

**NOT ALL ITEMS
AVAILABLE ON-LINE**



HOLA
modern mexican

**COCINA+
CANTINA**

HAPPY HOUR DAILY

3pm to 5pm

+

9pm to Close

DINNER DAILY

5pm to 10pm Sunday thru Thursday

5pm to 11pm Friday + Saturday

MARGARITAS + PALOMA

{“La Sirena” Pomegranate Margarita} \$13
el jimador blanco + pama liqueur + pom juice +
fresh sour + pomegranate seeds + lemon-sugar rim

{“La Estrella” Lime Margarita} \$12
cazadores reposado + agavero orange + fresh sour +
fresh lime juice + lime-salted rim

{“El Pajaro” Strawberry Margarita} \$13
el jimador blanco + agavero damiana +
fresh strawberries + fresh sour + lemon-sugar rim

{“La Chalupa” Mango Margarita} \$13
olmea altos blanco + patron mango liqueur +
fresh mango + fresh sour + tajin-salt rim

{“El Sol” Grapefruit Paloma} \$11
cazadores reposado + fresh grapefruit juice +
grapefruit soda + lime-salt rim



MEZCAL'RITAS

{“La Muerte” Cherry Lime Mezcal'rita} \$14
xicaru mezcal reposado + luxardo liqueur + fresh lime
juice + luxardo cherry + lime-salted rim

{“El Diablo” Spicy Pineapple Mezcal'rita} \$14
del maguey vida mezcal + ancho reyes + grilled pineapple +
habanero firewater + fresh sour + habanero-salt rim

{“El Alacran” Spicy Smoked Mezcal'rita} \$14
del maguey vida mezcal + ancho reyes + ancho reyes verde +
habanero firewater + fresh sour + habanero-salt rim



FLIGHTS

{“El Valiente” Celebrity Agave} \$27
entertainment icon crafted tequilas and mezcal-tequila blend:
- DeLeon Platinum - P. Diddy | Sean John Combs
- Santo Puro Mazqulia - Adam Lavine + Sammy Hagar
- Casamigos Tequila Blanco - George Clooney + Rande Gerber

{“La Calavera” Three Spirits of Mexico} \$29
three plant varieties, three different spirits:
- (Tequila) Patron, Silver, Blue Weber Agave
- (Sotol) Hacienda De Chihuahua, Anejo, Desert Spoon Shrub
- (Mezcal) Montelobos, Agave Espadin

{“El Barril” Barrel Aging Tequila} \$41
taste the impact of the aging barrels with these reposados:
- Olmea Altos Reposado - (6 to 8mo. oak-bourbon casks)
-Codigo 1530 Reposado - (6mo. oak-cabernet casks)
- Clase Azul Reposado - (8mo. oak-bourbon, cognac, sherry casks)

{“El Mundo” Mezcal Regions of Mexico} \$45
three different mezcals, three growing regions:
- Oaxaca (South) - Del Maguey Vida Mezcal, Agave Espadin
- Guerrero (South Central) - Amaras Mezcal Agave Cupreata
- Sonora (Northwest) - Sunora Bacanora, Agave Pacifica

{“El Catrin” Three Añejos by Don Julio} \$61
at age 17, Don Julio González revolutionized the world
choosing quality over quantity - (Aged 18 to 36+ months)
- Anejo Tequila
- 1942 Anejo Tequila
- REAL Extra-Anejo Tequila

***Important Public Notice From Southern Nevada Health District**

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Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.”

“For your convenience an 18% gratuity will be added to all parties of 6 or more - Thank you”

COCKTAILS

{“La Bota” Ginger Lime Mule} \$11
tito's vodka + fresh lime juice + LGB ginger beer + fire water

{“La Maceta” Mint Mojito} \$11
clement white rum + fresh mint + fresh lime juice +
fresh sour + club soda

{“La Dama” Bloody Mary} \$12
tito's vodka + hola house bloody mary mix + tajin veggies



BEERS + HARD SELTZERS

{Mexican Draft Beer} \$5.5 (16 oz) \$7.5 (22oz)
corona premier + dos equis XX lager + modelo especial

{Gringo Bottle Beer} \$5
coors lite + heineken

{Mexican Bottle Beer} \$5.5
corona extra + corona lite + pacifico +
dos equis XX amber + modelo negra + victoria

{“La Corona” Michelada} \$11
clamato + lime juice + hot sauces + choice of beer

{White Claw Hard Seltzer} \$5 **keto**
zero carbs | 100 calories - black cherry + mango



SANGRIAS

{“El Cotorro” White Sangria} \$10
rioja + coconut rum + almond liqueur + lemon +
strawberry + pineapple + mint

{“El Corazon” Red Sangria} \$10
tempranillo + spiced rum + crème de cassis +
cinnamon orange liqueur + lemon + orange + green apple

{“La Rosa” Spicy Rose' Sangria} \$10
moscato + lime + grapefruit + pomegranate +
cucumber + cilantro + jalapeno



NON-ALCOHOLIC

{Stubborn Sodas*} \$3 (free refills)
cola + zero cola + black cherry + root beer + hibiscus orange +
pineapple cream + lemon berry acai + agave vanilla cream
*no artificial sweeteners | no artificial flavors | no corn syrup

{Bottled Mexican Sodas} \$3 (sorry, no free refills)
mexican coke + jarritos guava + jarritos mandarin
+ jarritos lime + jarritos pineapple

{Abuelita Hot Chocolates}
cinnamon hot chocolate w/ whipped cream \$3.5
habanero hot chocolate w/ whipped cream \$4

{Agua Fresca + Juices + Milk + Water + Coffee}
horchata (cinnamon rice milk) \$3.5
mexican tres-citrus-ade (orange + lemon + lime + jalapeno) \$3.5
fresh squeezed orange or grapefruit juice \$5
whole milk \$3
fresh brewed iced tea \$2.5 (free refills)
coffee regular + decaf coffee \$2.5 (free refills)
bottle still or bottle bubble water \$2.5
tap water - no charge

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CHIPS & GUACAMOLE

{Chips & Salsa} **gf**
w/ salsa roja fresca + salsa verde asada *contains chicken broth

{Guacamole - Hola Traditional} \$10 **vegan keto gf**
avocado + onion + garlic + fresh lime + serrano chile + cilantro + dried spices

{Guacamole - Madre's Style} \$10.5 **vegan keto gf**
hola traditional w/ pomegranate seeds + toasted pepitas

{Guacamole - "Dirty"} \$11.5 **keto gf**
hola traditional w/ crispy chorizo + chicharron + queso cotija

Enjoy your salsa or guacamole...

w/ tortilla chips (complimentary) **gf**

w/ house-made tajin dusted chicharron (add \$3) **keto gf**

w/ jicama + pepper + cucumber + tajin (add \$3) **vegan gf**



SHAREABLES

{Corn Tortilla Quesadilla} \$9.5 **vegetarian gf**
queso fresco + queso cotija + queso oaxaca + monterey jack + chipotle mayo + pickled red onion

w/ **achiote jackfruit** (add \$3) **vegetarian**
crispy chickpeas + grilled pineapple + roasted onion + serrano chile

w/ **pulled chicken** (add \$3) **gf**
roasted tomato + roasted onions + rajas + pico de gallo

w/ **carne asada steak chimichurri** (add \$4)
roasted mushrooms + serrano chile + pickled red onion

{Queso Fundido} \$10.5 **keto gf** (w/tajin veggie, no tortilla +\$2)
queso oaxaca + queso cotija + monterey jack + chimichurri + flour tortillas

w/ chorizo (add \$3.5) **keto gf** (w/tajin veggie, no tortilla +\$2)

w/ mushrooms (add \$3) **keto gf** (w/tajin veggie, no tortilla +\$2)

w/ chorizo & mushrooms (add \$4)

keto gf (w/tajin veggie, no tortilla +\$2)

{*Aguachile Shrimp & Crab Ceviche} \$19 **gf**
aguachile verde + cilantro + fresh lime + corn + serrano chile + red onion + cucumber + avocado + blue corn tostadas

{Cantina Nachos} \$13 **vegetarian gf**
black beans + aguacate salsa + queso cotija + queso oaxaca + monterey jack + pico de gallo + crema + serrano chile + green onions

w/ pulled chicken (add \$5.5) **gf**

w/ pork belly & shoulder carnitas (add \$6) **gf**

w/ carne asada steak chimichurri (add \$7)

w/ combo - choose two (add \$7.5)

SOUPS & SALAD

{Chicken Albondigas Soup} **gf**
pollo meatballs + calabazas squash + chayote squash + carrots + potatoes + onion + celery + cilantro
\$6 cup of soup (side)
\$10.5 large bowl of soup (entree)

{Shrimp & Crab Tortilla Soup} **keto w/o tortillas gf**
grilled shrimp + lump crab + avocado + crema + blue corn tortillas strips + fresh lime + cilantro
\$9 cup of soup (side)
\$13.5 large bowl of soup (entree)

{Avocado Caesar Salad} **gf**
\$6 side salad
\$11.5 large entree salad
romaine + crispy chickpeas + toasted pepitas + queso cotija + blue corn tortilla strips + avocado caesar dressing

w/ sonoran spiced chicken breast (add \$5.5) **gf**

w/ chili-lime shrimp (add \$6.5) **gf**

w/ carne asada steak chimichurri (add \$7)

w/ chili-lime mahi mahi (add \$7.5) **gf**



STREET CORN

{Street Corn - Hola Traditional} \$6.5 **vegetarian gf**
crema + mayonnaise + queso cotija + tajin + cilantro

{Street Corn - Madre's Style} \$7.5 **vegetarian gf**
hola traditional w/ pomegranate seeds + toasted pepitas

{Street Corn - "Dirty"} \$8 **gf**
hola traditional w/ chicharron crumble + crispy chorizo + chipotle mayo

{Street Corn - "Crabby"} \$9.5 **gf**
hola traditional w/ blue crab + blue corn tortilla strips + maize espuma

Enjoy any of our street corn "on" or "off" the cobb...

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TACOS

two (2) large blue corn tacos, served w/
cilantro rice + chipotle fideo con crema + black beans

{Pulled Chicken} \$17 **gf w/o fideo**
w/ roasted tomato + onion + rajas + crema

{Carne Asada Steak Chimichurri} \$18.5
w/ pico de gallo + cotija + pickled red onion + avocado

{Pork Belly & Shoulder Carnitas} \$17.5 **gf w/o fideo**
w/ pickled red onion + chicharron + aguacate +
serrano chile

{Grilled Chili-Lime Mahi Mahi} \$19.5 **gf w/o fideo**
w/ chipotle slaw + pico de gallo + queso cotija

{Grilled Shrimp & Chorizo} \$20.5 **gf w/o fideo**
w/ cabbage + crema + grilled corn + aguacate + lime

{Achiote Jackfruit} \$17.5 **vegan w/o fideo & rice**
w/ grilled pineapple + crispy chickpea + serrano
chile + roasted onion | **grilled corn + black beans**



QUESADILLAS

14 inch griddled flour tortilla + queso fresca + queso
cotija + queso oaxaca + monterey jack, served w/
cilantro rice + chipotle fideo con crema + black beans

{Pulled Chicken} \$18
w/ roasted tomato + onion + rajas + crema + pico de gallo

{Carne Asada Steak Chimichurri} \$20.5
w/ mushroom + pickled red onion + serrano chile

{Grilled Shrimp & Chorizo} \$22
w/ pico de gallo + grilled corn + chipotle mayo

{Achiote Jackfruit} \$18 **vegetarian w/o fideo & rice**
w/ grilled pineapple + crispy chickpeas + serrano chile +
roasted onion + | **grilled corn + black beans**



STEAK & LOBSTER

USDA PRIME BEEF + COLD WATER ROCK LOBSTER TAILS
served w/ cilantro rice + chipotle fideo con crema +
black beans

{Mole Coloradito Prime New York} \$38.5 **gf w/o fideo**
w/ roasted mushrooms + maize espuma +
mole coloradito (ancho, guajillo, sesame, spices, chocolate)

{Rock Lobster Divorciados} \$48.5 **gf w/o fideo**
w/ corn chorizo hash + maize espuma +
salsa verde + salsa seco

ENCHILADAS

Enchilada Roja (red) - salsa seco + crema + iceberg + cilantro
Enchilada Verde (green) - avocado + tomatillo salsa + crema + onion + cilantro
Enfrijolada - black bean sauce + queso cotija + cilantro
Emmolada - mole sauce + sesame seeds + onion + cilantro

served w/ cilantro rice + chipotle fideo con crema +
black beans

{Pulled Chicken} \$17 **gf w/o fideo**

{Carne Asada Steak & Mushroom} \$18.5

{Chorizo, Corn & Queso} \$17.5 **gf w/o fideo**

{Chili-Lime Shrimp & Crab} \$21.5 **gf w/o fideo**

{Achiote Jackfruit & Plantain} \$17.5
vegan w/o fideo & rice | grilled corn + black beans



BURRITOS & CHIMICHANGAS

Burrito - 14 inch rolled flour tortilla
Chimichanga - 14 inch rolled flour tortilla then fried golden
Make it "Mojado" meaning wet -
salsa verde (green) or salsa seco (red)

Served with - cilantro rice + fideo con chipotle crema +
black beans

{Carne Asada Steak Chimichurri} \$22
w/ guacamole + mushrooms + pickled red onions

{Pulled Chicken} \$19
w/ salsa seco + rajas + pico de gallo + crema

{Pork Belly & Shoulder Carnitas} \$20
w/ guacamole + onion + serrano chile

{Achiote Jackfruit} \$19 **vegan w/o fideo & rice**
w/ grilled pineapple + crispy chickpeas + guacamole +
pico de gallo + roasted onion | **grilled corn + black beans**



SIZZLING FAJITAS

Fajitas - sizzling cast iron
w/ flour tortillas + roasted pepper + onions + cilantro +
serrano chile + beer + sesame seeds + poblano butter

Served w/ - cilantro rice + fideo con chipotle crema + black
beans + hola blend of quatro queso + crema + pico de gallo +
guacamole

{Carne Asada Steak} \$23.5

{Sonoran Spiced Chicken} \$21 **gf w/o fideo**

{Grilled Mahi Mahi} \$24.5 **gf w/o fideo**

{Lime-Chili Shrimp} \$25.5 **gf w/o fideo**

{Achiote Jackfruit & Pineapple} \$19.5
vegan w/o fideo & rice | grilled corn + black beans

***IMPORTANT PUBLIC NOTICE FROM SOUTHERN NEVADA HEALTH DISTRICT**

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SIDES

- Guacamole \$3.75 **vegan keto gf**
- Avocado-Half \$3.5 **vegan keto gf**
- Pico de Gallo \$2.75 **vegan keto gf**
- Flour Tortilla (2) \$2.75 **vegan**
- Blue Corn Tortilla (2) \$3.25 **vegan gf**
- Black Beans \$3.75 **gf**
- Cilantro Rice \$3.75 **gf**
- Chipotle Fideo Con Crema \$3.75
- Crema, Mayonnaise or Chipotle-Mayo \$2.25 **keto gf**
- Queso - fresco, cotija, oaxaca, monterey jack \$2.75 **keto gf**
- Salsas (choice of one) - seco, roja, verde, mole, habanero \$2.75 **keto gf**



KIDS

for kids 12 years and younger
served w/ fideo (noodles) + black beans or cilantro rice

- {Chicken or Steak Soft Taco} \$8.5
flour tortilla + lettuce + tomato + cheese
- {Cheese Enchilada} \$7.5 **gf**
red or green sauce, topped w/cheese
- {Chicken or Steak Enchilada} \$9.5 **gf**
red or green sauce, topped w/cheese
- {Cheese Quesadilla} \$7.5 **vegetarian w/o fideo & rice**
- {Chicken or Steak Quesadilla} \$9.5
- {Bean, Rice & Cheese Burrito} \$8.5



DESSERTS

- {Churro & Dulce de leche} \$8 **vegetarian**
- {Mucho Loco Sundae} \$12 **vegetarian**
strawberry fried ice cream, fruity pebbles, mango,
strawberry, chamoy, cookies, whipped cream
- {Hola Chocolate Flan} \$8.5 **vegetarian**
caramel + tres leche sauce
- {Abuelita Hot Chocolates}
- cinnamon hot chocolate w/ whipped cream \$3.5
- habanero hot chocolate w/ whipped cream \$4
- {Coffee - regular or decaf} \$2.5
- {Boozey Coffee}
- 4oz Baileys + Coffee w/ whipped cream \$11
- 4oz Kahlua + Coffee w/ whipped cream \$10
- 4oz Frangelico + Coffee w/ whipped cream \$10



HAPPY HOUR DAILY

3pm to 5pm

and

9pm to Close

MARGARITAS
MEZCAL'RITAS
FLIGHTS
BEER
SANGRIA

CHIPS & GUACAMOLE
SHAREABLES



WEEKEND LUNCH

12noon to 3pm

Saturday + Sunday



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MARGARITAS + PALOMA

- {“La Sirena” Pomegranate Margarita} \$13
el jimador blanco + pama liqueur + pom juice + fresh sour + pomegranate + lemon-sugar rim
- {“La Estrella” Lime Margarita} \$12
cazadores reposado + agavero orange + fresh sour + lime juice + lime-salted rim
- {“El Pajaro” Strawberry Margarita} \$13
el jimador blanco + agavero damiana + strawberries + fresh sour + lemon-sugar rim
- {“La Chalupa” Mango Margarita} \$13
olmea altos blanco + patron mango liqueur + mango + fresh sour + tajin-salt rim
- {“El Sol” Grapefruit Paloma} \$11
cazadores reposado + fresh grapefruit juice + grapefruit soda + lime-salt rim



MEZCAL'RITAS

- {“La Muerte” Cherry Lime Mezcal'rita} \$14
xicaru mezcal reposado + luxardo liqueur + lime juice + luxardo cherry + lime-salted rim
- {“El Diablo” Spicy Pineapple Mezcal'rita} \$14
del maguey vida mezcal + ancho reyes + grilled pineapple + habanero firewater + fresh sour + habanero-salt rim
- {“El Alacran” Spicy Smoked Mezcal'rita} \$14
del maguey vida mezcal + ancho reyes + ancho reyes verde + habanero firewater + fresh sour + habanero-salt rim



COCKTAILS

- {“La Bota” Ginger Lime Mule} \$11
tito's vodka + fresh lime juice + LGB ginger beer + fire water
- {“La Maceta” Mint Mojito} \$11
clement white rum + fresh mint + lime juice + fresh sour + club soda
- {“La Dama” Bloody Mary} \$12
tito's vodka + hola house bloody mary mix + tajin veggies



BEERS + SELTZERS

- {Mexican Draft Beer} \$5.5 (16 oz) \$7.5 (22oz)
corona premier + dos equis XX lager + modelo especial
- {Gringo Bottle Beer} \$5
coors lite + heineken
- {Mexican Bottle Beer} \$5.5
corona extra + corona lite + pacifico + dos equis XX amber + modelo negra + victoria
- {“La Corona” Michelada} \$11
clamato + lime juice + hot sauces + choice of beer
- {White Claw Hard Seltzer} \$5 keto
zero carbs | 100 calories - black cherry + mango



SANGRIAS

- {“El Cotorro” White Sangria} \$10
rioja + coconut rum + almond liqueur + lemon + strawberry + pineapple + mint
- {“El Corazon” Red Sangria} \$10
tempranillo + spiced rum + crème de cassis + cinnamon orange liqueur + lemon + orange + green apple
- {“La Rosa” Spicy Rose' Sangria} \$10
moscato + lime + grapefruit + pomegranate + cucumber + cilantro + jalapeno



NON-ALCOHOLIC

- {Stubborn Sodas*} \$3 (free refills)
cola + zero cola + black cherry + root beer + hibiscus orange + pineapple cream + lemon berry acai + agave vanilla cream *no artificial sweeteners | no artificial flavors | no corn syrup
- {Bottled Mexican Sodas} \$3 (sorry, no free refills)
mexican coke + jarritos guava + jarritos mandarin + jarritos lime + jarritos pineapple
- {Abuelita Hot Chocolates} w/ whipped cream
cinnamon hot chocolate \$3.5 | habanero hot chocolate \$4
- {Agua Fresca + Juices + Milk + Water + Coffee}
whole milk \$3 | horchata (cinnamon rice milk) \$3.5
mexican tres-citrus-ade (orange + lemon + lime + jalapeno) \$3.5
fresh brewed iced tea \$2.5 | coffee regular + decaf coffee \$2.5 (free refills)
bottle still or bottle bubble water \$2.5

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LUNCH
12noon
to
3pm

CHIPS & GUACAMOLE

- {Chips & Salsa} gf -
w/ salsa roja fresca + salsa verde asada *contains chicken broth
 - {Guacamole - Hola Traditional} \$10 **vegan keto gf**
avocado + onion + garlic + lime + jalapeno + cilantro + serrano chile
 - {Guacamole - Madre's Style} \$10.5 **vegan keto gf**
hola traditional w/ pomegranate seeds + toasted pepitas
 - {Guacamole - “Dirty”} \$11.5 **keto gf**
hola traditional w/ crispy chorizo + chicharron + queso cotija
- Enjoy your salsa or guacamole...
w/ tortilla chips (complimentary) **gf**
w/ house-made tajin dusted chicharron (add \$3) **keto gf**
w/ jicama + pepper + cucumber + tajin (add \$3) **vegan gf**



SHAREABLES

- {Corn Tortilla Quesadilla} \$9.5 **vegetarian gf**
queso fresco + cotija + oaxaca + monterey jack + chipotle mayo + pickled red onion
w/ achiote jackfruit (add \$3) **vegetarian**
crispy chickpeas + grilled pineapple + roasted onion + serrano chile
w/ pulled chicken (add \$3) **gf** - roasted tomato + roasted onions + rajas + pico de gallo
w/ carne asada steak chimichurri (add \$4) -
roasted mushrooms + serrano chile + pickled red onion
- {Queso Fundido} \$10.5 **keto gf** (w/tajin veggie, no tortilla +\$2)
queso oaxaca + queso cotija + monterey jack + chimichurri + flour tortillas
w/ chorizo (add \$3.5) **keto gf** (w/tajin veggie, no tortilla +\$2)
w/ mushrooms (add \$3) **keto gf** (w/tajin veggie, no tortilla +\$2)
w/ chorizo & mushrooms (add \$4) **keto gf** (w/tajin veggie, no tortilla +\$2)

- {*Aguachile Shrimp & Crab Ceviche} \$19 **gf**
aguachile verde + cilantro + lime + corn + serrano chile + red onion + cucumber + avocado + blue corn tostadas

- {Cantina Nachos} \$13 **vegetarian gf**
black beans + aguacate salsa + cotija + oaxaca + monterey jack + pico de gallo + crema + serrano chile + green onion
w/ pulled chicken (add \$5.5) **gf**
w/ pork belly & shoulder carnitas (add \$6) **gf**
w/ carne asada steak chimichurri (add \$7)
w/ combo - choose two (add \$7.5)



SOUP & SALAD

- {Chicken Albondigas Soup} **gf**
pollo meatballs + squash + carrots + potatoe + onion + celery + cilantro
\$6 cup of soup (side) | \$10.5 large bowl of soup (entree)
- {Avocado Caesar Salad} **gf**
\$6 side salad | \$11.5 large entree salad
romaine + crispy chickpeas + toasted pepitas + cotija + blue corn tortilla strips + avocado caesar dressing
w/ sonoran spiced chicken breast (add \$5.5) **gf**
w/ chili-lime shrimp (add \$6.5) **gf**
w/ carne asada steak chimichurri (add \$7)
w/ chili-lime mahi mahi (add \$7.5) **gf**



STREET CORN

- {Street Corn - Hola Traditional} \$6.5 **vegetarian gf**
crema + mayonnaise + queso cotija + tajin + cilantro
 - {Street Corn - Madre's Style} \$7.5 **vegetarian gf**
hola traditional w/ pomegranate seeds + toasted pepitas
 - {Street Corn - “Dirty”} \$8 **gf**
hola traditional w/ chicharron crumble + crispy chorizo + chipotle mayo
 - {Street Corn - “Crabby”} \$9.5 **gf**
hola traditional w/ blue crab + blue corn tortilla strips + maize espuma
- Enjoy any of our street corn “on” or “off” the cobb...

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TACOS

two (2) large blue corn tacos, served w/
cilantro rice + chipotle fideo con crema + black beans

{Pulled Chicken} \$17 **gf w/o fideo**
w/ roasted tomato + onion + rajas + crema

{Carne Asada Steak Chimichurri} \$18.5
w/ pico de gallo + cotija + pickled red onion + avocado

{Pork Belly & Shoulder Carnitas} \$17.5 **gf w/o fideo**
w/ pickled red onion + chicharron + aguacate + serrano chile

{Grilled Chili-Lime Mahi Mahi} \$19.5 **gf w/o fideo**
w/ chipotle slaw + pico de gallo + queso cotija

{Grilled Shrimp & Chorizo} \$20.5 **gf w/o fideo**
w/ cabbage + crema + grilled corn + aguacate + lime

{Achiote Jackfruit} \$17.5 **vegan w/o fideo & rice**
w/ grilled pineapple + crispy chickpea + serrano chile +
roasted onion | **grilled corn + black beans**



QUESADILLAS

14 inch griddled flour tortilla + queso fresca + queso
cotija + queso oaxaca + monterey jack, served w/
cilantro rice + chipotle fideo con crema + black beans

{Pulled Chicken} \$18
w/ roasted tomato + onion + rajas + crema + pico de gallo

{Carne Asada Steak Chimichurri} \$20.5
w/ mushroom + pickled red onion + serrano chile

{Grilled Shrimp & Chorizo} \$22
w/ pico de gallo + grilled corn + chipotle mayo

{Achiote Jackfruit} \$18 **vegetarian w/o fideo & rice**
w/ grilled pineapple + crispy chickpeas + serrano chile +
roasted corn | **grilled corn + black beans**



ENCHILADAS

Enchilada Roja (red) - salsa seco + crema + iceberg + cilantro
Enchilada Verde (green) - avocado + tomatillo salsa + crema + onion + cilantro
Enfrijolada - black bean sauce + queso cotija + cilantro
Enmolada - mole sauce + sesame seeds + onion + cilantro
served w/ cilantro rice + chipotle fideo con crema + black beans

{Pulled Chicken} \$17 **gf w/o fideo**

{Carne Asada Steak & Mushroom} \$18.5

{Chorizo, Corn & Queso} \$17.5 **gf w/o fideo**

{Chili-Lime Shrimp & Crab} \$21.5 **gf w/o fideo**

{Achiote Jackfruit & Plantain} \$17.5 **vegan w/o fideo & rice**
grilled corn + black beans



BURRITOS & CHIMICHANGAS

Burrito - 14 inch rolled flour tortilla

Chimichanga - 14 inch rolled flour tortilla then fried golden

Make it "Mojado" meaning wet - salsa verde (green) or salsa seco (red)

Served with - cilantro rice + fideo con chipotle crema + black beans

{Carne Asada Steak Chimichurri} \$22
w/ guacamole + mushrooms + pickled red onions

{Pulled Chicken} \$19
w/ salsa seco + rajas + pico de gallo + crema

{Pork Belly & Shoulder Carnitas} \$20
w/ guacamole + onion + serrano chile

{Achiote Jackfruit} \$19 **vegan w/o fideo & rice**
w/ grilled pineapple + crispy chickpeas + guacamole + pico de gallo +
roasted onion | **grilled corn + black beans**

SIZZLING FAJITAS

Fajitas - sizzling cast iron
w/ flour tortillas + peppers + onions + cilantro + serrano chile + beer +
sesame seeds + poblano butter

Served w/ - cilantro rice + fideo con chipotle crema +
black beans + hola blend of quatro queso + crema + pico de gallo + guacamole

{Carne Asada Steak} \$23.5

{Sonoran Spiced Chicken} \$21 **gf w/o fideo**

{Grilled Mahi Mahi} \$24.5 **gf w/o fideo**

{Lime-Chili Shrimp} \$25.5 **gf w/o fideo**

{Achiote Jackfruit & Pineapple} \$19.5 **vegan w/o fideo & rice**
grilled corn + black beans

TORTAS - grilled mexican sandwich on toasted bolillos

serve w/

elote-style steak fries - mayo + lime + tajin + cotija + crema

OR

avocado-caesar salad - romaine + crispy chickpeas + cotija +
blue corn tortilla strips + avocado caesar dressing

{Chorizo, Roasted Corn & Fried Egg Torta}

\$16.75 dry | \$18.75 wet (ahogada)

layered with chipotle mayonnaise + tres queso +
shredded cabbage + guacamole + pico de gallo

{Carne Asada Steak Torta}

\$17.75 dry | \$19.75 wet (ahogada)

layered with chipotle mayonnaise + tres queso +
shredded cabbage + pickled red onion + guacamole +
pico de gallo

{Pulled Chicken Torta}

\$16.25 dry | \$18.25 wet (ahogada)

layered with chipotle mayonnaise + tres queso +
shredded cabbage + roasted tomato + onion + rajas poblanos +
guacamole + pico de gallo

{Pork Belly & Shoulder Torta}

\$17.25 dry | \$19.25 wet (ahogada)

layered with chipotle mayonnaise + tres queso +
shredded cabbage + pickled red onion + chicharron + aguacate +
serrano chile + pico de gallo

{Achiote Jackfruit Torta}

\$16.75 dry (vegetarian) | \$18.75 wet (ahogada)

layered with chipotle mayonnaise + tres queso +
shredded cabbage + grilled pineapple + crispy chickpea +
serrano chile + roasted onion + pico de gallo

KIDS

under 12 year - served w/ fideo (noodles) + black beans or cilantro rice

{Chicken or Steak Soft Taco} \$8.5 - lettuce + tomato + cheese

{Cheese Enchilada} \$7.5 **gf** - red or green sauce, topped w/cheese

{Chicken or Steak Enchilada} \$9.5 **gf** - red or green sauce, w/cheese

{Cheese Quesadilla} \$7.5 **vegetarian w/o fideo & rice** | **grilled corn + black beans**

{Chicken or Steak Quesadilla} \$9.5

{Bean, Rice & Cheese Burrito} \$8.5



DESSERTS

{Churro & Dulce de leche} \$8 **vegetarian**

{Hola Chocolate Flan} \$8.5 **vegetarian** caramel + tres leche sauce

{Abuelita Hot Chocolates} w/ whipped cream

cinnamon hot chocolate \$3.5 | habanero hot chocolate \$4

***IMPORTANT PUBLIC NOTICE FROM SOUTHERN NEVADA HEALTH DISTRICT**

"Thoroughly cooking foods such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked."

"For your convenience an 18% gratuity will be added to all parties of 6 or more - Thank you"

HAPPY HOUR NOT AVAILABLE ON-LINE



HOLA | **COCINA+**
modern mexican | **CANTINA**

HAPPY HOUR MENU

3pm to 5pm
+
9pm until Close

BEERS + SELTZERS

{Mexican Draft Beer} \$4.5 (16 oz) \$6.5 (22oz)

corona premier + dos equis XX lager + modelo especial

{Gringo Bottle Beer} \$4

miller high life + coors lite + heineken

{Mexican Bottle Beer} \$4.5

corona extra + corona lite + corona familiar + pacifico + dos equis XX amber + modelo negra + victoria

{“La Corona” Michelada} \$9

clamato + lime juice + hot sauces + choice of draft beer

{White Claw Hard Seltzer} \$4 **keto**

zero carbs | 100 calories - black cherry + mango



FLIGHTS

{“El Valiente” Celebrity Agave} entertainment icon crafted tequilas and mezcal-tequila blend \$19

- DeLeon Platinum - P. Diddy | Sean John Combs

- Santo Puro Mazqulia - Adam Lavine + Sammy Hagar

- Casamigos Tequila Blanco - George Clooney + Rande Gerber

{“La Calavera” Spirits of Mexico} three agave varieties, three different spirits \$21

- (Tequila) Patron, Silver

- (Sotol) Hacienda De Chihuahua, Anejo

- (Mezcal) Montelobos, Joven

{“El Barril” Barrel Aging Tequila} taste the impact of the aging barrels with these reposados \$31

- Olmeca Altos Reposado - (6 to 8mo. oak-bourbon casks)

-Codigo 1530 Reposado - (6mo. oak-cabernet casks)

- Clase Azul Reposado - (8mo. oak-bourbon, cognac, sherry casks)

{“El Mundo” Mezcal Regions} three different mezcals, three growing regions \$36

- Oaxaca (South) - Del Maguey Vida Mezcal

- Guerrero (South Central) - Amaras Mezcal Joven Cupreata

- Sonora (Northwest) - La Nina del Mezcal Tobala

{“El Catrin” Añejos by Don Julio} at age 17, Don Julio González revolutionized the world

choosing quality over quantity - (Aged 18 to 36+ months) \$51

- Anejo Tequila

- 1942 Anejo Tequila

- REAL Extra-Anejo Tequila

CHIPS & GUACAMOLE

{Guacamole - Hola Traditional} \$8 **vegan keto gf**
avocado + onion + garlic + fresh lime + jalapeno + cilantro + serrano chile + dried spices

{Guacamole - Madre's Style} \$8.5 **vegan keto gf**
hola traditional w/ pomegranate seeds + toasted pepitas

{Guacamole - "Dirty"} \$9.5 **keto gf**
hola traditional w/ crispy chorizo + chicharron + queso cotija

Enjoy your salsa or guacamole...

w/ tortilla chips (complimentary) **gf**

w/ house-made tajin dusted chicharron (add \$3) **keto gf**

w/ jicama + pepper + cucumber + tajin (add \$3) **vegan gf**



SHAREABLES

{Corn Tortilla Quesadilla} \$7.5 **vegetarian gf**
queso fresco + queso cotija + queso oaxaca + monterey jack + chipotle mayo + pickled red onion
w/achiote jackfruit, crispy chickpeas + grilled pineapple + roasted onion (add \$3) **vegetarian**
w/ pulled chicken, roasted tomato + roasted onions + rajas (add \$3) **gf**
w/ carne asada steak chimichurri, roasted mushrooms + serrano chile (add \$4)

{Queso Fundido} \$8.5 **keto gf** (w/tajin veggie, no tortilla +\$2)
queso oaxaca + queso cotija + monterey jack + chimichurri + flour tortillas
w/ chorizo (add \$3.5) **keto gf** (w/tajin veggie, no tortilla +\$2)
w/ mushrooms (add \$3) **keto gf** (w/tajin veggie, no tortilla +\$2)
w/ chorizo & mushrooms (add \$4) **keto gf** (w/tajin veggie, no tortilla +\$2)

{*Aguachile Shrimp & Crab Ceviche} \$17 **gf**
aguachile verde + cilantro + fresh lime + corn + serrano chile + red onion + cucumber + avocado + blue corn tostadas

{Cantina Nachos} \$11 **vegetarian gf**
black beans + aguacate salsa + queso fresco + queso cotija + queso oaxaca + monterey jack + pico de gallo + crema + serrano chile + green onions
w/ pulled chicken (add \$5.5) **gf**
w/ pork belly & shoulder carnitas (add \$6) **gf**
w/ carne asada steak chimichurri (add \$7)
w/ combo - choose two (add \$7.5)

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MARGARITAS + PALOMA

{“La Sirena” Pomegranate Margarita} \$10
el jimador blanco + pama liqueur + pom juice + fresh sour + pomegranate seeds + lemon-sugar rim

{“La Estrella” Lime Margarita} \$9
cazadores reposado + agavero orange + fresh sour + fresh lime juice + lime-salted rim

{“El Pajaro” Strawberry Margarita} \$10
el jimador blanco + agavero damiana + fresh strawberries + fresh sour + lemon-sugar rim

{“La Chalupa” Mango Margarita} \$10
olmea altos blanco + patron mango liqueur + fresh mango + fresh sour + tajin-salt rim

{“El Sol” Grapefruit Paloma} \$8
cazadores reposado + fresh grapefruit juice + grapefruit soda + lime-salt rim



MEZCAL'RITAS

{“La Muerte” Cherry Lime Mezcal'rita} \$11
xicaru mezcal reposado + luxardo liqueur + fresh lime juice + luxardo cherry + lime-salted rim

{“El Diablo” Spicy Pineapple Mezcal'rita} \$11
del maguey vida mezcal + ancho reyes + grilled pineapple + habanero firewater + fresh sour + habanero-salt rim

{“El Alacran” Spicy Smoked Mezcal'rita} \$11
del maguey vida mezcal + ancho reyes + ancho reyes verde + habanero firewater + fresh sour + habanero-salt rim



COCKTAILS

{“La Bota” Ginger Lime Mule} \$9
tito's vodka + fresh lime juice + LGB ginger beer + fire water

{“La Maceta” Mint Mojito} \$9
clement white rum + fresh mint + fresh lime juice + fresh sour + club soda

{“La Dama” Bloody Mary} \$10
tito's vodka + hola house bloody mary mix + tajin veggies



SANGRIAS

{“El Cotorro” White Sangria} \$8
rioja + coconut rum + almond liqueur + lemon + strawberry + pineapple + mint

{“El Corazon” Red Sangria} \$8
tempranillo + spiced rum + crème de cassis + cinnamon orange liqueur + lemon + orange + green apple

{“La Rosa” Spicy Rose' Sangria} \$8
moscato + lime + grapefruit + pomegranate + cucumber + cilantro + jalapeno