD</b> romaine / garlic / olive oil / romano cheese	9
<b>KALE CHOPPED SALAD</b> black beans / cotija cheese / avocado / crispy tortilla / baja green goddess	11
<b>CRISPY CHIPS + TRES SALSAS</b> salsa mexicana / creamy habanero / puerto nuevo	8
<b>LOLA GUACAMOLE</b> fried lentils / spicy chickpeas	10

# SIDES

<b>FRIED EGG*</b>	2
<b>POTATO HASH</b>	5
<b>CRISPY POTATOES</b>	3
<b>FRIJOLES CHARROS</b>	3
<b>WAFFLE</b>	5
<b>BACON</b>	3
<b>HOUSE-MADE CHORIZO ROJO</b>	4

# MAIN DISHES

add chicken +6 / shrimp +8 / fried egg +2 / bacon +3 / avocado +2

<b>EL ADMIRAL*</b> two eggs / bacon or house-made chorizo / crispy potatoes / warm flour tortillas / salsa macha**	10
<b>BREAKFAST TACOS**</b> scrambled eggs / refritos / crispy potatoes / pipian / chipotle aioli / beef machaca	13
<b>BLUEBERRY WAFFLES</b> lavendar syrup / blueberry compote / whipped butter / smoked sea salt	12
<b>CAULIFLOWER CHILAQUILES*</b> suiza / black bean / pickled onion and fresno / two sunny-side-up eggs	11
<b>CHILI ROJO HUEVOS RANCHEROS*</b> refritos tostadas / cotija / pico de gallo / over-easy eggs	12
<b>CHICKEN &amp; WAFFLES*</b> buttermilk waffles / cherry-fresno jam / chorizo gravy	15
<b>SHORT RIB BENEDICT*</b> charred cipollinis & jalapeños / red chile hollandaise / crispy potatoes	18
<b>LOBSTER ENCHILADA*</b> creamy tomatillo salsa / oyster mushrooms / hash browns / over-easy eggs	14
<b>AVOCADO TOAST</b> avocado / radish / tomato / mustard frill / grilled sourdough	9
<b>FRIED HAM AND EGG TORTA*</b> river bear city ham / queso chihuahua / heirloom tomato / pickled onion / mayo	12
<b>LOLITA BOWL*</b> two poached eggs / potato hash / black bean refritos / cotija / manzanilla olive mole / pico de gallo	12
<b>LOLABURGUESA*</b> prime beef burger / charred jalapeños / roasted corn aioli / tobacco onion / queso chihuahua / pickled peppers	14

# BRUNCH BEBIDAS

<b>MIMOSA</b> classic bubbles / orange, grapefruit or peach	7
<b>LOLA BLOODY</b> vodka or tequila / spicy sangrita	8
<b>MEXICAN MIMOSA</b> tequila / fresh oj / top rope	6
<b>MEXICAN COFFEE</b> 1921 crema / XO cafe / coffee	8
<b>CHAI IT</b> cocoa rum / 1921 crema / horchata / iced coffee / orange zest	9
<b>CARAJILLO</b> cold pressed coffee, licor 43	7
<b>CAPPUCCINO OR LATTE</b>	4
<b>AGUA FRESCA</b>	3
<b>HOUSE MADE HORCHATA</b>	4
<b>FRESH SQUEEZED JUICE</b> grapefruit or orange	5

**CHEF / PARTNER JAVIER PLASCENCIA** **EXECUTIVE CHEF SHEILA LUCERO**

**CHEF DE CUISINE JERRED ASHTON**

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.

\*\*These items contain nuts