

## Cold Appetizers

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**\*Aguachile** – Shrimps marinated in lime, jalapeños, cilantro and cucumber.

**Shrimp Cocktail Veracruz Style** – Light, In a slightly spicy tomato sauce with chunks of avocado. Med/Lge

**Seafood Cocktail** – Med/Lge  
With fresh fish, shrimp and octopus.

**Chick Pea-Cucumber Dip** – With cumin, cilantro, chipotle, black olives and garlic. Accompanied by toasted pita chips.

**Fish Ceviche** – Pieces of grouper marinated in lime, mixed with chopped tomatoes, avocado, onions and cilantro.

**Mixed Seafood Ceviche** – Fresh fish, shrimp and octopus marinated in lime.

**Shrimp Ceviche** – Fresh shrimps in lime, with diced tomatoes, cilantro and onion.

**Guacamole** – With fresh tortilla chips.

**Pico de Gallo** – With fresh tortilla chips.

## Hot Appetizers

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**Texas Chili Bowl** – Bubbly hot with ground beef and beans, served with toast and shredded cheese.

**Coconut Shrimp** – Breaded and coated with coconut. A truly tropical treat!

**Buffalo Chicken Wings** – Mild or spicy sauce on the side, with blue cheese dip and celery sticks. Order 6 or 12.

**Jalapeño Poppers** – Stuffed with cheese, breaded and fried. and served with a creamy garlic dip. Mildly spicy!

**Spinach Artichoke Dip** – Served with homemade toasted pita.

**Queso Fundido**  
Add: Chorizo or Arrachera

**Cheese Nachos** – Covered with beans, jalapeños and guacamole.

**Chili Nachos** – Ground beef, beans, onions, jalapeños and tomatoes.

**\*Nachos al Pastor** – With thinly sliced spiced pork, onion, cilantro and pineapple.

**Mozzarella Cheese Sticks** – Marinara sauce.

**French Fries**

**Chili Cheese Fries**

**Onion Rings**

## Salads

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**House** – Mixture of lettuce, beets, carrots and red peppers.  
Add chicken.

**Caprese** – Sliced tomato and fresh mozzarella, with pesto dressing.

**Cobb Salad** – Marinated chicken pieces served over crunchy salad, avocado, bacon, vegetables and grilled asadero cheese.

**Nopal** – Cut in juliennes, mixed with fresh cheese, avocado and a pinch of oregano.

**Salmon** – Fresh salmon pieces marinated in pesto, grilled, served on top of mixed greens, mango, mozzarella and black olives, with a tropical salad dressing.

*Dressings: Italian, blue cheese and ranch.*

## Soups

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### Monday – Mexican Xóchitl

Chicken broth with chicken tomato, onion, cilantro, avocado & chile serrano.

### Tuesday – Yucatecan Lime

The best chicken soup you'll ever have.

### \*Wednesday – Aztec Tortilla

A tomato and chicken broth with chunks of avocado, cheese, chile and tortilla.

### Thursday – Lentil with chorizo and pork.

### Friday – Black Bean

### Saturday – Shrimp Bisque

### Sunday – Pork Pozole

Hominy, pork and red chile. With chopped onion, radish and oregano.

## Mexican Specialties

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**Cochinita Pibil** – Pork baked underground with achiote and spices. Corn tortillas, rice and refried beans on the side.

### Cochinita Pibil Torta or Burrito

**Chicken Torta** – With cheese, beans, avocado, cured red onions, jalapeño and tomato.

**Beef or Chicken Burrito** – Stuffed with refried beans and cheese. Served with rice, homemade salsa and sour cream.

**Mexican Mixed Grill** – For 2. Chicken, chorizo, skirt steak, pork, grilled cheese, nopal and baby onions.

**Chicken or Beef Flautas** – Crisp rolled tacos served with green tomato sauce, cream, and shredded cheese.

**Enchiladas** – Cheese, vegan, beef or chicken. With red or green chile sauce.

**\*Yucatecan Combo Plate** – Cheese empanada, salbute, sope and a panucho.

**Chilaquiles** – Crunchy tortilla chips drenched in a red or green tomatillo sauce with shredded chicken, chopped avocado, and lettuce, cheese and onions.

**Chicken Fajitas** – Served with refried black beans, guacamole flour tortillas and rice.

**Beef Fajitas** – Served with refried black beans, guacamole, flour tortillas and rice.

**Shrimp Fajitas** – Served with, jicama salad, guacamole, flour tortillas and rice

**Vegetarian Fajitas** – Carrots, zucchini, peppers and plantains. Served with beans, guacamole, flour tortillas and rice.

## Specialty Tacos

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*Corn or flour tortillas. Order of 3*

**Shrimp** – Lightly battered. Served with a tamarind-chipotle sauce.

**Fish** – Grouper fillet marinated in lime. Sides of coleslaw and habanero-carrot sauce.

**Chicken** – Pieces of chicken marinated in achiote. With cheese, tomatillo, tomatoes, lettuce and sour cream.

**Skirt Steak** – With peppers and onions and a side of guacamole and beans.

**Al Pastor** – With fresh onion, pineapple, cilantro and avocado sauce.

\*Lol-Ha Favorites

## Quesadillas

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*Corn or flour tortillas. Order of 3*

**Cheese** – Served with guacamole and sour cream.

**Philly Cheese Steak** – Sliced rib eye and onions.

### Chicken

**Lolha** – Asadero cheese, mushroom, grilled poblano strips and spinach. Or vegan.

**Hawaiian** – Grilled pineapple, smoked ham and manchego cheese.

Prices include 16% tax. Tip not included.

## Burgers

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**Cheeseburger** – American or Pepper Jack.

**Hawaiian** – With ham and grilled pineapple slices.

**The Gourmet** – Cheddar or blue cheese with bacon, caramelized onions, BBQ sauce and mayonnaise.

**\*Lol-Ha** – Double patty stuffed with cheese, poblano chile strips and mushrooms. With bacon, sliced avocado, tomato and lettuce.

**Chicken** – Homemade breaded fresh chicken breast on a bun, fresh greens, avocado, chipotle mayo and cheese.

**Fish** – Lightly breaded fresh grouper, with homemade tartar sauce on the side. With or without cheese.

**Salmon** – Fresh salmon filet on a homemade bun with chimichurri sauce and spinach.

**Vegan** – Delicious burger with fresh vegetables added into a quinoa base.

*(Add bacon.)*

## Sandwiches

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**Club Sandwich** – With grilled chicken, ham, bacon, tomatoes, avocado, lettuce and cheese.

**Tuna Fish** – Fresh diced tuna fish, egg and celery, served on a French roll with mayo.

**Pulled Pork** – With homemade BBQ sauce. Served with cole slaw.

**Philly Steak** – A Philadelphia classic! Made with rib eye steak and onions. Your choice of cheese.

**Lolha Cuban Sandwich** – Sliced steak, chicken, bacon and ham, grilled onions, cheese and pineapple habanero sauce on a grilled roll.

**Vegetarian Wrap** – Grilled sweet peppers, zucchini, Roma tomatoes, goat cheese and basil pesto.

**Chicken Wrap** – Breaded chicken pieces, Lettuce, tomato, avocado, cheddar cheese, and a chipotle ranch dressing.

## Sliders and Hot Dogs

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**BBQ Pulled Pork Sliders** – Order of 3. Served with pineapple slaw.

**Prime Rib Sliders** – Order of 3, with melted brie and caramelized onions, horseradish cream sauce and au jus for dipping.

**Jumbo US All Beef Frank** – Served with or without tomatoes and onions.

**Deluxe Stuffed Hot Dog** – Stuffed with cheddar cheese and wrapped with bacon. Served with or without tomatoes and onions.

*(Add chili to the hot dogs)*

*All sandwiches, hamburgers, sliders and hot dogs are served with French fries or salad. Or instead, select onion rings.*

## Mexican Street Food

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*Order of 3 pieces*

**Empanadas** – Cheese, chicken or ground beef or vegan.

**Sopes** – Cheese, chicken, or shredded beef or vegan.

**Panuchos** – Chicken, shredded beef, cochinita pibil or vegan.

\*Lol-Ha Favorites

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## Fish & Seafood

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**\*Whole Fried Grouper** – The crispy outer skin makes the inside stay tender and moist. Served with a side of pico de gallo, pickled onions, rice and fresh tortillas. Makes excellent fish tacos.

**Bacon Wrapped Shrimp** – Stuffed with cheese.

**Shrimp Platter** – Breaded, in butter or garlic. With sides of rice and vegetable of the day.

**Shrimp Brochette** – Served on a bed of rice, with vegetable of the day and pineapple salsa.

**Guajillo Octopus** – Sautéed in guajillo chile and garlic, and served on a bed of rice.

**Mixed Seafood Kabobs** – Fish and shrimp with bacon on a skewer served with pineapple salsa on the side.

**Grilled Salmon** – Grilled salmon filet, served with the house salad and a chimichurri dressing.

**Grouper** – In garlic, butter or \*pan-sautéed or in chipotle sauce.

**Breaded Fish Fillet** – In our special light and crunchy breading, a favorite for fish lovers.

**Fish & Chips** – Served with homemade tartar sauce.

## From the Grill

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**BBQ Pork Ribs** – Rack of ribs slow baked then our house made BBQ sauce added on top. Served with corn, cole slaw and steak fries on the side.

**Skirt Steak** – Flank steak. With a side of grilled onions, jalapeños, guacamole, rice and beans.

**New York Steak- Charbroiled USDA Choice.**

**Chicken Breast** – Grilled or breaded. Side of vegetables and rice.

**Charbroiled Chicken** – Deboned half chicken, grilled on charcoal, with rice, black beans and coleslaw on the side.

**Chicken Fingers** – Homemade and served with BBQ sauce, French fries or salad.

**Fried Chicken** – Kentucky style 3 pz. Served with fries and coleslaw.

## Homemade Desserts

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**Dessert of the Day**

**Carrot Cake** – Cream cheese buttercream

**Churros and Ice Cream** – Vanilla or Chocolate.

**Chocolate Brownie** – With vanilla ice cream.

**Key Lime Pie**

**Pecan Pie**

**Flan** – Caramel or coconut.

## Drinks

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**Jamaica, Horchata or Tamarindo**

**Milk Shakes**

**Tea**

**Coffee**

**Espresso** – Single/Double

**Cappuccino**

\*Lol-Ha Favorites

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