

# Lola's

## SNACKS

**CHIPS & SALSA** v, g / 10.95  
salsa flight (3), house tortilla chips

add "gringo" queso dip / + 6.95  
add guacamole / + 6.95

**CHIPS & GUACAMOLE** v, g / 12.95  
"smashed" to order, serrano chile, onions, lime, cilantro

**QUESO FUNDIDO** d, g, p / 13.95  
"cheese pull" baked mexican cheeses, roasted poblanos, chorizo, flour tortillas

**MEXICAN STREET POPCORN** v, d / 8.95  
chamoy butter, tajin, lime, salt, cotija

**DUO OF PLANTAINS** v, n / 9.95  
fried smashed green: sea salt, chili, lime  
roasted yellow: hot honey, chile arbol spiced peanuts

**MEXICAN DRINKING SNACKS**  
d, g, n / 15.95  
salsas, oaxaca peanuts, pepitas, avocado dip, pickles, cheese, chips  
add roasted chapulines (crickets) / + 4.95

## RAW BAR

**EAST COAST OYSTERS**  
/ 18.95 half dozen / 34.95 dozen  
jalapeño mignonette, michelada cocktail sauce, lime

**MEXICAN BABY SHRIMP COCKTAIL** g / 15.95  
tomato-salsa "salad," avocado, cucumbers, jicama, jalapeños, cilantro, saltines

**SPICY TUNA TOSTADA** e, g, so / 16.95  
scallion cake, avocado, radish, chipotle aioli, cilantro, ponzu

**SEAFOOD POKE NACHOS**  
g, se / 17.95  
sushi grade tuna, salmon, crab, chicharrones de harina, mango, cucumbers, avocado, sriracha, sesame seeds

## TACOS

TWO TACOS PER ORDER  
all served in corn tortillas unless otherwise noted  
substitute bibb lettuce / + 1.95  
substitute ½ grilled avocado bowl / + 3.95  
substitute flour tortillas at no charge

**BAJA FISH** e, g / 16.95  
tempura battered codfish, tomatillo salsa verde, cabbage slaw, seaweed aioli

**FOREST MUSHROOM** v, d, n / 11.95  
garlicky spinach, goat cheese, caramelized onions, pine nut salsa

**AL PASTOR** p / 16.95  
adobo roasted pork, duo of salsas, "c&o," charred pineapple

**GROUND BEEF "GRINGO" TACO**  
d, g / 12.95  
hard yellow shell, shredded taco cheese, "lto," housemade jar taco sauce

**FRIED OYSTER** d, e, g / 17.95  
iceberg, pico de gallo, remoulade salsa, chili threads

**SPICY SHRIMP** d / 16.95  
mango chili salsa, avocado, tajin, lime yogurt crema

**CARNE ASADA** so / 15.95  
grilled flank steak, roasted poblanos, blackened onions, salsa habanera

**CAULIFLOWER** v, d, g / 10.95  
salsa macha roasted cauliflower, fried spiced chickpeas, charred red cabbage, cumin cream, cilantro

**GRILLED SALMON** d / 17.95  
kimchi cucumbers, avocado, red onions, jalapeño crema, furikake

**NASHVILLE HOT CHICKEN** e, g / 14.95  
shredded lettuce, tomatoes, chamoy pickle, smoked pepper aioli

**VINTED'S PORK BELLY TACOS**  
d, g, p / 15.95  
crispy pork belly, flour tortillas, chili-lime sauce, pickled vegetables, lime crema

**fun fact:** our corn tortillas are **mi tierra tortillas**. the tortillaria is located in springfield, ma and is the first authentic tortillaria bakery in new england that creates tortillas from 100% organic local corn from the western massachusetts area.

## THE FEDERAL @ LOLA'S

**SEARED SALMON CEVICHE** g / 34.95  
crab, tomato, avocados, wasabi oil, sriracha vinaigrette

**TRUFFLE MAC & CHEESE** d, g / 18.95  
penne rigate, truffles & sottocenere cheese  
add braised short ribs / + 8.95

## SIDES

**ROASTED POBLANO RAJAS** v, d / 5.95  
sweet corn, crema, cotija

**MEXICAN SWEET POTATO** v, n / 5.95  
salsa macha, cilantro, sea salt, pepita seeds, lime

**WHIPPED POTATO "CASSEROLE"** v, d, p / 5.95  
house made chorizo, oaxaca cheese, chives

**SPICED YELLOW RICE** v / 4.95  
english peas, adobo oil

**GARLICKY BLACK BEANS** v, d / 4.95  
cotija, cilantro

executive chef **michael presnal**  
chef de cuisine **eric waldman**  
executive sous chef **jacob munro**  
sous chef **eli burgos**

## STARTERS

**LAZY MAN ELOTE** v, d / 11.95  
charred corn, garlicky crema, chipotle, lime zest, cotija cheese, cilantro

**CARNE ASADA POUTINE** d, g / 15.95  
charred flank steak, house fries, pepper jack, roasted onions, avocado, crema, queso fresco, salsa verde, cilantro, chili salt

**QUESABIRRIA** d, g / 15.95  
chili braised short ribs, artisan jack cheese crisped quesadilla, cilantro, onions, birria broth  
add charred bone marrow / + 9.95

**POTATO & CHORIZO EMPANADAS** d, g, n, p / 14.95  
salsa de arbol, shishitos, mexican oregano, avocado crema

**TAKI FUEGO FRIED CHICKEN** d, g / 13.95  
crispy chicken thigh nuggets, "mikes hot agave," avocado ranch

**LOLA'S MUSSELS** d, g, p / 16.95  
chorizo, chipotle, cilantro, lime, grilled bolillo toast

## ENTREES

**LOADED CHICKEN TINGA BOWL** d, g / 24.95  
"torn" chipotle chicken, black beans, lola's rice, avocado, aji verde, crema, pickled red onions, sweet roasted corn, cilantro

**CARNE ASADA** d, so / 30.95  
grilled habaero marinated flank steak, whipped potato & oaxaca cheese puree, tajin o'rings, mojo de ajo

**SHORT RIBS MOLE ROJO** d / 31.95  
sweet potato puree, plancha roasted onions, cress salad, mole red wine sauce

**LOLA'S FAJITAS** *for two*  
d, g, so / 44.95  
"surf & turf" flank steak, chile shrimp, charred shishitos, onion, crema, cheese, guacamole, "wrappers"

**LOLA'S PORK CARINITAS BOWL** p / 25.95  
pork confit, lola's rice, garlicky beans, street corn salad, charred red cabbage, salsa verde, avocado, pork rinds

## SALAD BOWLS

**ORIGINAL TIJUANA CAESAR SALAD** d, g / 11.95  
crisp romaine leaves, lime-garlic dressing, smoked chile croutons, parmesan

**BABY SPINACH SALAD** v / 14.95  
quinoa, mango, cucumber, baby bells, pomegranate seeds, lime-shallot citronette, guajillo pepper

**LOLA'S CHOPPED SALAD** v, g / 15.95  
baby kale, marinated black beans, roasted corn, sweet 100 tomatoes, avocado, green onion, jicama, cabbage, spiced pepitas, chipotle agave vinaigrette, tortilla "sticks"

### ADD TO SALADS

grilled flank steak / + 16.95  
romesco roasted cauliflower v / + 4.95  
al pastor (roasted pork) p / + 10.95  
grilled garlicky shrimp / + 12.95  
grilled adobo chicken / + 7.95

spiced ground beef / + 8.95  
charred salmon / + 15.95  
fried oyster / + 13.95  
grilled tuna / + 15.95

v vegetarian

**menu allergan key:** d dairy | e eggs | g gluten | n nuts | p pork | se sesame | so soy  
please inform your server of any food allergies before placing your order.

thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces risk of foodborne illness.

be advised that while we offer gluten-free and nut-free options on our menu, we are not a gluten-free or nut-free environment. our kitchen does not have separate food preparation and/or cooking areas.