



pequenas

- pinto bean hummus 10**
garden veggie pico, garlicky grilled tortilla, queso fresco
- patatas bravas 10**
crispy taters, salsa roja, chipotle torta sauce, queso cotija
- iron pan cornbread 8**
roasted garlic butter, charred jalapeno
- empanadas 9**
roasted poblano, papas, grilled corn, oaxaca house blend, salsa suiza
- avocado toasty loco 15**
crushed avocado, crumbled cotija, crema, sea salt, lime, hot sauce, grilled whole wheat garlic toast
- grilled street corn 9**
chipotle torta mayo, cotija cheese, chile-lime salt
- hot queso dip 11**
oaxaca, jack & cheddar, green chili, cilantro, taco spice
- cauliflower fritters 10**
masa harina, yucateco onion dip, charred serrano, queso cotija

nachitos

- green chile chicken 15**
roast chicken, green enchilada sauce, oaxaca cheese, lettuce, sliced serrano, guacamole
- pork carnitas 14**
black beans, cheese sauce, sharp cheddar, salsa verde, crema, jalapeno, cilantro
- butternut garlic crunch 13**
squash mole, hot pickled onion, cheddar picante, smoked pepitas

quesadillas

- eggplant asada 15**
red cabbage, pinto bean crema, habanero cheddar blend, chile arbol
- habanero chicken rancho 16**
roasted chicken, grilled onions & peppers, oaxaca house blend, crispy bacon, rancho fresca
- steak sofrito 17**
shaved ribeye, sofrito-fried rice, black beans, smoked cheddar, provolone, tabasco onion rings

guacamole

- fresco 12**
tomato, roasted serrano, red onion, cilantro, lime
- tocino 14**
smoky applewood bacon, pico de gallo, cilantro
- especial 17**
maine lobster, garlic herb butter
- los tres 17**
all three: fresco, tocino & especial

tacos

all our tacos are served on warm, flour tortillas, corn tortillas available upon request.

- blackened mahi mahi 17**
sour cream remoulade, red cabbage slaw, aji amarillo
- grilled steak* 16**
prime sirloin, habanero-garlic butter, taqueria relish, shoestring fries
- chicken habanero 14**
grilled pollo asado, salsa amarillo, habanero cheddar, pico de pepino, crema
- spicy broccoli 14**
pinto bean hummus, spicy mango chamoy, fried beans, cotija
- zucchini fritter 12**
whipped elote loco, salsa cruda, hot honey pepitas, radishes, cilantro
- crispy pork 13**
pork carnitas, salsa verde, onion, cilantro

platos

- ensalada oaxaquena 14**
roasted beets, chipotle carrots, bibb lettuce, whipped oaxaca, masa crunch, vinaigrette naranja
- charred baby brussels sprouts 13**
pinto bean crema, pickled mushroom, pomegranate, queso cotija, purple habanero dressing, corn nuts
- salmon tiritas* 15**
avocado quemado, cucumber, red onion, charred jalapeno vinaigrette, chili soy glaze
- hibachi shrimp 16**
garlic-lime marinade, yellow rice salad, chipotle yum yum sauce
- pollo asado 12**
grilled boneless thighs, garlic oregano butter, sonoran habanero sauce
- tuna maracuyá* 18**
tuna tartare, avocado, red onion, sesame, passionfruit, broken blue corn tostada
- jalapeño chicken flautas 13**
spicy chicken mix, oaxaca cheese blend, salsa dorado
- carne asada* 16**
prime sirloin, red chili adobo, grilled onions, refrito, cotija

* contains raw or undercooked ingredients *

We are supposed to tell you that thoroughly cooking meats, poultry, seafood, shellfish and eggs reduces your risk of getting sick.

If you have an allergy or dietary condition, tell us before ordering.

The skill of cooks and kitchen staff is equally as important as the quality of the service. Unfortunately traditional tipping has created great disparities in the earnings between service staff and kitchen and support staff. Under MA law, no gratuity may be shared with our kitchen staff. As an alternative to raising prices, we implement a 3% Kitchen Appreciation Charge on food items to be shared with the non-tipped employees working behind the scenes tonight. If you would like this charge removed, please just ask. We thank you for allowing us to share your generosity with our entire staff.

margaritas

lolita 12/44

lolita blanco, house orange liqueur, lime, grapefruit

broken heart 14/52

lolita blanco, elderflower, lime, grape, raspberry

spicy cucumber 13/48

serrano infused lolita blanco, lime, cucumber, house orange liqueur

white lie 14/52

maestro dobel, elderflower, guava, lime, grapefruit, basil

diablo 13/48

serrano infused lolita blanco, lime, blood orange, strawberry

kiwi brisa 14/52

don julio blanco, lime, strawberry, kiwi, house orange liqueur

spiced apple 14/52

lolita reposado, peach, muddled apple, cinnamon, lime

mayan mule 14/52

lunazul reposado, bitters, agave, lime, ginger beer

frolita (frozen margarita) 12

lolita blanco tequila, house orange liqueur, lime, grapefruit

strawberry, mango chile, or coconut frolita 13

our original frolita enhanced with your choice of flavor options

bebidas

la sandía 12

absolut elyx, watermelon, basil, lime, ginger beer

oaxacan old fashioned 12

lolita reposado, fidencio mezcal, agave nectar, chocolate

red lulu 11

cava, peach liqueur, hibiscus, flower nectar & blossom

bourbon smash 12

bulleit, lemon, demerara, mint

abuelitas espresso martini 14

espresso infused lolita blanco, coffee liqueur, vanilla bean creme, abuelitas chocolate

cervezas

by the bottle
try michelada style - salt, lime worcestershire & house made hot sauce (+ 2 dollars)

corona 7

corona light 7

dos equis amber 7

dos equis lager 7

modelo especial 7

negra modelo 7

pacifico 7

bantam wunderkind cider 7

cisco sankaty light 7

lagunitas ipa 7

sam adams seasonal 7

agua frescas

pineapple coconut 8/13 with rum

coconut water, grilled pineapple juice, pomegranate, lime

tamarind soda 8/14 with tequila

tamarind, blood orange, lime, cane syrup, bubbles

sangria

blackberry 11/38

spanish red wine, blackberry, citrus, kitchen spices, vanilla, rum

ginger peach 11/38

white wine, mathilde peach, ginger, lemon, white rum

strawberry 11/38

rosé, orange blossom, mathilde peach, strawberry, organic vodka, lemon

mojitos

fresca 11

don q rum, lime, cane sugar, mint, soda

strawberry basil 12

brugal rum, strawberry, cucumber, basil, lime, soda

watermelon mango 13

myers platinum rum, watermelon, mango, lime, mint, soda

vino

sparkling

gramona brut cava 11/42

catalonia, spain

white

merieau sauvignon blanc 10/38

touraine, loire valley, france

granbazzan albariño 12/46

rias baixas, spain

espelt garnacha blanc 11/42

catalonia, spain

jean leon chardonnay 11/42

penedes, spain

red

neilson pinot noir 12/46

santa barbara, california

olivier riviere tempranillo 11/42

rioja, spain

luigi bosca malbec 12/46

mendoza, argentina

black slate grenache, carignan, syrah 14/54

priorat, spain

rose

cuvelier los andes malbec 11/42

mendoza, argentina

