

2023
EDITION

Cocina fusión experience

Hola Tacos & Cantina *on Larchmere*





Welcome to our Cantina!



WHO WE ARE

*We are a family run operation.
At HOLA, we pride ourselves
in cooking from scratch,
with fresh ingredients,
even something so simple
like just our beans are done
without using canned products.*

*We believe in quality vs quantity,
& welcoming you with warm service.*



BE PATIENT IT'S TOTALLY WORTH IT

**WE DON'T USE
ANY MICROWAVES,
ONLY FRESHLY GRILLED &
BRAISED MEATS, SAUTEED
INGREDIENTS, NON-GMO
NON-PRESERVATIVE CORN
TORTILLAS & FRESH CUT
VEGETABLES.**



OUR BEER IS BREWED HERE IN OHIO WITH 100% NATURAL INGREDIENTS

*We use nothing but the best and
highest quality ingredients,
grains, hops and products
available when brewing our beer.*

- PULPO BEER CO -

THINGS YOU NEED TO KNOW

*WHILE YOU VISIT
OUR HOME!*

HAPPY HOURS

**Daily
3pm-6pm**

**\$5 margaritas
\$5 craft beers
\$5 select spirits
\$5 wine pours**



BRUNCH MENU

SATURDAYS & SUNDAYS
FROM 11AM-3PM



HOLA
Tacos+cerveza

B.A.E TACOS 14

(BACON, AVOCADO, EGG)

3 TACOS WITH CHIPOTLE CANDIED BACON, CHEESE, SCRAMBLED EGGS & AVOCADOS

CHILAQUILES 12 (VEGETARIAN)

CORN CHIPS SAUTEED IN SALSA ROJA, 2 FARM EGGS, MEXICAN CREMA, PICKED ONIONS, CILANTRO & COTIJA CHEESE

THE PANCHO VILLA 16

(THE BREAKFAST OF EVERY REVOLUTION HERO)

CARNE ASADA, HOUSE MADE REFritos (FRIED BEANS), YELLOW RICE, 2 EGGS ANY STYLE PICKLED ONIONS & TORTILLAS

CHICKEN TINGA HUEVOS RANCHEROS 14 (A YUMMY VERSION

OF THE TRADITIONAL MEXICAN STAPLE)

WARM GRILLED TORTILLAS TOPPED WITH CHICKEN TINGA SAUTEED WITH QUESO & MORITA SALSA GRAVY, 2 FARM EGGS, COTIJA CHEESE & AVOCADOS

CHICKEN TAQUITO ENCHILADAS 12

(VEG AVAILABLE, W/ CAULIFLOWER)

3 CHICKEN TAQUITOS TOPPED WITH WARM SALSA ROJA, 2 FRIED EGGS, MEXICAN CREMA, COTIJA CHEESE RADISHES & CILANTRO

SPICY BREAKFAST BURRITO 14

(CAULIFLOWER, STEAK, BIRRIA BEEF, CHICKEN)

CHIHUAHUA CHEESE, SCRAMBLED EGGS, CHIPOTLE CANDIED BACON, HASH BROWNS, AVOCADOS & RADISH

BUILD YOUR OWN BRUNCH

(CHOOSE ANY COMBINATIONS FROM THE OPTIONS BELOW)

CHOOSE YOUR OPTIONS

steak 5

chicken tinga 4

chipotle candied bacon 4

fried brussel sprouts 3

fried broccolini 4

2 eggs any style 4

crispy tostadas 3

warm tortillas 3

hash browns 3

yellow rice 3

refritos (fried beans) 3



DRINKS

NON-ALCOHOLIC

coffee - espresso

cappuccino

hot chocolate

orange juice

jumex juice

fountain drinks

jarrito flavored sodas

ALCOHOLIC

Mimosas \$6

Tequila sunrise \$8

Beermosas \$6

Traditional

(Orange juice &

Mamacita Blonde ale)

Pineapple Beermosa

(Pineapple juice & La Nueva Hazy IPA)

**TRY ONE OF
OUR NEW HOUSE
MARGARITAS**

**SPICY RIM
WITH**
CHILE TOREADO

**SWEET RIM
WITH**
GUMMIES

STARTERS DE LA CASA



QUESO

Plain **7 veg** Charred corn **9 veg** Birria Beef & Pickled Onion **11**

GUACAMOLE **11** |

Made fresh daily / topped with house pickled jalapenos / radish / cilantro / chips

CHIPOTLE CHICKEN EGGROLLS **12** |

Made and rolled from scratch served with habanero/mango sauce & poblano aioli

BUFFALO CAULIFLOWER WINGS **GF 12** |

Served with street corn / Mexican sour cream

CHILE MORITA SALSA **6 veg** |

Hola Tacos signature Chile Morita salsa /chips

CHIPOTLE BUFFALO WINGS **16** |

Marinated before being fried, tossed in our house made recipe and then served with street corn / Mexican sour cream

NACHOS **12 veg** |

House-made never canned refried beans / cheese sauce / pico de gallo pickled jalapenos / guacamole / mexican crema

Add birria +4 - chicken tinga +6 - carne asada +5 - chorizo +4

BRAISED BEEF EMPANADAS **14** *vegetarian ones also available* |

Hand crafted yellow corn masa turnovers / braised beef and potato filling served with pico de gallo and poblano aioli
(*veggie empanadas* - cheese, spinach, mushrooms & black olives)

SUPER SAMPLER PLATTER **38** |

Generous portion of nachos with Birria beef, chicken tinga, guacamole, queso fundido, our home - made refried beans, cotija cheese, chipotle wings, eggrolls & empanadas





tacos

\$5.50 ea |

Our tacos are fresh, all ingredients cooked every day using authentic chiles and spices
all are served in fresh, non-preservative corn tortillas - choose any combination of tacos

Sides

\$3ea |

shoe string fries
fresh refried beans

yellow rice
queso 2oz.

consome dipping broth
guac 2oz.

OUR FAMOUS BIRRIA TACO GF

consome crispy grilled corn tortillas /
slow-braised beef (or chicken tinga)
chihuahua cheese / cilantro + onions

SPICY SOY STEAK GF

USDA sirloin / spicy soy glaze /
fried broccolini / cotija cheese

BAJA TACO GF

fried cod / citrus jalapeno slaw / sour crema

SHORT RIB TACO GF

citrus jalapeno slaw / pickled onions / cotija

B.L.T.A TACO GF

house chipotle candied bacon
lettuce / tomato & avocados / orange guajillo sauce

CHICKEN TINGA GF

pulled chicken / pickled onions + habanero /
cotija cheese / sour crema / cilantro

SPICY BROCCOLINI TACO GF veg

fried broccolini / pickled onions / radishes / mango habanero sauce / cotija

FRIED BRUSSEL SPROUTS GF veg

fried corn / pickled onion / poblano aioli / cilantro

CHOLO TACO GF veg

refried beans / yellow rice / cheese / salsa roja /
guac / pickled onions + habanero

BUFFALO CAULIFLOWER TACO GF veg

citrus jalapeno slaw / cotija cheese / poblano aioli



SPICY SOY
STEAK TACO
with fried broccolini
& cotija cheese





FISH & CHIPS
gluten free
battered
fresh cod
w/ habanero &
mango sauce



SHORT RIB MOLE
with sweet
potato mash
& fried broccolini



BIRRIA TAMAL
house made
tamal with
tender Birria
& brussel sprouts

MEXICAN LOMO SALTADO
soy sirloin tips
saute atop
fries & yellow
rice



Mains

CHILE
COLORADO
BURRITO

SHORT RIB MOLE 24 |

Tender short rib glazed with our house made mole & served w/ sweet potato & fried broccolini

SMASHBURGER 16 |

Poblano aioli / lettuce / tomato
chihuahua cheese / potato bun
jalapenos & chipotle candied bacon

MEXICAN LOMO SALTADO 30 |

Prime sirloin & onion/tomato/poblano pepper sauté
atop shoestring fries / yellow mexican rice
- A take on a Peruvian classic

BIRRIA TAMAL 22 |

Layered house-made masa cooked in plantain leaves
slow roasted birria beef / fried brussel sprouts
roasted cheese

FISH & CHIPS 18 |

House battered fried cod / shoe string fries
& house made habanero mango sauce

CHOPPED SALAD 10 |

Iceberg lettuce / avocado / corn / tomato / tortilla chips
red onion / cucumber / orange guajillo dressing

sirloin strips +6 chipotle grilled chicken +5 fried cod +6

MEXICAN RAMEN 14 |

Tender Birria beef / house made beef broth / onions
maruchan noodles / radish / cilantro + roasted corn
add fried egg +3

CHILE COLORADO BURRITO 16 |

Chihuahua / fried beans/ rice / cilantro / salsa roja / onions / guac
(choose from sirloin steak - birria beef - chicken tinga - coliflor - fried cod)

QUESABIRRIA 18 |

Huge flour tortilla quesadilla / birria beef /
chihuahua cheese / cilantro and onions

BIRRIA PIZZA 22 |

Mexican marinara / chihuahua cheese /
cilantro + onions / radishes + Birria beef



**THE
BEST PIÑA
COLADA
IT'S RIGHT
HERE IN
YOUR
BACK
YARD**



Desert?



**fried caramel
bliss w/ icecream**

**vanilla
flan**

**Mexican
chocolate
lava cake**



HAPPY HOURS

DAILY FROM 3PM-6PM

\$5 MARGARITAS

\$5 CRAFTS

\$5 WINE POURS

\$5 SELECT SPIRITS

Coctails

HOUSE MARGARITA

Reposado tequila, sour mix, triple sec 11

flavors

guava * hibiscus * mango

watermelon * strawberry * blood orange

cucumber * habanero + lime

Rim option

sugar & gummies * spicy tajin & jalapeno

* Salt * no rim

PIÑA COLADA

house made coconut & pineapple mix,
Diplomatico Reserva 12

EL VAMPIRO

El Silencio Mezcal, fresh lime,
chile morita syrup 12

CUBAN MOJITO

fresh limes / mint / brown sugar
bacardi / splash of soda 13

LA VENGANZA

Bulleit Bourbon, habanero & lime,
tamarind soda 12

Beers

DRAFTS

PULPO LIBRE *

Mexican Lager (4.5% ABV)

BLONDE MAMACITA *

Blonde Ale (4.7% ABV)

MEDUSA *

Hazy Pale Ale (5% ABV)

EL CAPOCCINO *

Coffee Blonde (6.3% ABV)

LA NUEVA IPA *

Hazy IPA (8% ABV)

MODELO ESPECIAL

Mexican Lager (4.5% ABV)

BOTTLES

Pacifico (4.5% ABV) 5

Modelo Especial (4.4% ABV) 5

Modelo Negra (5.4% ABV) 6

Wines

REDS

CARLOS SERRES

Tempranillo, Spain 10/36

CARLOS SERRES

Rioja, Spain 11/36

PASCUAL TOSO

Malbec, Argentina 9/34

HESS SHIRTAIL

Cabernet Sauv, California 12/38

WHITES

SANTA JULIA

Char, Argentina 10/29

TI AMO

pinot grigio, Italy 10/28

OYSTER BAY

sauv. blanc,
New Zealand 9/32

HOLA
Tacos + cerveza