TUESDAY - THURSDAY 11:30am -10:00pm FRIDAY - SATURDAY 11:30am -11:00pm

SUNDAY

11:30 am - 4:00 pm

LOLA, RESTAURANT & B

LOCATION
111 N Carpenter Street
Chicago, Illinois
Lolaschicago.com
@lolaschicago

APPETIZERS

CRISPY BRUSSELS & SWEET POTATOES | 15

mustard cream, apple reduction, chervil, togarashi

DIPS & CHIPS | 14

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

LOLA'S SHRIMP COCKTAIL | 22

Four jumbo shrimp, fiery cocktail sauce, sea salt crackers

CLASSIC HOT WINGS | 20

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

TRUFFLE FRIES | 12

beef fat fries, sarvecchio parmesan, chives, garlic mayo, white truffle

HOUSE MEATBALLS | 15

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

MAIN PLATES

LOCH DUART SCOTTISH SALMON | 35

grilled salmon, partanna EEVO, fresh lemon, thyme, sautéed baby spinach, roasted garlic

STEAK FRITES* | 47

Slagel family farm 12oz NY strip, crispy beef fat frites, steak salt

SALADS & SANDWICHES

Add Grilled Chicken + \$12 | Add Steak + \$16 Add 3 Shrimp +\$15 | Add Salmon +\$12 | Add Avocado + \$3

★ CARPENTER STREET | 24 ★

mixed greens, cornbread croutons, pulled chicken, avocado, tomato, dates, goat cheese, jalapeno champagne vinaigrette

CAESAR | 18

romaine, reggiano cheese, smoked great lakes whitefish, garlic croutons, lemon, dill, homemade caesar dressing

SANTA FE | 18

romaine, sweet corn, black beans, pico de gallo, roasted peppers, pepperjack cheese, avocado, crispy tortilla strips, chipotle ranch dressing

GRILLED MEDITERRANEAN | 18

grilled zucchini, eggplant, red pepper, onion, farro, arugula,, kalamata olives, cremini mushrooms, crumbled feta, balsamic vinaigrette

LOLA'S SALAD | 18

romaine hearts, pickled peppers, carrots, chickpeas, provolone, genoa salami, cherry tomatoes, toasted sunflower seeds, sarvecchio parmesan, chives, buttermilk herb vinaigrette

Substitute GF bread for an upcharge.

THE HAM | 14

toasted PQB 1979, Nueske country ham, gruyere, dijonnaise, dill pickles, crisp romaine lettuce, served with chips

THE CLUB | 16

toasted PQB sourdough, roasted turkey, thick cut pepper bacon, lettuce tomato, aioli, served with chips

CRISPY CHICKEN SANDWICH | 17

buttermilk brined chicken, housemade bread and butter pickles, garlic mayo, brioche bun served with your choice of fries or a side salad

Buffalo Dipped |\$2 Nashville Dry Rub |\$2

🗶 LOLA'S CHEESEBURGER | 19 🥋

two 3oz ground beef patties, smashed and griddled, brioche bun american cheese, diced onions, dill pickle, signature sauce served with your choice of fries or a side salad.

Triple patty | \$6 Add Bacon | \$4 Add Egg | \$2

FRENCH DIP | 29

Neave farm shaved prime rib, garlic toasted PQB baquette, gruyere, horseradish cream, red wine demi jus served with chips



BFFR

RESTAURANT B A R

CLASSIC(ISH) COCKTAILS | 17

CHERRY COLA OLD FASHIONED | +2

Taste cherry cola nostalgia. four roses bourbon, topped with cherry cola demerara, cherry bark bitters

NEGRONI

A spirit-forward negroni using Italian gin, mancino vermouth di chinato, amara aperitivo, all smothered in orange bitters

MEZCAL OLD FASHIONED

Our take on a oaxacan old fashioned, la luna mezcal, pineapple, himalayan pink salt agave nectar, lime, bay leaf, allspice bitters

PASSION FRUIT MARGARITA

This punchy margarita pulls together real del valle tequila blanco, passion fruit syrup, a combo of lime and lavender bitters. black lava salt

CRANBERRY MULE

A twist on a moscow mule with Lola's beloved Sobieski vodka, house made cranberry cordial, lime juice, ginger beer



MARTINIS 17

LOLA'S MARTINI | +2

Our flagship martini! Your choice of sobieski vodka or skeptic gin. Rose vermouth, pomegranate syrup, french strawberry vinegar, sakura bitters

ESPRESSO MARTINI

Sobieski vodka, coffee liqueur, Lola's secret espresso mix, demerara, Irish cream, cacao nibs

LEMON DROP

Lola's Sobieski vodka infused lemon meritage. japanese yuzu liqueur, cane sugar, sea salt, lemon

FRENCH MARTINI

Sobieski vodka, framboise liqueur, fresh pineapple, lime bitters. A properly made french martini

CLOVER CLUB

A crowd-pleaser of a gin classic! skeptic gin, raspberry syrup, fresh lime juice, satiny egg white

NEW YORK SOUR

A traditional whiskey sour with bonded rye whiskey, orange curacao, cane sugar, calamansi, orange bitters, egg white,

COCKTA

Add spirits | \$4: Sobieski Vodka, Skeptic Gin, Four Roses Bourbon, Real De Valle Tequila Blanco, 10 to 1 White Rum, Orchard House Scotch Whiskey, Rittenhouse Rye Whiskey

TROPICAL TURMERIC & GINGER OLD FASHIONED

An "old fashioned" mocktail. Turmeric and ginger tea infused with pineapple, himalayan pink salt, agave nectar, orange blossom ice cube

ELDERFLOWER GARDEN

Fresh out of the garden, a zero-proof herbaceous spirit mixed with cucumber syrup, calamansi vinegar, elderflower tonic, club soda, cucumber & rosemary

STRAWBERRY MOJITO

A delicious refreshing mocktail with strawberries, mint, house-made simple syrup, & lime juice, topped with club soda.

VIRGIN ROSE SANGRIA

Fresh fruit, cranberry juice, pomegranate juice, orange juice, fresh herbs, club soda, non-alcoholic sparkling rose

<u>B E E R | 9</u>

MILLER LITE, PERONI LAGER, BLUE MOON, REVOLUTION IPA, GUINNESS, COORS N.A BEER, SAMUEL ADAMS N.A BEER, KROMBACHER N.A BEER

NON -ALCOHOLIC BEVERAGE | 6

COKE, DIET COKE, SPRITE, GINGERALE, ICED TEA, LEMONADE, ARNOLD PALMER,

SPARKLING WATER

VERO SPARKLING WATER | 7

Lola's Restaurant & Bar provides ultra-filtered purified bottled water for all our guests, in our eco-friendly re-usable bottles.





