

## FOR THE TABLE

**LOLA GUACAMOLE** 10  
fried lentils / spicy chickpeas

**CRISPY CHIPS + TRES SALSAS** 9  
salsa mexicana / creamy habanero / puerto nuevo

**MEXICAN TRUFFLE QUESO FUNDIDO** 11  
sweet corn / huitlacoche / epazote / mexican cheeses

**CRISPY CAULIFLOWER** 8  
cauliflower purée / xnipec sauce / pickled onion /  
currants / dill / pickled fresno

**GRILLED OYSTERS (1/2 DZ)** 24  
serrano ponzu / butter / chives / dried beef machaca

**KUMIAI RAW\* (1/2 DZ)** 20  
yuzu habanero / freshly shucked

**FRIED OYSTERS (1/2 DZ)** 24  
masa fried / carrot aguachile

## SOUPS + SALADS

chicken +6 / shrimp +8 / verlasso salmon +12 / avocado + 2 /  
fried egg +2

**SPICY TORTILLA SOUP** 8  
shrimp-tomato broth / cilantro / mexican crema

**ROASTED CORN SOUP** 8  
charred corn / panela cheese / chile oil

**CLASSIC CAESAR SALAD** 9  
whole leaf romaine / garlic / parmesan cheese / croutons

**KALE & CORN SALAD\*\*** 11  
ponzu salsa verde / toasted cashews / cherry tomatoes /  
corn aioli / avocado

**MIXED GREENS** 6  
altius farms greens / oregano vinaigrette / shaved chayote /  
peaches / currants

## SMALL PLATES

**VEGETABLE TOSTADA** 7  
black lentil & ceviche barley / charred scallion /

**YELLOWFIN TUNA AGUACHILE\*** 14  
green apple / jalapeño shiso juice / red onion / sea beans

**SURF AND TURF TOSTADA\*** 12  
ahi tuna / charred jalapeño crema / dried pork machaca /  
pickled onion / avocado

**SHRIMP CEVICHE NEGRO\*** 13  
black ash salsa / burnt cucumber / cherry tomato / red onion

**STUFFED CHILE GUEROS** 13  
blue crab + shrimp / ensenada beer battered /  
cilantro-soy / ginger

**CHARRED OCTOPUS\*\*** 16  
pipian / salsa semilla / chipotle aioli / smoked potato salad

**GREEN MACHINE TOSTADA\*** 10  
shrimp / salsa verde / avocado / watercress

**SALMON TIRADITO\*** 12  
peach and yuzu leche de tigre / avocado mousse / sesame tostada

## TACOS

**GRILLED CHICKEN ASADO TACO\*\*** 6  
creamy cabbage / cotija cheese / pico de gallo

**ENSENADA BEER BATTERED PACIFIC COD TACO\*\*** 6  
napa cabbage / habanero crema / pico de gallo

**TIJUANERO TACO\*\*** 7  
shrimp / octopus / carne asada / monterey jack cheese / pinto beans

## SIDES

**CRUNCHY KALE** 5

**ARROZ VERDE & CHARROS BEANS** 5

**CASA POTATO CHIPS** 3

## TORTAS + MÁS

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

**LOLABURGUESA\*** 14  
prime beef burger / toasted brioche / charred jalapeños /roasted  
corn aioli / tobacco onion / pickled peppers

**AVOCADO TOAST** 9  
avocado / radish / tomato / mustard frill /  
grilled sourdough

**FRIED HAM & EGG TORTA** 12  
river bear city ham / chihuahua cheese /  
heirloom tomato / pickled onion / mayo

**TORTA AHOGADA** 12  
grilled chicken / charros / chihuahua cheese /  
pickled onion / tomato - shrimp sauce

**CHEESE ENCHILADAS WITH CHILE ROJO** 11  
cilantro rice

## BEBIDAS

**MEXICAN COKE** 3

**JARRITOS** 3  
mandarin / grapefruit / pineapple

**AGUA FRESCA** 3

**HOUSE-MADE HORCHATA** 4

**TOPO CHICO** 3  
sparkling water

**TOPO SABORES** 3  
grapefruit soda

*A taste of Baja, Mexico: Sustainably fished, globally inspired, authentically prepared.*

**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.