



[est. 2014] Stillwater, Minnesota
acronym: locally owned, locally operated

EAT DRINK SOCIALIZE

tasters 2
micro plates

spicy ahi poke* • nori (GF)
pancake • ricotta, berry (GF)

catsmo smoked salmon • crème fraiche (GF)
duck bacon • orange, gorgonzola, pecan (GF)

small plates

- marinated olives • orange, fennel, chile, garlic, xvoo (GF) 4
- alderwood smoked salt & rosemary fries • basil aioli (GF) 6
- bacon jam crostini • brie, roasted tomato, greens 8
- banh mi crostini • bakers foie, pork belly, spicy slaw, crackling 8
- chicken & ghost jack quesadilla • avocado, salsa (hot!) 8
- kfc 'korean fried chicken' wings • lemongrass aioli (GF) 10
- fried crab tater tots • roast tomato, old bay mayo, mustard (GF) 12
- togarashi seared ahi* • avocado, red chile, lime (GF) 12
- scallops & prosciutto • wild mushroom, shallot, truffle oil (GF) 15

soup & salads

- add chicken to any salad 5
- coconut curry chicken soup • (GF) 6
- ginger, lime, lemongrass, cilantro,
beech mushroom 6
- roast grape salad • pear, pecan,
goat cheese, dried cherry vin (GF) 7/12
- gorgonzola & romaine • candied
pecan, dried cherry, gorgonzola
vinaigrette (GF) 7/12
- caesar salad • parm-reggiano,
lemon, garlic, anchovy crouton 7/12
- field greens • cherry vin (GF) 4

burgers & dogs

- everyday short rib-brisket blend 11
add-ons: bacon 1 cheese 1
lettuce/tomato .5 onion .5
- lolo • steak sauce, bacon, ghostjack 13
- fat joe • bacon, pork belly, swiss, slaw 13
- jamz • bacon jam, gorgonzola, greens 13
- bacon wrap hot dogs • mustard, salsa 12

tacos

- korean bbq hanger steak tacos • napa, pickle, aioli 15
- roast amish chicken tacos • avocado, salsa, ghostjack 13
- falafel tacos • yogurt, dill, tomato, cucumber, avocado 12
- fish tacos • chimichurri, salsa, avocado, cabbage 15
- pork belly tacos • hoisin, pickled cucumber, napa 13
- pork cubano tacos • lime, mustard, ham, swiss, pickle 12
- duck tacos • breast & bacon, napa, hoisin, cucumber 15

served w/ field greens • sub fries 1 • sub smoked salt fries 2 • sub lolo side 2
gluten free tacos = sub corn tortillas or lettuce wrap

lolo sides 5

- parm tater tots curry ketchup (GF)
- fried brussels sprouts fish sauce vin (GF)
- broccolini soy, lemon, truffle, parm (GF)
- corn, zucchini, avocado lime, chile (GF)

entrees

- seared amish chicken • natural jus, roasted organic farm vegetables, crackling crumble (GF) 20
- alaskan cod • soju-miso glazed, broccolini, pickled shallot, seared sticky rice, miso vinaigrette (GF) 20
- pork tenderloin • korean bbq, lemongrass aioli, pickled cucumber, bacon hashcake (GF) 20
- duck breast • five spice, beijing bbq, stir fry broccolini, seared sticky rice (GF) 25
- prime hanger steak • ancho dry rub, lolo steak sauce, pickled shallot, chile, frisee, parm tater tots (GF) 27
- fifty day dry aged ribeye • garlic confit tallow butter, roasted farm vegetables, fleur de sel (GF) 45

executive chef: brad nordeen chef de cuisines: ervin thomas, sam gates sous chefs: quinton hammond, adam stern

*Eating raw or undercooked meat, seafood, and eggs can increase the risk of foodborne illness.
Farms/Suppliers: C&S Gardens, Rising Sun, Tumulty's Bees, Fish Guys, Gerber, Creekstone