



LOPEZ

Upscale Mexican Cuisine est. 1980

APERITIVOS

QUESO FUNDIDO 12
mexican cheese blend, chorizo, rajas, served with flour tortillas

GUACAMOLE 12
traditional

SHRIMP CEVICHE 16
shrimp | house pico | avocado | yucca chips

SCALLOP TOSTADA 17
seared scallops tossed in rajas, fried corn tortilla, guacamole, jicama slaw, pickled veg, jalapeño crema

TOSTONES 10
plantains | salsa verde

SALSA QUEMADA 4
tomato, tomatillo, garlic, chili, habanero

SALSA VERDE 4
medium spiced salsa, tomatillo, green chilis, garlic, onion, green pepper, avocado, poblano

FIRE ROASTED PINEAPPLE SALSA 4
pineapple | onion | cilantro | lime | jalapeño

SALSA FLIGHT 10
trio of our specialty salsas

FRESH CUT CUCUMBER & PINEAPPLE 8
lightly seasoned with tajin | chamoy salsa

LOS PLATOS ADICIONAL

FRIJOLES 6

PAPAS FRITAS 8

LOPEZ RICE 6

PICO DE GALLO 6

SEASONAL VEGETABLE 7

SMOKEY WHITE BEANS 6

SOPA Y ENSALADA

SQUASH BLOSSOM & RICE SOUP 13
squash blossom | onion | clear broth | Lopez rice

LOPEZ CAESAR SALAD 12
romaine | fried jalapeños | seasoned croutons | Tequila Caesar dressing

PAPAYA SALAD 12
Fresh papaya | lime | ginger | onion | mint | fresno | roasted peanuts

MEXICALI SALAD 13
romaine | crispy tortilla strips | pico | guacamole | cotija | corn | charred tomato vinaigrette | jicama slaw | pickled vegetable

*add to any salad grilled chicken 10 / salmon 12 / shrimp 12 / skirt steak 15 / duck 14

ESPECIALIDADES MEXICANAS

served with Lopez rice and frijoles

ENCHILADA SUIZA 24
corn tortilla | chicken | creamy verde sauce

OXTAIL ENCHILADA 26
corn tortilla | oxtail | smoky chipotle sacue

TACOS AL CARBON

served with sauteed rajas, frijoles, and a side of verde

BISTEC 34
marinated skirt steak

POLLO 25
roasted chicken

CAMARÓN 26
fajita shrimp

VERDURA 20
grilled peppers, onions, mushrooms

EL PATO 32
marinated and grilled duck

ENTRANTES

CARNE ASADA 46
grilled marinated skirt steak | papas fritas | fresh pineapple | salsa verde | charred mexican onion

CHILI RUBBED RIBEYE 48
Grilled Ribeye steak | chili | roasted garlic yucca mash | charred jalapeño | signature Lopez butter

GALLINA ASADO 28
smoked game hen | Lopez rice | tortillas | plantains

ARROZ CON POLLO 28
roasted chicken leg quarters | saffron rice | chimichurri

SALMON 33
pan seared | avocado labneh | roasted tomato and tomatillo | corn salad

WHOLE SNAPPER 42
whole fried red snapper | fire roasted salsa | charred onion | mexican salad | tortillas | smoky white beans

MUSHROOM QUESADILLA 20
cheese | roasted mushrooms | mexican salad

PAN SEARED PORK CHOP 36
mexican street corn | smoky adobo | pickled radish

CHIMICHURRI SWORDFISH 35
marinated grilled swordfish | smoky white beans | pickled onion

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

We offer products with peanuts, tree nuts, soy, milk, eggs and wheat. While we take steps to minimize the risk of cross-contamination when requested, we cannot guarantee that any of our products are safe to consumer for people with peanut, tree nut, soy, milk, egg or wheat allergies.

DOLCE

ALMENDRADO

rum custard | toasted almonds | fluffy almond mousse

FRIED PLANTAINS

salsa de leche | fresh berry compote

MEXICAN BAKED HOT CHOCOLATE

chocolate souffle, horchata whipped cream, chocolate shavings

BEVERAGES

Fountain Beverage \$3

Coca-Cola Products, Fresh Brewed Tea, Lemonade

Regular and Decaf Coffee and Tea \$3

Hot Chocolate 4

Agua de Fresca 3

Ask your server for the current flavor!

SIGNATURE COCKTAILS

CHERRY MATADOR

blanco | pineapple | lime | maraschino cherry juice

CILANTRO PALOMA

reposado | grapefruit | lime | cilantro simple | cilantro

MEXICAN 75

blanco | hibiscus flower | hibiscus simple | lemon | champagne

STRAWBERRY FIELDS

rum | lime | lavender simple | mint | lavender | strawberry

GINGER ZINGER 🍷

reposado | lemon | ohio honey | ginger | cayenne | lemon wheel

OAXACA OLD FASHIONED

anejo | hibiscus simple | rhubarb bitters | flamed orange peel

RING OF FIRE

repo | mezcal | agave | angostura bitters | luxardo cherries | blood orange | cherry wood smoked chips

THE GULF COAST

empress gin | muddled cucumber | lime | agave | mint

A PLACE IN THE CLOUDS

earl grey infused reposado | earl grey simple | grand marnier | lemon wheel

LOPEZ MICHELADA

beer | clamato | lime | habanero hot sauce

CARAJILLO

coffee | licor 43 | reposado | flamed cinnamon stick

CLASSIC CHELADA

beer | lime | sea salt rim | lime wedge

CHARRO NEGRO

reposado | lime | mexican coke

MARGARITAS

reposado, house sour, fresh fruit puree

Choice of Traditional | Coconut Pineapple | Strawberry Basil | Watermelon Mint | Guava Mango | Blood Orange Coconut | Blackberry Rosemary

*Make it spicy! Ask your server

CERVEZA

BOTTLE

5

Corona
Corona Light
Dos Equis Lager
Dos Equis Amber
Modelo Especial
Modelo Negro
Pacifico
SOL

7 oz Corona / 3
Tecate / 3

DRAFTS

6

Crooked Pecker
Modelo

SELECT

SEASONALS

8

ask your server for our
current selections

NUESTRA FAMILIA

EL PRESIDENTE

Brad Friedlander

EL VICEPRESIDENTE

Julian Kuczma

EXECUTIVE CHEF

Antonio Cano

EXECUTIVE SOUS CHEF

Christa Barnoski

KITCHEN STAFF

Annalise Leyda
Enrique Velasquez
Leon Cisneros
Leonel Ramirez
Roberto Duarte

MANAGER

Steve Ferroni

SERVICE AND HOST STAFF

Cameron Brooks
Dillon Kuczma
Elizabeth Roney
James Held
Jennifer Liberman
Joe Angelo
Kendal Rumprik
Lori Angelo
Nicole Johnson
Sean Concannon

VINO ROJA

GLASS | BOTTLE

MONTSABLE PINOT NOIR 12 44

DURIS RESERVA RED BLEND 14 47

PUNTA MALBEC 12 44

PEDRONCELLI CABERNET 14 47

VINO BLANCO

**WOOLPACK SAUVIGNON
BLANC** 12 44

LAGO VINHO VERDE 14 47

FLEUR CHARDONNAY 14 47

LEVAL ROSE 12 44

CALCADA PRESTIGE BRUT 12 44
Sparkling

HABANERO SAUCE



\$10

Enjoy a bottle of our famous
sauce from home!