



## FAMILY STYLE PREFIXED DINNER MENU

### STARTERS (Choice of 2)

#### GUACAMOLE & CHIPS

Mixed avocados with cilantro, onions & jalapeno

#### QUESO FUNDIDO

Traditional melted cheese dip, served with tortillas and pico de gallo.

#### TAMALE

Fresh corn oaxacan style tamale, shredded chicken, epazote mole sauce.

#### NACHOS

Tortilla chips, refried beans, salsa ranchera, guacamole, pico de gallo, cheese & crema.

#### LOLITA'S FRIES

Homemade fries, pico de gallo, beans, cheese, chorizo, chipotle aioli & guacamole

#### ELOTE

Mexican style corn on the cob, cotija cheese, chili & lime, crema

#### CEVICHE

Citrus cured seafood salad

#### MEXICAN SALAD

Mixed greens, roasted corn, black beans, diced cucumbers, radish, tomato, carrots, avocados & chiguagua cheese, tortillas chips w/ lime chipotle vinaigrette.

#### FLAUTAS

Crispy chicken taquitos, crema mexicana, queso fresco, cabbage, avocado salsa

#### EMPANADAS (choice of one)

Beef picadillo in a Creole sauce, with crema & avocado sauce  
Spinach & Chihuahua cheese with guava sauce  
Shredded chicken with crema & avocado sauce

#### COCONUT SHRIMP

Panko crusted shrimp with shredded coconut

#### MEXICAN MEATBALL

Traditional meatball with guajillo sauce

### ENTREES (Choice of 3)

#### QUESADILLAS (choice of one)

Fresh flour tortilla, guacamole, cheese, crema & pico de gallo.

SHRIMP, CHICKEN, or VEGGIE

#### FAJITAS RIO GRANDE (choice of one)

Served w/ flour tortilla, sautéed, peppers, onions.

CHICKEN, SHRIMP(+ \$3 pp) SKIRT STEAK (+ \$3 pp)

#### SALMON

Grilled salmon, with passion, pineapple and mango sauce  
shrimp, chicken or roasted pork

#### POBLANO CHICKEN

chicken breast sautéed with poblano rajas in a creamy sauce.

#### PINCHOS (choice of one)

chicken, steak, chorizo & shrimp skewers

#### SAUTÉED SHRIMP AL AJILLO OR DIABLA

Garlic and herbs sauce or spicy tomato sauce

#### COCHINITA PIBIL

Marinated pork roasted in banana leaf

#### AZTEC BBQ RIBS

Ancho chile marinated pork ribs

#### ENCHILADAS (choice of one)

Shredded chicken or beef, melted cheese with salsa verde, Ranchera or Mole

#### ARRACHERA (\$3 additional per person)

Grilled skirt Steak with chimichurri

#### PAELLA (\$3 additional per person)

Shrimp, clams, mussels, chicken, pork chorizo, green peas cooked with rice.

## **SIDES** (Choice of 2)

MADUROS  
TOSTONES  
RICE & BEANS  
POBLANO MASH POTATO  
FRIES

## **DESSERTS** (Choice of 1)

**CHURROS**  
homemade Oaxacan chocolate & caramel  
**FLAN**  
traditional custard baked caramel glaze  
**TRES LECHES**  
traditional moist cake, three milks, coconut rum

## **Kids \$16PP**

**CHICKEN FINGERS**  
Crispy chicken breast  
**TACOS**  
Choice of chicken or veggie  
**CRISPY TAQUITOS**  
Stuffed w/ chicken or beef  
**CHICKEN OR CHEESE QUESADILLA**

## **BAR PACKAGES**

### **BRUNCH BAR PACKAGE (2 HOURS \$20)**

Mimosas & bloody Maria

### **BASIC BAR PACKAGE (2 HOURS \$35)**

sangria-beer-wine, house margaritas

### **HOUSE OPEN BAR PACKAGE (2 HOURS \$40)**

### **PREMIUM OPEN BAR PACKAGE (2 HOURS \$55)**

#### **\*ADDITIONAL HOUR \$10 PER PERSON**

Premium Package does not include luxury brand such as Clase Azul tequila, Don Julio 1942, Single malt Scotch, Remy or Hennessy VSOP & Shots.