



PEQUENAS

HOT QUESO DIP	11
<i>oaxaca, jack & cheddar, green chili, cilantro, taco spice</i>	
GRILLED STREET CORN	9
<i>chipotle torta mayo, queso cotija, chili-lime salt</i>	
AVOCADO TOASTY LOCO	15
<i>avocado, cotija, crema, hot sauce, whole wheat garlic toast</i>	
EMPANADAS	10
<i>spicy cremini mushroom, queso fresco, chili arbol mayo, pico</i>	
GRIDDLED CORN BREAD	8
<i>roasted garlic butter, charred jalapeño</i>	
CAULIFLOWER FRITTERS	10
<i>masa harina, yucateco onion dip, charred serrano, cotija</i>	

QUESADILLAS

HABANERO CHICKEN RANCHO	16
<i>onions & peppers, oxaca house blend, bacon, rancho fresca</i>	
STEAK SOFRITO	18
<i>shaved ribeye, sofrito-fried rice, black beans, smoked cheddar</i>	
SPICY AVOCADO	15
<i>black beans, queso fresco, romaine, chipotle mayo, sour cream</i>	

NACHITOS

PORK CARNITAS	16
<i>black beans, cheese sauce, salsa verde, crema, jalapeño</i>	
CHICKEN GUAJILLO	12
<i>hot queso, black beans, red cabbage, chipotle pickle, salsa suiza</i>	

PLATOS

LITTLE GEM SALAD	14
<i>street corn dressing, avocado, red onion, cilantro ranch</i>	
TUNA MARACUYÁ*	18
<i>tuna tartar, avocado, red onion, sesame, passionfruit</i>	
TORCHED SALMON CRUDO*	15
<i>salmon tiritas, avocado, cucumber, red onion, charred jalapeno</i>	
JALAPEÑO CHICKEN FLAUTAS	13
<i>spicy chicken mix, oxaca cheese blend, salsa dorado</i>	
CARNE ASADA*	16
<i>prime sirloin, red chili adobo, grilled onions, refrito, cotija</i>	

TACOS

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

STREET CORN CAULIFLOWER	14
<i>crispy cauliflower, chipotle torta mayo, cotija, red onion</i>	
BLACKENED HALIBUT	17
<i>sour cream remoulade, red cabbage slaw, aji amarillo</i>	
CHICKEN ESPECIAL	15
<i>pollo asado, chipotle-lime cabbage, salsa especial, cotija</i>	
GRILLED STEAK*	16
<i>prime sirloin, habanero butter, taqueria relish, shoestrings</i>	
CRISPY ROCK SHRIMP	15
<i>charred pineapple, avocado, cholula mayo, curtido</i>	

GUACAMOLE

FRESCO	12
<i>tomato, roasted serrano, red onion, cilantro</i>	
TOCINO	14
<i>smokey applewood bacon, pico, cilantro</i>	
ESPECIAL	17
<i>maine lobster, garlic herb butter</i>	
LOS TRES	17
<i>all three: fresco, tocino & especial</i>	

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.

**Contains raw or undercooked ingredients. We are supposed to tell you thoroughly cooking meats, poultry, seafood, shellfish, and eggs reduces your risk of getting sick. If you have an allergy of dietary condition, tell us before ordering.*

MARGARITAS

served by the glass or pitcher

LOLITA	12/44
<i>lolita blanco, house orange liqueur, lime, grapefruit</i>	
BROKEN HEART	14/52
<i>lolita blanco, elderflower, lime, grape, raspberry</i>	
SPICY CUCUMBER	13/48
<i>serrano infused tequila, lime, cucumber, house orange liqueur</i>	
WHITE LIE	14/52
<i>maestro dobel, elderflower, guava, lime, grapefruit, basil</i>	
DIABLO	13/48
<i>serrano infused tequila, lime, blood orange, strawberry</i>	
KIWI BRISA	14/52
<i>don julio blanco, lime, strawberry kiwi, house orange liqueur</i>	
SPICED APPLE	14/52
<i>lolita reposado, peach, muddled apple, cinnamon, lime</i>	
MAYAN MULE	14/52
<i>lunazul reposado, lime, agave nectar, ginger beer, bitters</i>	
FROLITA (FROZEN MARGARITA)	12
<i>lolita blanco tequila, house orange liqueur, lime, grapefruit</i>	
STRAWBERRY, MANGO CHILE, OR COCONUT FROLITA	13
<i>our original frorita enhanced with your choice of flavor options</i>	

BEBIDAS

LA SANDIA	12
<i>absolut elyx, watermelon, basil, lime, ginger beer</i>	
OAXACAN OLD FASHIONED	12
<i>lolita reposado, peloton mezcal, agave nectar, chocolate</i>	
RED LULU	11
<i>cava, peach liqueur, hibiscus, flower nectar & blossom</i>	
BOURBON SMASH	12
<i>bulleit, lemon, demerara sugar, mint</i>	
ABUELITAS ESPRESSO MARTINI	14
<i>espresso infused lolita blanco, coffee liqueur, vanilla bean creme, abuelitas chocolate</i>	

CERVEZAS

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

BOTTLE

Corona	7	Bantam Cider	7
Corona Light	7	Cisco Sankaty Light	7
Dos Equis Lager	7	Lagunitas IPA	7
Dos Equis Amber	7	Sam Adams Seasonal	7
Modelo Especial	7	Boomsauce Double IPA	12
Negra Modelo	7		
Pacifico	7		

SANGRIA

BLACKBERRY	11/38
<i>red wine, blackberry citrus, kitchen spices, vanilla, rum</i>	
GINGER PEACH	11/38
<i>white wine, ginger, peach, lemon, white rum</i>	
STRAWBERRY	11/38
<i>rosé, orange blossom, strawberry peach, organic vodka, lemon</i>	

MOJITOS

FRESCA	11
<i>don q rum, lime, cane sugar, mint, soda</i>	
STRAWBERRY BASIL	12
<i>brugal rum, strawberry cucumber, basil, lime, soda</i>	
WATERMELON MANGO	13
<i>myers platinum rum, watermelon, mango, lime, mint, soda</i>	

VINO

SPARKLING

XAREL.LO	12/46
<i>2015 gramona "cava gran cuvee" (catalonia, spain)</i>	

WHITE

ALBARINO	11/42
<i>2018 granbazan (rias baixas, spain)</i>	
SAUVIGNON BLANC	10/38
<i>2018 jean-francois merieau "les hexagonales" (touraine, france)</i>	
GARNACHA BLANC	11/42
<i>2018 espelt (catalonia, spain)</i>	
CHARDONNAY	11/42
<i>2018 jean leon (penedes, spain)</i>	

RED

PINOT NOIR	12/46
<i>2017 neilson (santa barbara, california)</i>	
TEMPRANILLO	11/42
<i>2018 olivier riviere (rioja, spain)</i>	
MALBEC	12/46
<i>2017 luigi bosca (mendoza, argentina)</i>	
GRENACHE, SYRAH	14/54
<i>2017 black slate (priorat, spain)</i>	

ROSE

PINOT NOIR	12/46
<i>2018 pascal jolivet "attitude" (loire valley france)</i>	

AGUA FRESCAS

PINEAPPLE COCONUT 8/13 (w/ Rum)
<i>coconut water, grilled pineapple juice, pomegranate, lime</i>
TAMARIND SODA 8/14 (w/ Tequila)
<i>tamarind, blood orange, lime, cane syrup, bubbles</i>