



Lolita Fort Point

Menu Prices — August 21, 2026

Restaurant & Food Industry Reports



Competitor Price Intelligence →

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

ITEM	PRICE
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
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, oakaca 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
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

ITEM	PRICE
Ginger Peach Sangria. white wine, ginger, peach, lemon	\$15.00
Strawberry Sangria. rose wine, orange blossom, strawberry, peach, lemon	\$15.00
White Wine	
2020 Claude Riffault "Les Boucauds". Sancerre, France Sauvignon Blanc	\$70.00
Red Wine	
2018 Pian dell'Orino. Tuscany, Italy Sangiovese	\$70.00
2016 Heitz Cellars. Napa Valley, California Cabernet Sauvignon	\$95.00
Picked for you	
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	
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
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

ITEM	PRICE
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
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
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

ITEM	PRICE
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
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
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

ITEM	PRICE
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 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