

@lola\_gaspar  
CARTA DEL DIA

## CANTINA BEER

Modelo Especial 4% 5

Modelo Negra 5% 6

Lagunitas IPA 6% 8

## COCKTAILS

SANGRÍA ROJA vino tinto, seasonal fruit, citrus soda \$8

SANGRÍA ROJA PITCHER 1 liter carafe \$40

EL VIENTO mezcal, cilantro, pineapple juice, serrano chile \$15

OAXACAN ICE WATER mezcal, bitter citrus, chile, bubbles \$15

MEZCAL & TONIC house tonic syrup, bubbles \$14

MOLE OLD FASHIONED mezcal, mole, chili banana \$15

MARGARITA PICANTE tequila, house sour mix, chile serrano \$13

LOLA MARGARITA tequila, house sour mix, salt \$13

PIÑA COLADA silver rum, pineapple, and charred coconut \$13

LA PALOMA tequila, ruby red grapefruit juice, lime juice, grapefruit soda \$13

MICHELADA house miche mix, lager, seasoned rim \$11

## HOUSE SPECIAL

MODELO ESPECIAL and SHOT of TEQUILA 10

## ZERO PROOF BEVERAGES

Sparkling Water 3

Mexican Coca-Cola 4

Mexican Sprite 4

Mexican Fanta 4

Diet Coke (can) 4

**lola gaspar** est 2008

211 W 2<sup>nd</sup> St, Santa Ana, 92701

t 714.972-1172

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## COMIDA

### ESPECIALES

Warm Yellow Corn Tortilla Strips, Fresh Guacamole, Trio of Salsas 15

Bacon Wrapped Blue Cheese Stuffed Dates (4 per) 10

Torta Ahogada, Pork Carnitas, Crispy Chihuahua Cheese, Avocado, Smoked Red Salsa 12

### TACOS

served on griddled Sonoran flour tortillas, topped with fresh guacamole, pickled onion, house salsa, and sliced radishes ...one per order

Mexican White Tiger Shrimp 7.5

Sous-Vide Octopus 7

Mesquite Grilled Asada 6.5

Brisket Suadero with Chorizo Verde 5.5

Pork Confit Carnitas 5.5

Achiote Honey Grilled Chicken 5.5

Carrot al Pastor with Sliced Pineapple 5

Brussels Sprout Tinga with Refried Black Lentils 5

### QUEKAS

hand pressed quesadilla made with fresh masa inspired by Mexico city. Served with salsa habanero on the side.

Clásica, Chihuahua cheese 8

Portobello Mushroom "chorizo" w confit Potato 12

Pork Chorizo with Braised Pinto Beans 13

4 Hour Braised Lamb Barbacoa 14

### CHURRO con CHOCOLATE

2 fresh to order churros coated in ground cinnamon, organic cane sugar, and spices with a bittersweet chocolate dip \$10 ea

open tue-thurs 5-10pm fri & sat from 5pm-11pm. Closed Sun & Mon

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