

LOLA'S

Tequila Bar & Cantina

525 South Water Street, Providence RI ♦ 401.383.0220 ♦ www.LolasCantina.com



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SMALL PLATES

~HOUSE MADE GUACAMOLE~

fresh avocado smashed with pico de gallo, cumin, lime & cilantro 9.

~LOLA'S QUESO FUNDIDO~

bubbly cheese dip with roasted pepper rajas & house chorizo 9.

~ALBÓNDIGAS SOUP~

pork meatball, rice & tomato soup 3./7.

~HOUSE PICKLED BEET & COTIJA CHEESE SALAD~

arugula & pumpkin seeds, creamy roasted tomato dressing 7.

~SUPER NACHOS~

piled high with queso mixto, grilled green onions, house chorizo, black beans, sour cream & guacamole 12.

~ELOTES~

grilled mexican street corn with lime mayo, cotija cheese & ancho chile powder 7.

~CAESAR CARDINI*~

romaine hearts, tortilla strips, cotija cheese, pickled red onion & traditional dressing 7.

~TACOS DORADOS~

crispy fried tortillas, shredded beef, roasted poblano, pico de gallo, guacamole, citrus crema & cilantro 9.

TACOS & TAMALES

~3 TAQUERIA STYLE TACOS~

choice of meat, chopped cilantro, pico de gallo, lime & escabeche 9.

~3 FISH TACOS~

ask server for today's fresh preparation 13.

TOSTADAS

~ROASTED CHICKEN TINGA & BLACK BEAN TOSTADA~

with romaine & salsa macha, queso fresco 9.

~TOSTADA CON AL PASTOR~

house al pastor, pineapple & habanero salsa, romaine, cotija cheese with our avocado crema 7.

BURRITOS

~SPICY CHIPOLTE PORK BURRITO~

sun dried tomato salsa, shredded lettuce, black beans, chipotle cream & spanish rice 8.

~CARNE ASADA~

queso fresco, potatoes, salsa molchaete, lettuce, pico de gallo & roasted poblano rajas burrito 10.

~"MISSION-STYLE" BURRITO~

choice of meat, rice, beans, lettuce, cheese, pico de gallo, wrapped in huge flour tortillas

carne asada 9.

chicken tinga 8.

carnitas 8.

al pastor 10.

~ MI ABUELAS TAMALES~

choice of pork, chicken or cheese with roasted poblano rajas, choice of 3 house sauces 9.

~3 BAJA STYLE FISH TACOS~

spiced crispy haddock, lime marinated cabbage, house pickled jalapeños & cilantro avocado crema 13.

PLATOS DEL MAR

~GRILLED MAR VIEIRAS & CAMARONES~
grilled & chilled scallops & shrimp served with
chipotle & cilantro cocktail sauce 11.

~SALMON CON QUESO DE CABRA~
smoked salmon rolled around roasted
garlic goat cheese, arugula with tomatillo
pico de gallo & spicy tortillas strips 10.

~CEVICHE LOLITA*~
sashimi grade tuna, grapefruit & mango salsa,
avocado, cilantro, lime juice & house chips 12.

~CEVICHE OF THE DAY*~
ask your server for today's catch MP.

FAJITAS

all served with rice & beans

~LOLA'S SIZZLING FAJITAS~
sautéed pepper rajas & cebollitas with a lime-epazote
marinade, flour tortillas & trio of house sauces
carne asada 17. carnitas 14. chicken tinga 15.
al pastor 14. brisket 14.

ENCHILADAS

all served with rice & beans

~OAXACAN CHOCOLATE MOLE ENCHILADAS~
stuffed with beer & chipotle braised chicken 12.

~TWICE COOKED CARNITAS ENCHILADAS~
served with salsa verde & cotija cheese 10.

~MARINATED CARNE ASADA ENCHILADAS~
served with salsa ranchero & queso fresco 12.

ENTRADAS

all served with rice & beans

~GRILLED NATURAL PORK TENDERLOIN*~
roasted pepper rajas con crema,
served with 2 corn tortillas 15.

~12 OZ. CARNE ASADA GRILLED RIBEYE*~
tomatillo pico de gallo & cebillitos 18.

~SUPER TORTA~
traditional mexican sandwich with carnitas,
avocado, pico de gallo, shredded
romaine & lime-garlic mayo 10.

~TEQUILA & CHILE RUBBED BRAISED BRISKET~
chipotle ranchero, potato & poblano gratin 16.

~"EL POLLO LOCO"~
one crazy marinated & roasted half chicken 18.

~GRILLED SALMON*~
chimichurri sauce, avocado puree
& spicy tortilla strips 16.

~CHILES RELLEÑOS~
roasted pablaño peppers stuffed with crab,
shrimp & squid, topped with citrus crema 15.

~SAUTEED CAMARONES~
toasted garlic mojo & pico de gallo,
served with corn tortillas 14.

HOUSE SALSAS Y SAUCES

house crema ~ pico de gallo ~ garlic mojo
grapefruit & mango ~ chipotle ranchera
tomatillo pico ~ citrus mole ~ house salsa
lime mayo ~ citrus crema ~ chimichurri
pineapple & habanero ~ salsa verde ~ salsa macha
salsa de molchete ~ sun dried tomato salsa

LADOS

FRIJOLES REFritos

twice cooked pinto beans with garlic, onion, oregano & cotija cheese 3.

ARROZ Y FRIJOLES

choice of black or refried beans & traditional spanish rice 5.

CEBILLITAS CON ASADA

grilled green onions 3.

FRIJOLES NEGROS

slow simmered black beans with tomato, green onions, cumin & cotija cheese 3.

ARROZ A LA MEXICANA

traditional spanish rice with lime, cilantro & roasted tomato 3.

VERADURAS CON ESCABECHE

pickled jalapeños, carrots & radishes 3.

LOLA'S LUCHADORES CHALLENGE

Think you can take the heat of our kitchen?

BATTLE THE 7 LUCHADORES...IF YOU DARE

Challenge: 7 rounds, 2 tacos per round...each round bringing the heat of our house made hot sauces. We start off mild & work up to a mind-blowing heat only few can handle. Successful completion of the challenge earns you a signature Lola's Lucha mask...failures go home with a burnt tongue.

But really, there are no failures because EVERY TIME a brave soul attempts this challenge, a portion of the proceeds are donated to Bradley Hospital's IBT Program, which helps children & families managing the stressors of autism & developmental disabilities.

If you're SERIOUS about wrestling this challenge, ask your server for a waiver (because yes, you'll have to sign your life away so we don't get in trouble when your eyes pop out.) 42.

DULCES

~CHOCOLATE CHIPOLTE CAKE~

served warm with berry salsa 8.

~LOLA'S MANGOS LOCO~

deep-fried vanilla ice cream, tequila flamed mangos & plantains, brown butter caramel 10.

~HOUSE MADE CHURROS~

nutmeg crème 8.

** These items may be cooked to order or served raw/undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. It is the customer's obligation to alert the server of any food allergy.*

For your convenience, an 18% gratuity will be added to all parties of 6 or more guests

OUR KITCHEN CONCEPT

Cantina's in Mexico are places visited by locals during the day and after work to drink, eat & most importantly, celebrate. Here at Lola's Tequila Bar & Cantina, we strive to create the fun, neighborhood atmosphere needed to have a blast...after all, nobody loves a good celebration more than Lola! Our fresh, vibrant cuisine features secret family recipes along with the latest creations by our incredibly talented kitchen staff lead by Executive Chef, Jonathan Beres. Chef Jonathan developed our menu to be loud and full of flavor, just like Lola herself.