

## BRUNCH COCKTAILS

**MIMOSA** / 10  
campo viejo cava, orange juice

**BLOODY MARIA** / 11  
house maria mix, olmeca altos blanco, lime, olives

**MICHELADA** / 8  
house hot sauce, worcestershire sauce, maggi seasoning, lime, pacifico, tajin rim

**TABLE SIDE MIMOSA** / 40  
bottle of cava, choice of three juices: cranberry, orange, pineapple, guava, mango, peach

**MINI LOLITA MARTINIS**  
coffee and vanilla infused blanco tequila, espresso;  
make it a cappuccino with a splash of baileys  
three minis / 21 (espresso or cappuccino for all three)  
six minis / 42 (three each; espresso or cappuccino; or all the same)

**BUCKET OF BEERS** / 24  
Any four bottles of beers: see drink menu for bottled beer selection

## DIPS & SALSA

gluten-free chips available upon request

**SALSA FLIGHT** v / 11.95  
trio of salsas, tortilla chips

add gringo queso dip / + 6.95  
add guacamole / + 6.95  
add extra spicy salsa / + 3.95

**QUESO FUNDIDO** d, p / 13.95  
chorizo, poblanos, queso oaxaca

**GUACAMOLE** v / 13.95  
red onion, chile jalapeño, cilantro, lime, tortilla chips

**MEXICAN DRINKING SNACKS**  
d, n / 16.95  
salsas, oaxaca peanuts, pepitas, avocado dip,  
pickles, cheese, chips

add roasted chapulines (crickets) / + 4.95

## STARTERS

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

**DUO OF PLANTAINS**  
v, d, e, n / 10.95  
tostones, sea salt, chili, lime, sweet plantains, hot  
honey, peanut

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

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

**QUESABIRRIA** d / 16.95  
chili braised short ribs, cilantro, onion,  
birria broth

add bone marrow / + 10.95

**TAKI FUEGO  
FRIED CHICKEN** d, e / 14.95  
tempura nuggets, lola's hot agave,  
avocado ranch

**POTATO & CHORIZO  
EMPANADAS** d, n, p / 14.95  
salsa macha, shishito peppers,  
mexican oregano, avocado aioli

**GRILLED LAMB BROCHETAS**  
d / 16.95  
lola's seasoning, chimichurri, mango salsa,  
chipotle crema

**FRIED OYSTERS** e / 18.95  
gribiche, sriracha, watercress salad, pickled veggies

**CHILLED MEXICAN  
SPICED GAZPACHO** / 17.95  
federal garden tomatoes, cucumber-crab salad,  
chiltepin chiles, avocado, lime

## SALADS

**ORIGINAL TIJUANA CAESAR SALAD** d, e / 12.95  
romaine, lime-garlic dressing, smoked chile croutons, parmesan

**CRISP CUCUMBER SALAD** gf, n, se / 15.95  
red onion, pepita-chile crisp, pineapple, queso fresco, cilantro, radish, sweet-lime citronette

**LOLA'S CHOPPED SALAD** n / 16.95  
baby kale, marinated black beans, corn, tomatoes, avocado, green onion, jicama, cabbage,  
spiced pepitas, chipotle-agave vinaigrette, tortilla sticks

## TACOS

**TWO TACOS PER ORDER**  
all served in corn tortillas unless otherwise noted  
add any salsa/aioli to taco / + 1.95  
substitute bibb lettuce / + 1.95  
substitute ½ grilled avocado bowl / + 3.95  
substitute flour tortillas at no charge

**BAJA FISH** e / 16.95  
tempura battered cod, seaweed aioli,  
raw salsa verde, cabbage slaw

**"GRINGO"** gf, d / 12.95  
hard shell, picadillo ground beef,  
shredded cheeses, "lto," jar sauce

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

**PORK BELLY** d, p / 15.95  
flour tortillas, chili-lime sauce, crema,  
pickled vegetables, cabbage

**NASHVILLE** e / 14.95  
crispy chicken, shredded lettuce, tomatoes,  
pico de gallo, chamoy pickle, smoked pepper aioli

**CAULIFLOWER** v, n, se / 10.95  
salsa macha, fried chickpeas, charred  
red cabbage, cumin crema, cilantro

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

**LOBSTER** gf, d, e / 20.95  
street corn esquites, basil aioli, cotija,  
chili powder, green onion

**CARNE ASADA** gf, d, so / 16.95  
salsa arriera, crema, roasted onions & poblanos

**SHRIMP** gf, e / 17.95  
cucumber pico, avocado, aji verde

**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.

gf gluten-free v vegetarian

**menu allergan key:**  
d contains dairy | e contains eggs | n contains nuts | p contains pork | se contains sesame | so contains 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.

# Lola's

## BRUNCH

**MOLE SPICED  
TATOR TOTS** d / 8.95  
crema, cotija, avocado, red onion, cilantro

**BREAKFAST BOWL** gf, d, e, p / 18.95  
potato-chorizo hash, two fried eggs, black beans, guac,  
crema, salsa roja

**STUFFED "CHURRO"  
FRENCH TOAST** d, e / 17.95  
challah, cinnamon toast crunch crust, cinnamon  
cream filling, piloncillo syrup, powdered sugar

**QUESADILLA** d, e, p / 15.95  
scrambled eggs, chorizo, fingerling potatoes,  
queso oaxaca, salsa guajillo, crema

**SMASHBURGER** d, e, p / 16.95  
chorizo-beef patty, fried egg, onion rings, coca-cola  
caramelized onions, oaxaca cheese, smashed avocado,  
pickled serrano aioli, potato bun, fries

**AVOCADO TOAST** e / 18.95  
crispy sourdough, smashed avocado, fried egg,  
blistered cherry tomatoes, radish, cilantro

**BRUNCH CHILAQUILES** gf, d, e / 16.95  
scrambled eggs, tortilla chips, salsa verde broth,  
avocado, queso fresco, jalapeño, cilantro

**HUEVOS RANCHEROS** gf, d, e / 16.95  
tortilla, fried eggs (two), salsa ranchera,  
refried pinto beans, queso fresco

**SALMON TOSTADA** d, e / 16.95  
scallion pancake, house cured salmon lox, capers,  
red onion, jalapeño crema, fried egg

## ADD TO ANY ENTREE OR SALAD

grilled flank steak / + 16.95  
spiced ground beef / + 8.95  
romesco roasted cauliflower v / + 4.95  
charred salmon / + 15.95  
al pastor (roasted pork) p / + 10.95  
fried oyster / + 13.95  
grilled garlicky shrimp / + 12.95  
grilled tuna / + 15.95  
grilled adobo chicken / + 7.95  
fried egg / + 1.95  
smoked bacon p / + 4.95

## RAW BAR

**EAST COAST OYSTERS**  
gf / 19.95 half dozen / 35.95 dozen  
jalapeño mignonette, cocktail sauce, horseradish, lime

**SHRIMP CEVICHE** n, se, so / 18.95  
green papaya salad, toasted peanuts, basil,  
cherry tomatoes, sweet soy vinaigrette

**SPICY TUNA TOSTADA** e, so / 19.95  
scallion pancake, avocado, radish, chipotle aioli,  
cilantro, ponzu

**SEAFOOD POKE NACHOS** se / 19.95  
tuna, salmon, crab, chicharrones de harina, corn,  
cucumbers, avocado, sriracha aioli, sesame seeds

## SIDES

**YELLOW RICE** gf, d / 5.95  
english peas

**BLACK BEANS** gf, d / 5.95  
cotija, cilantro

**SWEET POTATO** gf, d, n / 5.95  
salsa macha, brown sugar butter, sea salt, spiced pepitas

**SUMMER SUCCOTASH** gf, v / 5.95  
sweet peppers, zucchini, local corn, black beans

executive chef **michael presnal**  
chef de cuisine **eric waldman**  
executive sous chef **jacob munro**  
junior sous chef **oshaun rivera**