



LA Loba

CANTINA
& GRILL



PLATOS PEQUEÑOS



Guacamole “La Loba”

Pomegranate, roasted jalapeño, and toasted pepitas. Blue corn totopos, house salsas.

Queso Fundido con Chorizo

Oaxacan cheese, chorizo, poblano and onion rajas. Warm flour tortillas and salsa molcajete.

Quesadillas Doradas

Mexico City style fried corn masa “quesadillas” with salsa verde.

Ceviche Verde

Lime cured shrimp, serrano chile, cucumber, red onion, cilantro, avocado and mint. Blue corn tortilla chips.

Tostadas de Atún

Ahi tuna seared rare, butter lettuce, chipotle aioli, mango-habanero salsa, avocado and crispy onions.

Tostadas de Camarones

Garlic-lime marinated shrimp, tequila blanco, Tajin grilled cabbage, sweet corn, mint, chipotle aioli

14

Esquites con Camarones

Seared shrimp, tequila blanco, grilled sweet corn, lime aioli, cotija & chile piquin.

15

Sopa de Frijol Negro

Black bean soup, ancho braised Duroc pork shoulder, red onion–jalapeño escabeche, avocado & lime crema.

12

Ancho Caesar Cardini

Mixed greens, ancho-lime Caesar dressing, red onion escabeche, grated parmesan, and tajin fried chochoyotes

18

Ensalada de Betabel

Roasted beets, spiced walnuts, orange segments, mixed greens, pomegranate, cotija, hibiscus vinaigrette.

19

Ensalada de la Casa

Black beans, charred corn, cucumber, pickled red onions, cotija, pepitas, blue corn tostada, creamy avocado vinaigrette, mixed greens.

15

15

12

12

14

13

PLATOS FUERTES



Mole Negro de Oaxaca

Slow braised Duroc pork shoulder, mole negro, (complex blend of nuts and spices), cilantro rice, pickled red onions, fried plantain, and lime crema. Warm flour tortillas.

36

Carne Asada a la Tampiqueña

Grilled skirt steak marinated in cilantro, garlic and lime, cheese enchilada, red chile sauce and pomegranate guacamole.

38

Ribeye con Mantequilla de Poblano

14 oz grilled Creekstone Farms ribeye, roasted poblano butter, grilled green onions, and salsa brava roasted bone marrow.

56

Hamburguesa “La Loba”

Chorizo and beef patty, Oaxacan cheese, pickled jalapeños, avocado, chipotle aioli, Twisted Tree sesame bun. Served with papas con tajin.

17

Pollo Asado

Grilled chicken breast marinated in cilantro, garlic and lime. Served with black beans, poblano-onion rajas, fried plantain, and a chipotle-cream sauce.

20

Camarones al Mojo de Ajo

Jumbo shrimp sauteed with garlic, chipotle and white wine. Creamy poblano rice and poblano-onion rajas.

28

Atún Sellado

Sesame-crust, seared Ahi Tuna, esquites, and creamy avocado vinaigrette.

32

Enchiladas Suizas

Grilled chicken enchiladas, creamy tomatillo sauce, Oaxacan cheese. Served with cilantro rice and calabacitas.

19

Enchiladas de Verduras

Red chile simmered corn tortillas, with mushrooms, braised cabbage, onions, peppers, Oaxacan cheese and lime crema. Served with cilantro rice and pomegranate guacamole.

18

Taquiza de la Mesa

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.

48

Please inform your server of any food allergies or dietary restrictions as not all ingredients are listed on each menu item. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

SIDES \$6



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

Toasted almonds and Citrus-habanero vinaigrette

Calabacitas con Rajas

Sauteed summer squash with onion, poblano and sweet corn

Blue Corn Totopos

Salsa roja, salsa verde and mango-habanero salsa

DESSERTS \$12

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

Seasonal Sorbet

With house made polvorones

Twisted Tree Tres Leches

Mango and lime

KIDS



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

Cheese Quesadilla 12

Grilled Chicken Tostada 12

Cheese Enchilada 12
w/ red sauce

Chicken Enchilada 12
w/ green sauce

MARGARITAS

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

Alma Perrona \$14
Tapatio, lime, curaçao, orange zest, simple syrup, up

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

Fuego Verde \$13
Serrano infused reposado, triple sec, lime, guava, 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

Melon y Menta \$13
Blanco, watermelon, mint, 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 Liquor, Ghost Rider espresso, Tuaca, chocolate bitters

Agua de Rancho \$12
Tapatio, lime, mineragua

Ponche de Coco y Piña \$13
Rum blend, coconut, pineapple, orange, lime, pomegranate

Jardin Verde \$13
Prairie Wolf Gin, lemon, soda, rosemary simple, ango bitters

BEER

DRAFT

Modelo Especial \$6
Crisp, clean, and refreshing

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

Quitcherepeachin’ \$7
Refreshing American Wheat Ale brewed with real peaches by Frenzy Brewing Co

Michelada \$8 (NA optional)
Modelo, chilled goblet, house bloody Maria mix, lime, salt and Tajin rim

Chelada \$8 (NA optional)
Modelo, chilled goblet, lime, salt rim

BOTTLES & CANS

Corona Extra \$6

Tecate \$6

Negra Modelo \$6

Pacífico \$6

Corona Light \$6

Austin Eastciders Cider \$8

Non-Alcoholic | Atlético Mexican Style Copper \$6

NON-ALCOHOLIC

Jarritos \$5
Seasonal Selection

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

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

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

Smokey Oaxacan Sunset \$8
St. Agrestis Phony Mezcal Negroni, jalapeno, grapefruit soda, mint, cherry syrup

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

Albariño | Bodegas La Cana
Galicia, Spain \$60

RED

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

Malbec | Bodini
Mendoza, Argentina \$48

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

Banhez Joven Espadin & Barril \$12

Alipus Mezcal San Andres \$14

Clan Coyote Sotol \$14