

@lola_gaspar EST. 2008

TACO TUESDAY *carta del dia*

PARA COMPARTIR *to share*

Fresh Guacamole feta, pepitas, crispy tortilla strips, trio of salsas \$15

Queso Borracho monterey jack, beer, chorizo, pickled onions \$11

Taquitos de Camote (4 per) roasted sweet potato, poblano chile, crema, feta cheese, salsa verde \$16

TACOS served on sonoran flour tortillas. 1 per order... all tacos come with diced onion, cilantro, salsa de arbol

Sea of Cortez Shrimp \$7.50

Pork Shank Carnitas \$6.50

Mojo de Ajo Marinated Chicken \$5.50

Cauliflower (V) \$5

Brussel Sprout Tinga (V) \$5

Carrots al Pastor (V) \$5

Confit Potato and Shishito (V) \$5

QUEKAS quesadillas made with hand pressed organic heirloom masa and filled with monterey jack cheese

Clásica monterey jack cheese, habanero salsa \$9

Crispy Brussel Sprout adobo marinated and fried \$12

Spanish Chorizo con Lentejas pork chorizo and refried style lentils \$13

Lamb Barbacoa slow cooked all natural lamb \$14

Brisket Suadero 4 hour braised brisket with green chorizo \$14

CHURROS con CHOCOLATE 2 per Made in house, coated in ground cinnamon, organic cane sugar served with warm bittersweet chocolate sauce \$10

****PLEASE LET OUR STAFF KNOW OF ANY ALLERGIES. WE USE CANOLA OIL TO FRY OUR FOODS****

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CARTA del DIA

CHELAS

- Corona Premiere** 4% ABV | light lager \$5
- Modelo Especial** 4% ABV | lager \$5
- Modelo Negra** 5.3% ABV | \$6
- Pacifico** 4.5% ABV | lager \$5
- Estrella Damm** 4.6% ABV | lager \$7
- Lagunitas IPA** 7% ABV | IPA \$8
- Sierra Nevada Hazy Little Thing** 6.7% ABV | hazy IPA \$8

COCKTAILS

MEZCAL

- Abeja** honey, gin, lavender, ginger, lemon \$15
- Demonio Azul** Blueberry rosemary syrup, pamplemousse \$15
- El Vampiro** beet basil syrup, ginger, egg white, lime \$15
- El Viento** cilantro, pineapple juice, serrano chile \$15
- Mole ol' Fashioned** mole bitters, ancho chile \$15

TEQUILA

- La Paloma** grapefruit & lime juice, grapefruit soda \$13
- Margarita** house sour mix, salt \$13
- Margarita Picante** house sour mix, chile serrano \$13
- Pajaro de Selva** hibiscus, piña, ginger \$15

LOS CLASICOS

- Sangría Roja** vino tinto, farmer's market fruit, brandy, citrus \$8 glass | \$40 carafe (1 liter)
- Santa Ana Manzana** bourbon, lemon, brown sugar honey, apple, lemon \$13
- Huckleberry** bourbon, honey, thyme, grapefruit, lemon \$15
- Miche** aka michelada .. house mix, lager, seasoned rim \$11
- Bear F*#!er** house lager, orange juice, shot of bourbon \$10
- House Special** house lager and a SHOT OF TEQUILA \$10 *upgrade to mezcal for \$3 more!!*