

Breakfast

Served from 7-11

Chicken Chilaquiles

Corn tortilla chips, salsa verde, Chihuahua cheese, scrambled eggs, and chicken. Topped with sour cream and cilantro.

Huevos Rancheros

Two eggs, roasted tomato-serrano salsa, corn tortilla, black beans, polenta croutons, and queso fresco.

Aged Sirloin Benedict

Grilled toast, chipotle hollandaise, and black bean salsa.

Papas con Huevos

Hash browns, red onions, tomatoes, pork, poblano peppers, and jalapenos served with two eggs and salsa verde.

Lolo's Shrimp and Grits

Applewood bacon, white shrimp, roasted poblano peppers, tomatoes, onions, garlic, stone ground grits, and cilantro toast.

Organic yogurt and homemade granola.

Blue Corn Waffle

Fresh strawberries, tequila syrup, and fresh whipped cream.

Milanesa con Huevos

Crispy fried chicken, hash browns, and two fried eggs.

Breakfast Burrito

Steak, black refried beans, hash browns, tomatillo salsa, and melted cheese topped with a fried egg.

Breakfast Tacos

Two tacos with scrambled eggs, hash browns, pico de gallo, steak, and quacamole.

"El Señor Crunch" Sandwich

French bread, ham, pork, mustard, Gruyere cheese, béchamel sauce, and two fried eggs.

The Bubba Chicken Biscuit

Fried chicken, fried egg, bacon, and gravy.

The "Mikey Likey" Biscuit

An egg over-easy with braised greens and Texas Pete hot sauce.

The Walser Biscuit

Fried chicken, fried green tomatoes, a wedge of iceberg lettuce, and blue cheese dressing.

The Weezy

Pulled pork, fried egg, grilled jalapenos, and tomatillo salsa.

Sides

Eggs

Grits

Hashbrowns

Bacon

Gravy

Biscuit

Fried Green Tomato

Fried Chicken Breast

Fruit

Refrescos

Coke, Coke Zero, Diet Coke, Lemonade, Fanta, Sprite, Gingerale 1.79

Iced Tea 1.85

Coffee 1.99

Orange Juice

Tomato Juice

Carrot Juice

Bocadillos

Calamares Fritos

Salt and pepper fried calamari, queso fresco, chipotle mayo, and spicy chile de arbol salsa.

Tostadas de Salmon

Smoked salmon tostadas, chipotle cream cheese, fried capers, and red onions.

Mejillones con Chipotle

Chipotle steamed mussels, cilantro, red onions, garlic butter, and white wine served with cilantro toast.

Queso Blanco Americano

Traditional cheese dip.
Add fresh jalapenos

Guacamole & Chips

Just-made. Avocados, tomatoes, cilantro, onions, Serrano and jalapeno peppers, and fresh lime juice.

Hola! Ceviche

White fish cooked in lime and orange juice with tomatoes, red onions, fennel and cilantro.

Pork Belly and Chorizo Fundido

Chihuahua, oxaca, and goat cheeses, poblano peppers, pork belly, chorizo, and spicy chile de arbol salsa.

Papas con Chili

Home cut French fries topped with green pork chile or red meat chili and a fried egg.

Queso Frito

Fried foccacia bread and jack cheese sandwiches served with a tomato sauce on the side.

Chicharrones

Fried pork skins served with pico de gallo and valentina hot sauce.

Sopas y Ensaladas

Sopa de Tortilla

Fresh chicken broth, chicken, tomatoes, onions, garlic, avocados, cheese, and tortilla strips. Bowl: 6.50

Pescado y Maiz

Smoked white fish and corn chowder.

Shrimp Salad

Grilled shrimp, mixed greens, avocado, oranges, red radishes, queso fresco, polenta croutons, and a roasted corn vinaigrette

Ensalada de Pollo

avocados, cucumbers, bacon, tomatoes, black beans, polenta croutons, and a cilantro chive dressing.

Grilled or fried chicken

House Salad

Tacos

Served on flour tortillas with rice and beans.

Carnitas

Slow-cooked pork, crispy chicharron, onions, and cilantro served with house salsas.

Pescado/Tilapia

Fried fish, jalapeno slaw, poblano mayo, and tomatillo salsa.

Short Rib

Shredded short rib, kimchi, and wasabi peas.

Shrimp

Panko fried shrimp, cilantro, onions, Napa slaw, sesame-chili oil, and sesame seeds.

Veggie

Roasted poblanos, Portobello mushrooms, queso fresco, red radishes, and tomatillo salsa.

Chicken

Fried chicken, avocados, and pico de gallo.

Lobster

Fried lobster tail, cilantro aioli, and Napa slaw.

Carne Asada

Steak, onions, and tomatoes.

Tortas

Tuna

Seared Ahi tuna, cilantro aioli, avocado, and a tomato fennel salad.

Carnitas

Slow-cooked pork, avocado, pickled jalapeno peppers, tomatoes, Napa cabbage, and queso fresco (chipotle mayo).

Milanesa

Crispy fried chicken, black beans, jack cheese, lettuce, tomatoes, pickled jalapenos, and tomatilla salsa.

Ahogada

Slow-cooked pork, black beans, pickled onions, and spicy chile de arbol salsa.

Cubana

Smoked pork loin, ham, and bacon, black beans, avocado, jack cheese, pickled jalapenos, chipotle mayo, and mustard.

Enchiladas/Burritos

Enchiladas

Three rolled corn tortillas, crema fresca, queso añejo, shaved lettuce, rice, and beans.

Chicken with tomatillo sauce

Short rib with Guajilla sauce

Short Rib Burrito

Flour tortilla, short rib, black beans, pico de gallo, and jack cheese.

Fried Chicken Burrito

Melted cheese, lettuce, pico de gallo, and fried chicken.

Flatbreads

Garlic Shrimp

Chorizo, mozzarella, cilantro pesto, and pickled red onions.

Duck Sausage

Duck sausage, arugula, fennel, and truffle cilantro oil.

Pulled Pork

Fresh mozzarella, chile de arbol sauce, and basil.

Mac & Cheese Pizza

Chicken

Chicken Wings

Hot, medium or mild served with fries or celery.

6, 10, 20, 30, 40, or 50

Cayenne Fried Chicken

Half of a fried chicken served with charro beans and a chicken enchilada.

Entrees

LoLo's Shrimp & Grits

Applewood bacon, white shrimp, roasted poblano peppers, tomatoes, onions, garlic, stone ground grits, and cilantro toast.

Vegetable Plate

Camarones con Fideo al Diablo

Sautéed shrimp and angel hair pasta with a spicy chile de arbol tomato sauce.

Carne Asada con Papas

Grilled Hanger steak, house cut fries, chimichurri, and jalapeno corn.

Salmon Sancochado

Pan seared salmon, spinach, corn, poblanos, and mulato salsa.

Flounder

Steamed vegetables.

Puerco a la Parrilla

Smoked pork tenderloin, bread soufflé, and albañil sauce.

Sides

3 Cheese Jalapeño Mac & Cheese

Collard Greens

Rice

Black Beans

Refried Beans

Charro Beans

Home-cut French Fries

Red Chili

Green Chili

Jalapeno Corn

Bread Soufflé

Kid's Menu

Mac n Cheese

Chicken Tenders & Fries

Chicken Taco with Rice

Cervezas

Draft (Barril)

Sweetwater 420
Terrapin
Blue Moon
Dos Equis Lager
Miller Lite
Honkers Ale

Botellas y Latas (Bottles)

Wild Heaven Belgian Gold	
Corona	4.49
Corona Light	4.49
Dos Equis Lager	4.39
Dos Equis Amber	4.39
Stella Artois	4.49
Pacifico	4.39
Negra Modelo	4.69
Modelo Especial	4.49
Victoria	4.49
Bohemia	4.49
Tecate	4.10
Miller Lite	3.99
Bud Light	3.99
Michelob Ultra	3.99
Yuengling	4.10
Becks N/A	3.50

Refrescos

Coke, Coke Zero, Diet Coke, Lemonade, Fanta, Sprite, Gingerale	1.79
Iced Tea	1.85
Coffee	1.99

White Wines

Dark Horse (Chardonnay)	5.75 gl.	21.95 btl.
Bianfi Le Rime (Pinot Grigio)	6.99 gl.	27.99 btl.
35 Degrees South (Sau. Blanc)	7.99 gl.	31.95 btl.

Red Wines

William Hill (Cabernet)	8.99 gl.	33.99 btl.
Gaucha Malbec	7.99 gl.	31.99 btl.
Votre Sante (Pinot Noir)	8.99 gl.	33.99 btl.

Margaritas

Hola! Margarita

Rocks: 5.49 Frozen: 5.99

Pitcher of Hola! Margaritas (64 oz.)

Rocks: 25.99 Frozen: 29.99

Hola! Texas Margarita with a Gran Gala Floater

Rocks: 6.49 Frozen: 6.99

Lo's Skinny Margarita

Silver tequila, fresh squeezed lime juice, agave nectar 8.99

Margarita Clasica

Milagro silver, Cointreau, Grand Marnier, fresh lime juice 10.49

Chipotle Margarita

Don Julio reposado, chipotle juice, lime juice,
Cointreau, agave nectar, soda water 10.69

Desserts

Pastel Tres Leches

Layered cake with three milks, cream cheese, marscapone cream, strawberries, and toasted coconut

Fresas Con Crema

Strawberries topped with brandy sour cream

Chocolate Flan

Served with fresh fruit

Haha's Chocolate Pie