

Cold Appetizers

***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

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

House – Mixture of lettuce, beets, carrots and red peppers.
Add chicken – 25 pesos.

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

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 – Beef Puchero

A Mexican regional Beef Vegetable Soup from our grandmothers!

Friday – Black Bean

Saturday – Veracruz Style Shrimp Soup

The richness of Veracruz is reflected here. Pleasantly spiced thick broth with rice.

Sunday – Pork Pozole

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

Mexican Specialties

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.

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

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

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

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

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

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

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

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

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.

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

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

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.

Fish & Seafood

***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

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.

Rib Eye Steak- Charbroiled USDA Choice. Served with steak fries on the side.

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

Dessert of the Day

Carrot Cake – Cream cheese buttercream

Churros & Ice Cream – Vanilla or Chocolate.

Chocolate Brownie – With vanilla ice cream.

Key Lime Pie

Pecan Pie

Flan – Caramel or coconut.

Drinks

Jamaica, Horchata or Tamarindo

Milk Shakes

Tea

Coffee

Espresso – Single/Double

Cappuccino

*Lol-Ha Favorites

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