

Happy Hour

CHARCUTERIE

CHARCUTERIE BOARD SERVED WITH CORNICHON PICKLES,
MARCONA ALMONDS, FIG JAM, & ITALIAN SEA SALT
CRACKERS

CHEESE: RED HEAD CREAMERY LITTLE LUCY BRIE (SOFT),
GERMAN BUTTERKASE (MEDIUM), HOOK'S 4 YEAR WHITE
CHEDDAR (FIRM)

MEATS : ITALIAN PROSCIUTTO DE PARM, PORCINI & BLACK
PEPPER BRESAOLA (NYC), RED WINE CURED GENOA SALAMI

CHOICE OF 2 MEATS & 2 CHEESES | 19
CHOICE OF 3 MEATS & 3 CHEESES | 27

S M A L L B I T E S

WHIPPED RICOTTA | 8

hand-dipped ricotta, toasted cracked black pepper,
whole fresh honeycomb, grilled PQB 1979 multigrain bread

CLASSIC HOT WINGS | 8

Six crispy wings and drums, blue cheese,
homemade buffalo sauce, buttermilk ranch dressing,
celery, carrot sticks

DIPS & CHIPS | 8

made from scratch artichoke and spinach dip, grated pecorino,
mozzarella, cream cheese, smoked cheddar, hook's cheddar-4
year aged, sarvecchio parm, house tortilla chips, fire-roasted
salsa

HOUSE MEATBALLS | 8

beef and pork meatballs, cherry tomato marinara, fennel
breadcrumbs, whipped ricotta

CRISPY BRUSSELS & SWEET POTATOES | 8

mustard cream, apple reduction, chervil, togarashi

CRISPY CHICKEN SANDWICH | 10

buttermilk brined chicken, housemade bread and butter
pickles, garlic mayo, brioche bun

LOLA'S CHEESEBURGER | 10

One 3oz ground beef patties, smashed and griddled,
brioche bun american cheese, shredded iceberg,
dill pickle, signature sauce

*consumer advisory: these items are cooked to order or contain raw or
undercooked ingredients. consuming raw or undercooked meat, poultry, eggs
or seafood may increase risk of foodborne illness. steaks are cooked to order.
Please alert your server of any dietary requirements or allergies.

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DRINKS

BEER | 6

MILLER LITE
PERONI LAGER
BLUE MOON BELGUIM - STYLE
GUINNESS IRISH STOUT
DAISY CUTTER

SELTZERS | 6

HIGHNOON PEACH
HIGHNOON GRAPEFRUIT
HIGHNOON PINEAPPLE

WINE | 10

HOUSE PROSECCO
HOUSE ORANGE SPARKLING BRUT
HOUSE PINOT GRIGIO
HOUSE CHARDONNAY
HOUSE ROSE
HOUSE CABERNET

CLASSIC(ISH) COCKTAILS | 12

ROB ROY
CHERRY COLA OLD FASHIONED
SAZERC
NEGRONI
MANHATTAN

ZERO PROOF | 10

GINGER TURMERIC OLD FASHIONED
STRAWBERRY MOJITO
ELDERFLOWER GARDEN
VIRGIN ROSE SANGRIA

MARTINIS | 10

LEMON DROP
ESPRESSO
LOLA'S
VESPER
COSMO
APPLE-TINI

LOLA'S
RESTAURANT & BAR

**A 3.5% surcharge will be added to your final bill to assist in covering the costs of benefits for our valued team members. If you would like this removed, please let us know. Thank you for your support!*

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