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Lolita Fort Point

Menu Prices — October 24, 2026

Lolita Fort Point menu with prices in United States, updated February 2022:
185 items across 21 categories, prices from $7.00 to $95.00.

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Lolita Fort Point Menu with Prices (United States)

Lolita Fort Point menu with prices in United States, updated February 2022: 185 items across 21 categories, prices from $7.00 to $95.00. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/lolita-fort-point

Menu categories: Tacos · Quesadillas · Platos · Guacamole · Dessert · Kids · Margaritas □□ · Sangria · White Wine · Red Wine · Picked for you · Pequenas · Aperitivos · Tortas · Rice Bowls · Ensaladas · Brunch · Taqueria · Fruits & Greens · Fresh Pressed Juices · Snacks

Tacos

ITEM	PRICE
Street Corn Cauliflower Tacos crispy cauliflower, chipotle torta sauce, cotija, red onion	**$15.00**
Blackened Mahi-Mahi Tacos sour cream remoulade, red cabbage slaw, aji amarillo	**$19.00**
Chicken Especial Tacos pollo asado, chipotle-lime cabbage, salsa especial, cotija	**$17.00**
Grilled Steak Tacos prime sirloin, habanero-garlic butter, taqueria relish, shoestrings	**$19.00**
Pork al Pastor Tacos (Tacos) spit roasted pork, salsa taqueria, onion, cilantro, pineapple	**$17.00**

Quesadillas

ITEM	PRICE
Habanero Chicken Rancho (Quesadillas) roasted chicken, grilled onions & peppers, oaxaca house blend, crispy bacon, rancho fresca	**$18.00**
Mushroom Enchilada Quesadilla red chili mushrooms, smokey poblano relish, jalapeño yum yum, queso chihuahua	**$17.00**
Steak Sofrito (Quesadillas) shaved ribeye, sofrito-fried rice, black beans, smoked cheddar, provolone, tabasco onion rings	**$19.00**
Blackened Shrimp spicy tomato, grilled corn, avocado, queso asadero, mango-chili chamoy	**$20.00**

Platos

ITEM	PRICE
Carne Asada prime bavette, red chili adobo, grilled onions, refrito, cotija	**$18.00**
Ceviche Taco Crunch hamachi ceviche, mango chili, crema yucateca, mini taco shells	**$19.00**
Chilaquiles Salad romaine, taco spiced beans, corn & tomato, avocado ranch, queso añejo, corn chips	**$16.00**
Mexican Fried Rice (Platos) spicy sofrito, black beans, sour cream, queso cotija, sesame, salsa la chinesca	**$14.00**
Pork Taquitos carnitas, salsa verde, cheese blend, hatch chili chamoy	**$15.00**
Tuna Maracuya tuna tartar, avocado, red onion, sesame, passionfruit, broken blue corn tostada	**$21.00**

Guacamole

ITEM	PRICE
Fresco tomato, roasted serrano, red onion, cilantro, lime	**$13.00**
Tocino smokey applewood bacon, pico de gallo, cilantro	**$15.00**
Especial maine lobster, garlic herb butter	**$19.00**
Los Tres all three: fresco, tocino & especial	**$18.00**

Dessert

ITEM	PRICE
Pineapple Tres Leches Cake pina colada ice cream, dulce de leche, coconut-almond crujido	**$9.00**
Hot Churros cinnamon-sugar, hazelnut chocolate sauce, strawberry churro dust	**$9.00**

Kids

ITEM	PRICE
Mini Cheese Quesadillas cheddar, monterey jack, side sour cream	**$10.00**
Mini Cheeseburger Quesadillas burger, cheddar, monterey jack, special sauce	**$12.00**
Hot Dog Pequeños two all-beef mini dogs with bun	**$12.00**
Kid Nacho warm queso, corn chips	**$10.00**
Crispy Coated Fries	**$9.00**

Margaritas □□

ITEM	PRICE
Lolita □□ (8 oz) lolita blanco, house orange liqueur, lime, grapefruit	**$15.00**
Broken Heart □□ (8 oz) lolita blanco, elderflower, lime, grape, raspberry	**$15.00**
Spicy Cucumber □□ (8 oz) serrano infused tequila, lime, cucumber, house orange liqueur	**$15.00**
White Lie □□ (8 oz) maestro dobel, elderflower, guava, lime, grapefruit, basil	**$15.00**
Diablo □□ (8 oz) serrano infused tequila, lime, blood orange, strawberry	**$15.00**

Sangria

ITEM	PRICE
Blackberry Sangria red wine, blackberry citrus, kitchen spices, vanilla	**$15.00**
Ginger Peach Sangria white wine, ginger, peach, lemon	**$15.00**
Strawberry Sangria rose wine, orange blossom, strawberry, peach, lemon	**$15.00**

White Wine

ITEM	PRICE
2020 Claude Riffault "Les Boucauds" Sancerre, France | Sauvignon Blanc	**$70.00**

Red Wine

ITEM	PRICE
2018 Pian dell'Orino Tuscany, Italy | Sangiovese	**$70.00**
2016 Heitz Cellars Napa Valley, California | Cabernet Sauvignon	**$95.00**

Picked for you

ITEM	PRICE
Habanero Chicken Rancho roasted chicken, grilled onions & peppers, oaxaca house blend, crispy bacon, rancho fresca	**$18.00**
Grilled Street Corn chipotle torta mayo, queso cotija, chili-lime salt	**$14.00**
Steak Sofrito shaved ribeye, sofrito-fried rice, black beans, smoked cheddar, provolone, tabasco onion rings	**$19.00**
Mexican Fried Rice spicy sofrito, black beans, sour cream, queso cotija, sesame, salsa la chinesca	**$14.00**
Pork al Pastor Tacos spit roasted pork, salsa taqueria, onion, cilantro, pineapple	**$17.00**

Pequenas

ITEM	PRICE
Avocado Toasty Loco crushed avocado, crumbled cotija, crema, sea salt, lime, hot sauce, grilled whole wheat garlic toast	**$16.00**
Chips and Salsa tortilla chips, salsa roja, chipotle crema	**$7.00**
Corn and Lobster Hushpuppies charred jalapeño, smoked cheddar, chipotle tartar sauce	**$16.00**
Griddled Cornbread roasted garlic butter, charred jalapeno	**$12.00**

ITEM	PRICE
Grilled Street Corn (Pequenas) chipotle torta mayo, queso cotija, chili-lime salt	**$14.00**
Hot Queso Dip oaxaca, jack & cheddar, green chili, cilantro, taco spice	**$14.00**
Spicy Artichoke Empanadas jalapeño yum yum, pickled corn, queso fresco, chickpeas	**$12.00**
Pinto Bean Hummus	**$13.00**

Aperitivos

ITEM	PRICE
Hot Queso Dip. oaxaca, jack & cheddar, green chili, cilantro, taco spice	**$12.00**
Guacamole Fresco tomato, roasted serrano, red onion, cilantro, lime	**$13.00**
Spicy Artichoke Empanadas. jalapeño yum yum, pickled corn, queso fresco, chickpeas	**$12.00**
Avocado Toasty Loco. avocado, cotija, crema, hot sauce, whole wheat garlic toast	**$15.00**
Chicken Rancho Quesadilla onions & peppers, oaxaca house blend, bacon, rancho fresca	**$17.00**
Tuna Maracuya. (Aperitivos) tuna tartar, avocado, red onion, sesame, passionfruit, broken blue corn tostada	**$18.00**
Ceviche Taco Crunch. hamachi ceviche, mango chili, crema yucateca, mini taco shells	**$19.00**
Corn and Lobster Hushpuppies. charred jalapeño, smoked cheddar, chipotle tartar sauce	**$16.00**
Pinto Bean Hummus.	**$13.00**

Tacos

ITEM	PRICE
Street Corn Cauliflower (Tacos) crispy cauliflower, chipotle torta sauce, cotija, red onion	**$16.00**
Blackened Mahi-Mahi (Tacos) sour cream remoulade, red cabbage slaw, aji amarillo	**$20.00**
Grilled Steak (Tacos) prime sirloin, habanero butter, taqueria relish, shoestrings	**$19.00**
Chicken Especial Tacos (L)	**$19.00**

Tortas

ITEM	PRICE
Baja Shrimp Bomb crispy shrimp, green chili slaw, black beans, Baja white bbq, chihuahua cheese	**$19.00**
Durango Style Steak Burrito (Tortas) shaved ribeye, spicy sofrito black beans, queso fundido	**$21.00**

ITEM	PRICE
Crispy Haddock Sandwich tecate batter, crushed avocado, hatch chili hots, chipotle tartar sauce	**$18.00**
Grilled Chicken Adobo chili bacon, cholula mayo, hot queso, pineapple slaw	**$17.00**
Spicy Pork Mojo crispy carnitas, fresno chili jam, mojo annatto, torta sauce	**$18.00**

Rice Bowls

ITEM	PRICE
Lolita Rice Bowl yellow sofrito rice, black beans, seared queso asadero, garlic corn, chipotle cream, guacamole, pico de gallo, pickled r...	**$14.00**

Ensaladas

ITEM	PRICE
Chilaquiles Salad. romaine, taco spiced beans, corn & tomato, avocado ranch, queso añejo, corn chips	**$16.00**
Avocado Bibb grilled corn, jalapeño crema, smoked blue cheese, candied pepita, mushroom chicharrons	**$16.00**
Crispy Tofu Bowl avocado, quinoa, red onion, brussels sprouts, radish, coriander vinaigrette	**$16.00**

Kids

ITEM	PRICE
Mini Cheese Quesadillas. cheddar, monterey jack, side sour cream	**$10.00**
Mini Cheeseburger Quesadillas. burger, cheddar, monterey jack, special sauce	**$12.00**
Hot Dog Pequeños. two all-beef mini dogs with bun	**$12.00**
Kid Nacho. warm queso, corn chips	**$10.00**
Crispy Coated Fries.	**$9.00**

Margaritas □□

ITEM	PRICE
Lolita □□ (8 oz). lolita blanco, house orange liqueur, lime, grapefruit	**$15.00**
Broken Heart □□ (8 oz). lolita blanco, elderflower, lime, grape, raspberry	**$15.00**
Spicy Cucumber □□ (8 oz). serrano infused tequila, lime, cucumber, house orange liqueur	**$15.00**
White Lie □□ (8 oz). maestro dobel, elderflower, guava, lime, grapefruit, basil	**$15.00**
Diablo □□ (8 oz). serrano infused tequila, lime, blood orange, strawberry	**$15.00**

Sangria

ITEM	PRICE
Blackberry Sangria. red wine, blackberry citrus, kitchen spices, vanilla	**$15.00**
Ginger Peach Sangria. white wine, ginger, peach, lemon	**$15.00**
Strawberry Sangria. rose wine, orange blossom, strawberry, peach, lemon	**$15.00**

White Wine

ITEM	PRICE
2020 Claude Riffault "Les Boucauds". Sancerre, France | Sauvignon Blanc	**$70.00**

Red Wine

ITEM	PRICE
2018 Pian dell'Orino. Tuscany, Italy | Sangiovese	**$70.00**
2016 Heitz Cellars. Napa Valley, California | Cabernet Sauvignon	**$95.00**

Picked for you

ITEM	PRICE
Durango Style Steak Burrito shaved ribeye, spicy sofrito black beans, queso fundido	**$21.00**
Street Corn Cauliflower crispy cauliflower, chipotle torta sauce, cotija, red onion	**$16.00**
Blackened Mahi-Mahi sour cream remoulade, red cabbage slaw, aji amarillo	**$20.00**
Grilled Steak prime sirloin, habanero butter, taqueria relish, shoestrings	**$19.00**
Tuna Maracuya. tuna tartar, avocado, red onion, sesame, passionfruit, broken blue corn tostada	**$18.00**

Brunch

ITEM	PRICE
Baja Shrimp Bomb. (Brunch) crispy shrimp, green chili slaw, black beans, Baja white bbq, chihuahua cheese	**$19.00**
Blue Corn Pancakes Coconut crema, mezcal maple syrup, blueberries, almond crunch	**$16.00**
Broken Eggs (Brunch) cholula fried eggs, shoe string fries, queso cotija, pico de gallo, avocado, chipotle torta sauce	**$17.00**
Fried Chicken Benedict chili fried chicken, jalapeño gravy, poached eggs, smokey cheddar biscuit, cotija	**$22.00**

ITEM	PRICE
La Lenador three fried eggs, mini chorizo, pork carnitas, cheese quesadilla, guacamole, sofrito home fries, breakfast churros	**$27.00**
Torta Milanesa Fried eggplant, charred chilli queso, poblano pepper relish, avocado rancho, sesame torta bun	**$17.00**
Veggie Lucha scrambled eggs, broccoli, onions & peppers, home fries, habanero cheddar, sofrito, avocado, chipotle crema	**$17.00**
Lolita Lobster Roll (Brunch) warm maine lobster, corn esquites, garlic butter, morita chili, griddled brioche	**$36.00**

Taqueria

ITEM	PRICE
Street Corn Cauliflower Tacos. crispy cauliflower, chipotle torta sauce, cotija, red onion	**$15.00**
Chicken Especial Tacos. (Taqueria) pollo asado, chipotle-lime cabbage, salsa especial, cotija	**$17.00**
Blackened Mahi-Mahi Tacos. (Taqueria) sour cream remoulade, red cabbage slaw, aji amarillo	**$19.00**
Mushroom Enchilada Quesadilla. red chili mushrooms, smokey poblano relish, jalapeño yum yum, queso chihuahua	**$17.00**
Grilled Steak Tacos. prime sirloin, habanero-garlic butter, taqueria relish, shoestrings	**$19.00**

Fruits & Greens

ITEM	PRICE
Chia Fresca ahi maracuya, coconut-almond yogurt, muchas frutas, cocoa nibs	**$14.00**
Chilaquiles Salad.. romaine, taco spiced beans, corn & tomato, avocado ranch, queso añejo, corn chips	**$16.00**
Avocado Bibb. grilled corn, jalapeño crema, smoked blue cheese, candied pepita, mushroom chicharrons	**$16.00**

Fresh Pressed Juices

ITEM	PRICE
Green Juice apple, kale, parsley, lemon, ginger	**$10.00**

Kids

ITEM	PRICE
Mini Cheese Quesadillas.. cheddar, monterey jack, side sour cream	**$10.00**
Mini Cheeseburger Quesadillas.. burger, cheddar, monterey jack, special sauce	**$12.00**
Hot Dog Pequeños.. two all-beef mini dogs with bun	**$12.00**

ITEM	PRICE
Kid Nacho.. warm queso, corn chips	**$10.00**
Crispy Coated Fries..	**$9.00**

Margaritas □□

ITEM	PRICE
Lolita □□ (8 oz).. lolita blanco, house orange liqueur, lime, grapefruit	**$15.00**
Broken Heart □□ (8 oz).. lolita blanco, elderflower, lime, grape, raspberry	**$15.00**
Spicy Cucumber □□ (8 oz).. serrano infused tequila, lime, cucumber, house orange liqueur	**$15.00**
White Lie □□ (8 oz).. maestro dobel, elderflower, guava, lime, grapefruit, basil	**$15.00**
Diablo □□ (8 oz).. serrano infused tequila, lime, blood orange, strawberry	**$15.00**

Sangria

ITEM	PRICE
Blackberry Sangria.. red wine, blackberry citrus, kitchen spices, vanilla	**$15.00**
Ginger Peach Sangria.. white wine, ginger, peach, lemon	**$15.00**
Strawberry Sangria.. rose wine, orange blossom, strawberry, peach, lemon	**$15.00**

White Wine

ITEM	PRICE
2020 Claude Riffault "Les Boucauds".. Sancerre, France | Sauvignon Blanc	**$70.00**

Red Wine

ITEM	PRICE
2018 Pian dell'Orino.. Tuscany, Italy | Sangiovese	**$70.00**
2016 Heitz Cellars.. Napa Valley, California | Cabernet Sauvignon	**$95.00**

Picked for you

ITEM	PRICE
Chicken Especial Tacos. pollo asado, chipotle-lime cabbage, salsa especial, cotija	**$17.00**
Broken Eggs cholula fried eggs, shoe string fries, queso cotija, pico de gallo, avocado, chipotle torta sauce	**$17.00**

ITEM	PRICE
Baja Shrimp Bomb. crispy shrimp, green chili slaw, black beans, Baja white bbq, chihuahua cheese	**$19.00**
Blackened Mahi-Mahi Tacos. sour cream remoulade, red cabbage slaw, aji amarillo	**$19.00**
Lolita Lobster Roll warm maine lobster, corn esquites, garlic butter, morita chili, griddled brioche	**$36.00**

Snacks

ITEM	PRICE
Guacamole Fresco. tomato, roasted serrano, red onion, cilantro, lime, chips	**$12.00**
Tuna Maracuya.. tuna tartar, avocado, red onion, sesame, passionfruit, broken blue corn tostada	**$18.00**
Ceviche Taco Crunch.. hamachi ceviche, mango chili, crema yucateca, mini taco shells	**$19.00**
Spicy Artichoke Empanadas.. jalapeño yum yum, pickled corn, queso fresco, chickpeas	**$12.00**

Tacos

ITEM	PRICE
Street Corn Cauliflower Tacos.. crispy cauliflower, chipotle torta sauce, cotija, red onion	**$15.00**
Blackened Mahi-Mahi Tacos.. sour cream remoulade, red cabbage slaw, aji amarillo	**$19.00**
Chicken Especial Tacos.. (Tacos) pollo asado, chipotle-lime cabbage, salsa especial, cotija	**$17.00**
Grilled Steak Tacos.. (Tacos) prime sirloin, habanero-garlic butter, taqueria relish, shoestrings	**$19.00**
Pork al Pastor Tacos. spit roasted pork, salsa taqueria, onion, cilantro, pineapple	**$17.00**

Pequenas

ITEM	PRICE
Avocado Toasty Loco.. crushed avocado, crumbled cotija, crema, sea salt, lime, hot sauce, grilled whole wheat garlic toast	**$16.00**
Chips and Salsa. tortilla chips, salsa roja, chipotle crema	**$7.00**
Corn and Lobster Hushpuppies.. charred jalapeño, smoked cheddar, chipotle tartar sauce	**$16.00**
Griddled Cornbread. roasted garlic butter, charred jalapeno	**$12.00**
Grilled Street Corn. (Pequenas) chipotle torta mayo, queso cotija, chili-lime salt	**$14.00**
Hot Queso Dip.. oaxaca, jack & cheddar, green chili, cilantro, taco spice	**$14.00**

ITEM	PRICE
Spicy Artichoke Empanadas... jalapeño yum yum, pickled corn, queso fresco, chickpeas	**$12.00**
Pinto Bean Hummus..	**$13.00**

Quesadillas

ITEM	PRICE
Habanero Chicken Rancho. (Quesadillas) roasted chicken, grilled onions & peppers, oaxaca house blend, crispy bacon, rancho fresca	**$18.00**
Mushroom Enchilada Quesadilla.. red chili mushrooms, smokey poblano relish, jalapeño yum yum, queso chihuahua	**$17.00**
Steak Sofrito. shaved ribeye, sofrito-fried rice, black beans, smoked cheddar, provolone, tabasco onion rings	**$19.00**
Blackened Shrimp. spicy tomato, grilled corn, avocado, queso asadero, mango-chili chamoy	**$20.00**

Platos

ITEM	PRICE
Carne Asada. prime bavette, red chili adobo, grilled onions, refrito, cotija	**$18.00**
Ceviche Taco Crunch... hamachi ceviche, mango chili, crema yucateca, mini taco shells	**$19.00**
Chilaquiles Salad... romaine, taco spiced beans, corn & tomato, avocado ranch, queso añejo, corn chips	**$16.00**
Mexican Fried Rice. (Platos) spicy sofrito, black beans, sour cream, queso cotija, sesame, salsa la chinesca	**$14.00**
Pork Taquitos. carnitas, salsa verde, cheese blend, hatch chili chamoy	**$15.00**
Tuna Maracuya... tuna tartar, avocado, red onion, sesame, passionfruit, broken blue corn tostada	**$21.00**

Guacamole

ITEM	PRICE
Fresco. tomato, roasted serrano, red onion, cilantro, lime	**$13.00**
Tocino. smokey applewood bacon, pico de gallo, cilantro	**$15.00**
Especial. maine lobster, garlic herb butter	**$19.00**
Los Tres. all three: fresco, tocino & especial	**$18.00**

Dessert

ITEM	PRICE
Pineapple Tres Leches Cake. pina colada ice cream, dulce de leche, coconut-almond crujido	**$9.00**

ITEM	PRICE
Hot Churros. cinnamon-sugar, hazelnut chocolate sauce, strawberry churro dust	**$9.00**

Kids

ITEM	PRICE
Mini Cheese Quesadillas... cheddar, monterey jack, side sour cream	**$10.00**
Mini Cheeseburger Quesadillas... burger, cheddar, monterey jack, special sauce	**$12.00**
Hot Dog Pequeños... two all-beef mini dogs with bun	**$12.00**
Kid Nacho... warm queso, corn chips	**$10.00**
Crispy Coated Fries...	**$9.00**

Margaritas □□

ITEM	PRICE
Lolita □□ (8 oz)... lolita blanco, house orange liqueur, lime, grapefruit	**$15.00**
Broken Heart □□ (8 oz)... lolita blanco, elderflower, lime, grape, raspberry	**$15.00**
Spicy Cucumber □□ (8 oz)... serrano infused tequila, lime, cucumber, house orange liqueur	**$15.00**
White Lie □□ (8 oz)... maestro dobel, elderflower, guava, lime, grapefruit, basil	**$15.00**
Diablo □□ (8 oz)... serrano infused tequila, lime, blood orange, strawberry	**$15.00**

Sangria

ITEM	PRICE
Blackberry Sangria... red wine, blackberry citrus, kitchen spices, vanilla	**$15.00**
Ginger Peach Sangria... white wine, ginger, peach, lemon	**$15.00**
Strawberry Sangria... rose wine, orange blossom, strawberry, peach, lemon	**$15.00**

White Wine

ITEM	PRICE
2020 Claude Riffault "Les Boucauds"... Sancerre, France | Sauvignon Blanc	**$70.00**

Red Wine

ITEM	PRICE

2018 Pian dell'Orino... **$70.00**

Tuscany, Italy | Sangiovese

2016 Heitz Cellars... **$95.00**

Napa Valley, California | Cabernet Sauvignon

Picked for you

ITEM	PRICE
Habanero Chicken Rancho. roasted chicken, grilled onions & peppers, oaxaca house blend, crispy bacon, rancho fresca	**$18.00**
Grilled Steak Tacos.. prime sirloin, habanero-garlic butter, taqueria relish, shoestrings	**$19.00**
Grilled Street Corn. chipotle torta mayo, queso cotija, chili-lime salt	**$14.00**
Chicken Especial Tacos.. pollo asado, chipotle-lime cabbage, salsa especial, cotija	**$17.00**
Mexican Fried Rice. spicy sofrito, black beans, sour cream, queso cotija, sesame, salsa la chinesca	**$14.00**