



tasters & snacks ^{GF}

spicy ahi poke* • nori, lemongrass aioli	2	smoked salmon • cucumber, crème fraiche, tobiko	2
chicken crackling • pickled things, frisee	2	guanciale crisp • saba fig, goat cheese	3
togarashi potato chips • crunch & flavor	3	castelvetrano olive • fennel, orange, chile	4

small plates

alderwood smoked salt & rosemary fries • basil aioli ^{GF}	6
cauliflower & gorgonzola • saba, pickled red chile, pork belly ^{GF}	6
white bean hummus • salsa verde, harissa, pickled shallot, pita	6
gyros • lamb-beef-bacon blend, tzatziki, cucumber, tomato, pita	7
banh mi toast • bakers foie, pork belly, spicy slaw, crackling	8
wild mushroom grilled toast • crème fraiche, roast garlic, thyme	9
kfc 'korean fried chicken' wings • lemongrass aioli ^{GF}	10
baja style shrimp ceviche • tomato, lime, avocado, tortilla chip ^{GF}	12
togarashi seared ahi • red chile, lime, avocado, citrus salt ^{GF}	13
scallops & prosciutto • wild mushroom, shallot, truffle oil ^{GF}	15

soup

coconut curry chicken soup • ginger, lime, lemongrass, cilantro, beech mushroom ^{GF} 6

salad

honeycrisp apple & goat cheese candied pecan, cherry vin ^{GF} add chicken 5 7/12

caesar w/ boquerones lemon, garlic, grilled crouton, parm-regg add chicken 5 7/12

gorgonzola & romaine ^{GF} candied pecan, dried cherry, gorgonzola vin add chicken 5 7/12

burgers

everyday add-ons: bacon 1 cheese 1 lettuce/tomato .5 onion .5	11
lolo • steak sauce, bacon, ghostjack	13
fat joe • bacon, pork belly, swiss, slaw	13
jamz • bacon jam, gorgonzola, greens	13
animal • onion, tomato, pickle, american	13
pork x 3 • manchego, tomato, harissa aioli	12
lamb • yogurt, cucumber, pepperoncini	13

tacos & other goodies

korean bbq hanger steak tacos • napa, pickle, aioli	15
roast amish chicken tacos • avocado, salsa, ghostjack	13
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, hoisin, cucumber, napa	15
bacon wrapped hot dogs • spicy slaw, sriracha, aioli	12
falafel wrap • red zhug, tomato, onion, cucumber, pita	12

served w/ field greens • sub fries 1 • sub smoked salt fries 2 • sub lolo side 2

executive chef brad nordeen

chef de cuisine aaron cave

sous chef shred coenen

^{GF} fried brussels sprouts fish sauce vin, basil	polenta smoky braised kale
lolo sides 6 broccolini soy, lemon, truffle, parm	harissa roasted squash citrus salt
parmesan taters tots curry ketchup	bacon hashcake horseradish crème fraiche

steak ^{GF}

prime hanger 27

dry aged ribeye 40

served with ancho dry rub, lolo steak sauce, pickled red chile, onion, frisee, parmesan tater tots

entrees

country style pork ribs • tamari-ginger marinade, spicy slaw, bacon hashcake, broccolini ^{GF}	19
seared amish chicken • parmesan polenta, smoky braised kale, kalettes, chicken skin jus ^{GF}	21
alaskan cod • soju-miso glaze, stir fry broccolini, pickled shallot, sticky rice, crispy salmon skin ^{GF}	21
market fish • cauliflower puree, braised leeks, kalettes, guanciale crisp, apple-serrano emulsion ^{GF}	mkt
butter poached lobster tails • lobster butter, lemon, broccolini, bacon hashcake ^{GF}	32
fresh herb falafel • harissa roasted squash & kohlrabi, radish, red zhug, spiced honey ^{GF}	16
smoked beef brisket sausage • parmesan polenta, smoky braised kale, kalettes, chicken skin jus ^{GF}	17
pappardelle w/ braised chicken & porcinis • garlic, thyme, pecorino, parm, crackling crumble, jus	19

*Eating raw or undercooked meat, seafood, and eggs can increase the risk of foodborne illness.

Farms & Suppliers Beef/Pork: Creekstone Chicken: Gerber Duck: Maple Leaf Fish: Fish Guys