



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

EAT DRINK SOCIALIZE

**tasters** 2 (GF)  
micro plates

spicy ahi poke\* • nori  
chicken crackling • pickled things

catsmo smoked salmon • crème fraiche  
duck bacon • cherry, gorgonzola, pecan

### small plates

marinated olives • orange, fennel, chile, garlic, xvo0 (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)	
ginger, lime, lemongrass, cilantro, beech mushroom	6
honeycrisp apple • pecan, (GF)	
goat cheese, cherry vin	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)	3

### 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 (GF)	parm tater tots curry ketchup	fried brussels sprouts fish sauce vin
	broccolini soy, lemon, truffle, parm	bacon hashcake basil aioli, chive

### entrees (GF)

seared amish chicken • smoky braised kale, parmesan polenta, fried kalettes, chicken skin jus	21
alaskan cod • soju-miso glazed, broccolini, pickled shallot, seared sticky rice, miso vinaigrette	21
pork tenderloin • korean bbq, lemongrass aioli, pickled cucumber, bacon hashcake	21
smoked brisket bratwurst • frisee, pickled chiles, red onion, parmesan tater tots, wholegrain mustard	18
duck breast • duck bacon-mushroom steamed dumpling, broccolini, kalettes, px glaze	26
prime hanger steak • ancho dry rub, lolo steak sauce, pickled onion, chile, frisee, parm tater tots	27
butter poached lobster tails • lobster butter, lemon, broccolini, bacon hashcake	32

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