



# LA Loba

## CANTINA & GRILL



### PLATOS PEQUEÑOS



<b>Guacamole “La Loba”</b> Pomegranate, roasted jalapeño, and toasted pepitas. Blue corn totopos, house salsas.	<b>14</b>	<b>Esquites con Camarones</b> Seared shrimp, tequila blanco, grilled sweet corn, lime aioli, cotija & chile piquin.	<b>15</b>
<b>Queso Fundido con Chorizo</b> Oaxacan cheese, chorizo, poblano and onion rajas. Warm flour tortillas and salsa molcajete.	<b>15</b>	<b>Sopa de Frijol Negro</b> Black bean soup, ancho braised Duroc pork shoulder, red onion–jalapeño escabeche, avocado & lime crema.	<b>12</b>
<b>Quesadillas Doradas</b> Mexico City style fried corn masa “quesadillas” with salsa verde.	<b>12</b>	<b>Ensalada de Jícama</b> Mezcal marinated jícama, orange and grapefruit segments, baby greens, toasted almonds, creamy citrus-habanero vinaigrette.	<b>14</b>
<b>Ceviche Verde</b> Lime cured shrimp, serrano chile, cucumber, red onion, cilantro, avocado and mint. Blue corn tortilla chips.	<b>18</b>	<b>Ensalada de Betabel</b> Roasted beets, spiced walnuts, orange segments, little gem lettuce, pomegranate, cotija, hibiscus vinaigrette.	<b>14</b>
<b>Tostadas de Atún</b> Ahi tuna seared rare, little gem lettuce, chipotle aioli, mango-habanero salsa, avocado and crispy onions.	<b>19</b>	<b>Ensalada de la Casa</b> Black beans, charred corn, cucumber, pickled red onions, cotija, pepitas, blue corn tostada, creamy avocado vinaigrette, mixed baby greens.	<b>13</b>
<b>Ancho Caesar Cardini</b> Romaine, little gem lettuce, ancho-lime Caesar dressing, grated parmesan, and garlic fried chochoyotes.	<b>12</b>		

### PLATOS FUERTES



<b>Mole Negro de Oaxaca</b> Slow braised Duroc pork shoulder, mole negro, cilantro rice, pickled red onions, fried plantain, and lime crema. Warm flour tortillas.	<b>36</b>	<b>Camarones al Mojo de Ajo</b> Jumbo shrimp sauteed with garlic, chipotle and white wine. Creamy poblano rice and poblano-onion rajas.	<b>28</b>
<b>Carne Asada a la Tampiqueña</b> Grilled skirt steak marinated in cilantro, garlic and lime, cheese enchilada, red chile sauce and pomegranate guacamole.	<b>38</b>	<b>Atún Sellado</b> Sesame-crust, seared Ahi Tuna, esquites, and creamy avocado vinaigrette.	<b>32</b>
<b>Ribeye con Mantequilla de Poblano</b> 14 oz grilled Creekstone Farms ribeye, roasted poblano butter, grilled green onions, and salsa brava roasted bone marrow.	<b>56</b>	<b>Enchiladas Suizas</b> Grilled chicken enchiladas, creamy tomatillo sauce, Oaxacan cheese. Served with cilantro rice and calabacitas.	<b>19</b>
<b>Hamburguesa “La Loba”</b> Chorizo and beef patty, Oaxacan cheese, pickled jalapeños, avocado, chipotle aioli, Twisted Tree sesame bun. Served with papas con tajin.	<b>17</b>	<b>Enmoladas de Queso</b> Red onion escabeche, cotija, sesame seeds, cilantro.	<b>17</b>
<b>Pollo Asado</b> Grilled chicken breast marinated in cilantro, garlic and lime. Served with black beans, poblano-onion rajas, fried plantain, and a chipotle-cream sauce.	<b>20</b>	<b>Taquiza de la Mesa</b> Family style build-your-own taco platter. Braised Duroc pork shoulder, garlic marinated skirt steak, pollo asado, grilled scallion, crispy brussels sprouts, black beans, poblano rajas, guacamole, salsa roja and corn tortillas. Serves two.	<b>56</b>

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

### SIDES \$8



- Cilantro Rice**
- Black Beans**  
Ancho rubbed pork shoulder
- Esquites**  
Sweet corn off the cob, cotija cheese, lime crema, tajin and chile
- Crispy Fried Brussels Sprouts**  
Citrus-habanero vinaigrette
- Papas Chorizo**
- Blue Corn Totopos**  
Salsa roja, salsa verde and mango-habanero salsa

### DESSERTS \$14

- Pastel De Chocolate**  
Flourless chocolate cake, ancho, raspberry-star anise coulis, cinnamon whipped cream
- Churro y Helado**  
La Loba churro, Boomtown Creamery horchata ice cream, caramel, chocolate
- Twisted Tree Tres Leches**  
Mango and lime

### KIDS



Designed for your 6yo or younger. All kids' plates come with black beans and cilantro rice.

- Cheese Quesadilla** 12
- Grilled Chicken Tostada** 12
- Cheese Enchilada w/ red sauce** 12
- Chicken Enchilada w/ green sauce** 12

## MARGARITAS

**El Corazón de La Loba** \$11  
Blanco, triple sec, lime, agave, *rocks*

**Alma Perrona** \$14  
Tapatio, lime, curaçao, orange oleo saccharum, *up*

**Humo de Piña** \$12  
Mezcal, soursop liqueur, lime, Jarritos pineapple reduction, *rocks*

**Fuego Verde** \$13  
Serrano infused reposado, triple sec, lime, honeydew, spicy, *rocks*

**Oro Spritz** \$13  
Reposado, aperitif, lime, agave, Cava Brut, *rocks in a wine glass*

**Mangonada** \$13  
Hibiscus blanco, mango liqueur, lime, agave, *rocks*

## COCTELES

**Prickly Paloma** \$12  
Blanco, lime, prickly pear, Jarritos grapefruit soda

**Molé Old Fashioned** \$13  
Mezcal, Pinhook Bourbon, piloncillo, mole bitters, flamed orange peel

**El Fantasma Martini** \$13  
Vodka, rum, Prairie Wolf Coffee Liqueur, Ghost Rider espresso, cream

**Agua de Rancho** \$12  
Tapatio, lime, mineragua

**Guava Macuá** \$13  
Rum blend, green guava, lemon, sugar

## BEER

### DRAFT

**Modelo Especial** \$6  
*Crisp, clean, and refreshing*

**COOP F5 IPA** \$7  
*Bright, very hoppy, and citrusy*

**Boulevard Wheat** \$7  
*Crisp, lighter, subtle hints of citrus and malt*

**Michelada** \$8  
*Modelo, chilled goblet, house bloody Maria mix, lime, salt and Tajin rim*

**Chelada** \$8  
*Modelo, chilled goblet, lime, salt rim*

### BOTTLES & CANS

**Corona Extra** \$6

**Tecate** \$6

**Negra Modelo** \$6

**Pacifico** \$6

**Corona Light** \$6

**Austin Eastciders Cider** \$8

**Non-Alcoholic** | Atlética Mexican Style Copper \$6

## NON-ALCOHOLIC

**Jarritos** \$5  
Seasonal Selection

**Piña de Miel** \$11  
Pineapple syrup, honey, lime juice, soda water, Tajin rim

**Mango Chili Soda** \$12  
Mango, lime juice, fire bitters, soda water, tamarind straw

**Margarita** \$12  
Ritual Zero-Proof Tequila, lime, agave, orange, Twang Lime Salt rim

**No-groni Mezcal Spritz** \$8  
St. Agrestis Phony Negroni, club soda, orange twist

**Jarritos Mineral Water** \$5

**Iced Tea** \$3.5

**Coke Products** \$3.5

## WINES

### SPARKLING

Cava | Nit del Foc Brut Requena, Spain \$12 / \$48

### ROSÉ

Tempranillo-Garnacha | Marques de Caceres Organic Rosé Rioja, Spain \$10 / \$40

### SWEET

Moscato | Poquito Valencia, Spain \$24 375ml

### WHITE

Vinho Verde | Asnella Minho, Portugal \$11 / \$44

Sauvignon Blanc | Mayu Elqui Valley, Chile \$48

Chardonnay | Vega Sindoa Navarra, Spain \$48

Albariño | Bodegas La Cana Galicia, Spain \$60

### RED

Tempranillo-Garnacha | Marques de Caceres Crianza Rioja, Spain \$11 / \$44

Malbec | Bodini Mendoza, Argentina \$48

Tinto | Quinta de Saes Dao, Portugal \$56

Cabernet Sauvignon | Martin Ray Napa Valley, California \$64

## AGAVE

**G4**  
Blanco \$13

**Puro Potro**  
Blanco \$11

**Alma del Jaguar**  
Reposado \$16  
Añejo \$19

**La Gritona**  
Reposado \$12

**Kah**  
Blanco \$14  
Reposado \$16  
Añejo \$18

**La Gran Señora**  
Blanco \$13  
Reposado \$14  
Añejo \$16

**Tapatio**  
Blanco \$10

**Cazcanes No. 7**  
Añejo \$26

**Arette**  
Extra Añejo \$38

## MEZCAL / SOTOL

**Bañez Joven Espadin & Barril** \$12

**Alipus Mezcal San Andres** \$14

**Clan Coyote Sotol** \$14