



DINNER MENU

EVERY ENTREE INCLUDES A FREE APPETIZER OF YOUR CHOICE 🍽️



FRESH BAKED CORNBREAD \$3.99

TAPAS APPETIZERS & CO

ANY TWO TAPAS \$22.99

- SPINACH AND ORGANIC QUINOA SALAD** 🍃
Beets, spinach, quinoa, avocado, strawberries and toasted sesame dressing

- KALE CAESAR SALAD** 🍃
Romaine and Kale mix. "Shaken, not stirred"

- IMPORTED BURRATA CAPRESE TOAST WITH AVOCADO**
(\$2.99 surcharge) Sourdough, plum tomato, balsamic and EV olive oil

- CHIHUAHA CHEESE CASSEROLE**
With pesto and a touch of charizo

- HUEVOS ESTRELLADOS** 🍳 🍃
3 eggs over easy, potatoes, mushrooms and white truffle oil

- SMOKED MAHI MAHI FISH DIP**
Served with homemade plantain chips

- TOSTONES & BRUSCHETTA** 🍃
Roma tomato, strawberries, basil, balsamic, parmesan and EV olive oil

- CALAMARI AL PEPPERONCINI FLATBREAD**

- SERRANO HAM CROQUETTES**
Just like at "Dolores but you can call me Lolita"

- ASIAN VEGETABLE SPRING ROLLS** 🍃
Sweet chill sauce

- HOMEMADE LENTIL SOUP WITH CHORIZO CANTIMPALO**

- TANA TATAKI** 🍳
(\$2.99 surcharge) Seared raw with ponzu.



ENTREES \$26.99

- ARTICHOKE HEARTS ALLA ROMANA** ★ 🍃
Orzo Pasta with Sundried Tomato Pesto

- "I'M CRAZY ABOUT YOU" MARGHERITA PIZZA** 🍃
Fresh mozzarella and hand crushed tomato (pepperoni add for \$1)

- ALL AMERICAN BBQ BACON DOUBLE CHEESEBURGER** 🍳
Double certified angus burger patties, cheddar cheese, applewood bacon and our BBQ sauce (cooked medium to med well)
Add lettuce and tomato .99 cents

- MEXICAN OX-TAIL TACOS**
3 Tacos, chipote mayo, red onion, avocado, cilantro and mango



ENTREES \$31.99

- GLUTEN FREE CAULIFLOWER PIZZA** 🍃
Cauliflower crust, mushroom

- HAWAIIAN TUNA POKE BOWL** 🍳
Raw ahi tuna, avocado, mango, watercress, radish, jasmín rice and sesame seeds

- "SKINNY LOLITA"**
Free-Range grilled chicken piallarde

- SOUTHERN FRIED CHICKEN**
Cheddar mashed potatoes

- I CAN'T BELIEVE IT'S NOT PASTA CARBONARA WITH CHICKEN**
Wow! It's zucchini, carbonara, with bacon

- SEARED TORO SALMON (limited edition)** 🍳
Jasmin rice and citrus infused soy sauce

- PORCINI MUSHROOM TORTELLINI WITH SHRIMP**
Porcini, ricotta and grana padano cheese tortellini in a cream sauce with spinach and shrimp

- MISO GLAZED SALMON**
Soy and brown sugar miso glazed salmon

- BABY BACK RIBS "THEY FALL OFF THE BONE"**
Shoestring fries and a pair of gloves

ENTREES \$36.99

- ANGUS GRILLED CHURRASCO** 🍳
Chimi-churri and smashed potatoes

- SLOW COOKED BONELESS RIBS**
Accompanied with mashed potatoes

- BLACKENED AHI TUNA WITH BABY BOK CHOY**
Fried ginger in a almond cream sauce and ponzu glaze reduction

HOUSE WINE
DO YOU LOVE ME LOLITA?
CHARDONNAY | MERLOT | CABERNET
7.99/GLASS 22.99/BOTTLE

Frozen Sangria...8.99/glass
Frozen Rose...8.99/glass

WE SERVE COMPLEMENTARY SPARKLING OR STILL WATER IN OUR RECYCLED WINE BOTTLE GLASSES

🍳 Consuming raw or under cooked food such as beef, lamb, poultry, seafood, shellfish, or eggs may increase the risk of food borne illness, especially if you have certain health conditions.