THE MORNING FIX

Offered Daily from 6:30am until 11:00am

THE GRIDDLE

LoLa Buttermilk Pancake ***(veg)***
Blueberry Compote, Maple Syrup....18
Brioche French Toast ***(veg)***
Bourbon Crème Anglaise, Maple Syrup....20
Belgian Waffle ***(veg)***
Strawberry Cream, Salted Butter, Banana Brûlée, Pretzel Crunch....19

FARM FRESH EGGS

Served with Choice of Breakfast Potatoes, Fruit, or Toast

Two Eggs Any Style
Choice of Nueske Bacon or Turkey Sausage....13
Create Your Own Omelet (Egg Whites Available)
Choices Include: Tomatoes, Onion, Peppers, Asparagus, Mushrooms, Turkey Sausage, Ham
Swiss, Havarti....18
Eggs Benedict
Poached Eggs, Smoked Canadian Bacon, Hollandaise, English Muffin....13
Fried Egg Sandwich
Crispy Nueske Bacon, Pepper Jack Cheese, Brioche Bun....12

PALM BEACH FLAVORS

We Proudly Serve Sunshine State Cage Free Eggs

Avocado Toast
Sourdough, Blue Crab, Pea Shoots, Hollandaise....18
The American
Freshly Squeezed Fruit Juice, Two Eggs Any Style, Nueske Bacon or Turkey Sausage
Breakfast Potatoes, Freshly Baked Pastries or Toast, Coffee or Tea....20
Wagyu Steak & Sunny Eggs ***(gf)***
Chimichurri Potatoes, Coffee Glaze....32
Florida Lobster Benedict
Butter Poached Lobster Tail, English Muffin, Poached Eggs, Hollandaise, Breakfast Potatoes....35
LoLa Smoked Lox
Heirloom Tomatoes, Dill Red Onion, Capers, Cream Cheese, Toasted Everything Bagel....25

BREAD & PASTRIES

Sliced Bread Selection from Zak the Baker ***(veg)***
Sourdough, Rye, Multigrain....7
Selection of Pastries ***(veg)***
Blueberry or Corn Muffin, Cinnamon Roll, Chocolate Chip Cookie, Vegan Banana Bread....6
New York Style Bagels ***(veg)***
Plain or Everything Bagel, Cream Cheese....8

TROPICAL FRUIT JUICE & SMOOTHIES

Selection of Freshly Squeezed Juices From Florida Farmers
Orange, Grapefruit....6
Fresh Coconut Water
Thai Coconut....9
Tropical Fruit Salad
Greek Yogurt, Florida Honey....9
Berry Parfait
Berries, Granola, Coconut Yogurt....12
Green Machine
Lacinato Kale, Banana, Kiwi, Mango, Orange Juice....9
Sunset Ave
Strawberry, Mango, Pineapple, Papaya, Coconut Water....12

COFFEE & MORE

We Proudly Brew La Rocca Coffee and Espresso

Regular or Decaf Coffee....6
Cappuccino & Specialty Coffee....7
La Rocca Tea Selection
Earl Grey, English Breakfast, Chamomile, Green Mango Peach....6
San Benedetto Water
Sparkling or Flat....11

Proudly Supporting Local Artisans / Farmers

BRUNCH / LUNCH

Offered Daily from 11:00am until 3:00pm

SMALLER PLATES

Miso Soup *(gf)*
White Miso, Tofu, Feru Wakame, Scallions.....9

Edamame *(gf) (v)*
Maldon Sea Salt.....9

Tuna Tartare
Avocado, Crispy Wonton, Citrus Soy.....20

1/2 Dozen East Coast Oysters
Yuzu Mignonette, Kizami Wasabi Cocktail.....Mkt.

Hong Kong Chicken Lettuce Cups 🌶🌶🌶
Ginger, Scallions, Green Beans, Crispy Lettuce.....17

Conch Fritters
Tomatillo Tartar Sauce, Piquillo Pepper Gastrique.....16

Caramel Chicken Wings 🌶🌶🌶
Fish Sauce Caramel, Lemongrass, Fresno Pepper, Cilantro.....16

Cantonese Style Pork Pot Sticks
Ginger Scallion Dipping Sauce.....19

SALADS

LoLa Chopped *(gf) (veg)*
Romaine Lettuce, Spiced Olives, Feta Cheese, Chickpeas, Hard Egg, Red Onion, Tomato, Cucumber Bell Peppers, Herb Vinaigrette.....18

Burrata & Heirloom Tomato *(gf) (veg)*
Polenta Crusted Burrata, Roasted Tomato Jam, Ramp Pesto, Local Baby Arugula.....15

Crab Stuffed Avocado
King Crab, Kani Kama, Mango, Orange Tobiko, Ponzu.....19

Citrus Lobster Salad
Maine Lobster Tail, Winter Citrus, Cucumber, Avocado, Blood Orange Truffle Vinaigrette, Crispy Wontons..35

PALM BEACH FLAVORS

We Proudly Serve Sunshine State Cage Free Eggs

Avocado Toast
Sourdough, Blue Crab, Pea Shoots, Hollandaise.....18

Wagyu Steak & Sunny Eggs *(gf)*
Chimichurri Potatoes, Black Garlic Demi Glacé.....32

Florida Lobster Benedict
Citrus Hollandaise, Poached Eggs, English Muffin, Breakfast Potatoes.....34

LoLa Smoked Lox
Heirloom Tomatoes, Pickled Onion, Capers, Cream Cheese, Toasted Everything Bagel.....25

Brioche French Toast *(veg)*
Powdered Sugar, Crème Anglaise, Maple Syrup.....20

BURGERS & SANDWICHES

Served with French Fries or Tater Tots

The LoLa Burger
Cabot Cheddar Cheese, Red Onion Compote, Foie Demi, English Muffin.....23

LoLa Classic Burger
Boston Bibb, Heirloom Tomato, Red Onion, Cabot White Cheddar, Dill Pickle, Brioche Bun.....22

The LoLa Vegan Burger *(v)*
Beyond Burger, Daiya Cheddar, Chipotle Vegenaise, Pistou, Vegan Brioche Bun.....20

Asian Inspired Tuna Burger
Wasabi Mayo, Sunomono Relish, Ginger Soy Ginger Beurre Blanc, English Muffin.....28

Florida Crispy Hogfish
Bibb Lettuce, Mango Salsa, Tomatillo Tartar, Brioche Bun.....20

Reuben
House Cured Corned Beef, Garlic Aioli, Jarlsberg Swiss, Purple Kraut, Thousand Island, Grilled Rye.....18

Wagyu Hot Dog
Yellow Mustard, Purple Kraut, Brioche Roll.....20

FRIES

Simple.....10

Spicy ..... Gravy ..... Truffle 12

Offered Daily from 11:00am until 11:00pm

SUSHI STARTERS

Wakame & Sunomono Salad
Seaweed & Sesame Salad, Pickled Vegetables.....17

Tuna & Avocado Poke Salad 🌶
Octopus, Pickled Daikon Radish, Red Onion, Cucumber, Tamari Sesame Sambal.....20

Hot Pepper Hamachi 🌶
Serrano, Sriracha, Micro Cilantro, Ponzu.....22

Black Grouper Tacos
Crispy Gyoza Shell, Yuzu Guacamole, Truffle Cheddar, Micro Flower.....28

Salmon Carpaccio
Chive, Pickled Yuzu Radish, Black Truffle, Ginger Vinaigrette.....50

Wagyu Beef Carpaccio
Dashi Citrus, Serrano Sesame Soy, Avocado, Truffle Aioli, Wild Puffed Rice.....29

SPECIALTY ROLLS

Eden
Seasonal Vegetables, Garam Masala Vegenaise, Crispy Red Quinoa.....18

Capt'n Jose
Spicy Salmon, Cucumber topped with Salmon, Kiwi, Black Tobiko, Sesame Aji Mirin Aioli.....22

Maruko (ma-rew-ko)
Avocado, Tempura Shrimp topped with Sweet Chili Dynamite, Spicy Tuna, Scallion.....24

Asahi (a-sa-hee)
Spicy Salmon, Avocado, Cucumber, Tempura Crunchies topped with Tuna, Salmon, Wasabi Mayo.....23

Anata (a-na-ta)
Spicy Tuna, Cucumber, Tempura Flake, Shiso topped with Tuna, Wasabi Aioli.....23

Tsukiji (su-ki-ji)
Ginger Poached Shrimp, Avocado, Cucumber topped with Spicy Hamachi, Cilantro, Serrano Ponzu, Crispy Rice.....23

Green Light
Spicy Hamachi, Shiso, Granny Smith topped with Kiwi, Ponzu, Lime Zest.....25

CLASSIC ROLLS

California
Kani Kama, Avocado, Cucumber, Sesame Seed.....20

Sweet or Spicy Shrimp Tempura
Avocado, Sesame Seed.....21

Spicy Tuna or Salmon
Scallion, Spicy Mayo.....21

Dynamite
Hamachi, Sriracha, Scallion topped with Spicy Mayo, Furikake.....22

Honshu (hon-shu)
Tuna, Cucumber, Avocado topped with Hamachi, Togarashi, Serrano, Poke Sauce.....26

Spider
Crispy Soft Shell Crab, Pickled Carrot, Avocado, Scallions, Orange Tobiko, Shiso.....26

Rainbow
Tuna, Salmon, Hamachi, Kani Kama, Avocado, Cucumber.....23

TRADITIONAL ROLLS / HAND ROLLS

	ROLL	HAND ROLL
Sake Maki *salmon*	15	18
Tekka Maki *tuna*	17	19
Negihama Maki *yellowtail & scallion*	19	20
Unagi Maki *eel*	16	18
Kappa Maki *cucumber*	10	11
Avocado Maki	11	12

NIGIRI SUSHI / SASHIMI

	NIGIRI 2pc	SASHIMI 3pc
Maguro *tuna*	15	19
Ebi *shrimp*	14	18
Sake *salmon*	15	19
Hamachi *yellowtail*	15	19
Unagi *fresh water eel*	15	19
Tako *octopus*	14	19
Tobiko *flying fish roe*	13	17
Ikura *salmon roe*	14	18

Soy Paper & Tamari Available Upon Request

THE FINE PRINT

Consuming raw or undercooked seafood may increase your risk of food borne illness. Before placing your order please inform your server if a person in your party has a food allergy. If you have chronic illness of the liver stomach or blood or have immune disorders, you are at a greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician. There is a split plate charge of $5 and 20% gratuity will be added to parties of 6 or more. The concept of LoLa 41 draws from (2) separate kitchens Bistro & Sushi, therefore, orders come out at different times.

DINNER

Offered Daily from 3:00pm until 11:00pm

SMALLER PLATES

Miso Soup *(gf)*
White Miso with Tofu, Feru Wakame, & Scallions.....9

Edamame *(gf) (v)*
Steamed & Dusted with Salt.....9

Baby Kale Caesar *(veg)*
7 Spice Cashews, Pickled Onions, Wonton “Crouton”, Parmesan, Ginger Dressing.....20

Tuna Tartare
Avocado, Crispy Wonton, Soy Citrus.....20

1/2 Dozen East Coast Oysters
Yuzu Mignonette, Kizami Wasabi Cocktail Sauce.....Mkt.

Calamari a la Plancha
Seared Squid, Greek Olive, Fennel, Chili, Tomato, Grilled Bread.....22

Poke “Nachos”
Tuna, Salmon, Wakame, Unagi Sauce, Shiso Aioli, Wonton Chips.....25

Shrimp Tempura
Soy Ginger Dipping Sauce.....17

Crab Stuffed Avocado
King Crab & Crab Stick Salad, Mango, Ponzu.....19

Wagyu Tartare Crispy Rice
Truffle Chinese Mustard, Cornichon, Caper Berry, Green Apple, Truffle Caviar.....27

Hong Kong Chicken Lettuce Cups 🌶🌶🌶
Ginger, Scallions, Green Beans, Crispy Lettuce.....17

LOLA CLASSICS

LoLa Chopped *(gf) (veg)*
Romaine Lettuce, Spiced Olives, Feta Cheese, Chickpeas, Hard Egg, Red Onion, Tomato, Cucumber
Bell Peppers, Herb Vinaigrette.....18

Cantonese Style Pork Pot Sticks
Ginger Scallion Dipping Sauce.....19

King Crab Rangoon
House Made Sweet Chili Sauce.....22

Hoisin Lacquered Baby Back Ribs 🌶
Sticky Soy Glaze, Chili, Cilantro.....23

Korean Beef Bulgogi over Egg Noodles 🌶🌶
Chinese Broccoli, Chilies, Fried Garlic.....28

Macaroni and Cheese
Four Cheeses Topped with Toasted Breadcrumbs.....24

The LoLa Bolognese
Ricotta Gnocchi, Grana Padano, Italian Parsley.....26

The LoLa Vegan Burger *(v)*
Beyond Burger, Chipotle Aioli, Pistou, Vegan Cheese.....20

The LoLa Burger
Cabot Cheddar Cheese, Red Onion Compote, Foie Gras Sauce.....23

Asian Inspired Tuna Burger
Wasabi Mayo, Sunomono Relish, Soy Ginger Sauce.....28

FRIES

Simple.....10
Spicy ••••• Gravy ••••• Truffle 12

LARGER PLATES

XO Shrimp
Wok Fried Egg Noodles, Grilled Baby Bok Choy, Bean Sprouts, Shallots, Cilantro, Lime.....42

Lobster Fried Rice
Lobster Tail Meat, Carrot, Bell Pepper, Snow Pea, Fresno, Smoked Shoyu.....72

Grilled King Salmon Lo Mein
Water Chestnut, Snow Pea, Chinese Broccoli, Carrot, Thai Basil.....38

Lobster Fusilli
Heirloom Tomato, English Peas, Baby Arugula, Chili Flake, Shaved Truffles.....85

Grilled Whole Branzino
Ramp Pesto, Heirloom Tomato, Cucumber, Crispy Chickpea.....42

Miso Yuzu Cod
Black Cod, Togarashi Dusted Chinese Broccoli, Haji Kama.....42

Pan Roasted Tilefish
Roasted Leek, Tomatoes, Oregano, Feta, Grilled Bread.....50

Chicken Primo Canto
Spring Peas, Baby Carrots, Roasted Cippolini Onions, Marble Potatoes, Pan Jus..... 35

12oz. Wagyu NY Strip Steak
Sweet Szechuan Sauce, Charred Baby Bok Choy, Furikake Jasmine Rice.....80

LoLa Peking Duck (*serves 2, allow 45 minutes for preparation*)
Crispy Skin Whole Duck, Scallion, Pickled Vegetables, Hoisin, Steamed Buns.....80

BEVERAGE

Offered Daily from 8:00am until 10:00pm

BUBBLES

Prosecco, *Loredan Gasparini,* Superiore, IT	68	**Veuve Clicquot,** *Brut, Yellow,* Reims, NV	120
Arlaux, *Special Reserve Brut,* 1er Cru, Reims, FR	275	**Veuve Clicquot,** *Rosé,* Reims, NV	150
Ruinart, Blanc de Blanc	160	**Louis Roederer,** *Brut,* 'Cristal', Reims, 2012	500
Billecart-Salmon Rose, *Brut,* NV	195	**Dom Pérignon,** *Brut,* 2010	400
		Dom Pérignon, *Rosé,*2006	700

Bin No. WHITES

102.	**Pinot Grigio,** *Tolloy,* Sudtirol-Alto Adige, Mezzocorona, IT 2019	60
103.	**Albariño,** *Paco & Lola,* Mais Baixas, ES 2019	62
109.	**Sauvignon Blanc,** *Craggy Range,* Martinborough, NZ 2019	66
111.	**Rosé,** *Laroche Mas La Chevaliere,* Pays d'Oc, FR 2019	58
115.	**Rosé,** *Chateau d'Esclans,* 'Rock Angel', Côtes de Provence, FR 2018	75
118.	**Rosé,** *Domaine Ott,* Provence, FR 2019 *750ml/Magnum*	110/220
124.	**Sancerre,** *Gérard Fiou*, Loire Valley, FR 2019	70
127.	**Sancerre,** *Domaine Vacheron,* Loire Valley, FR 2019	95
129.	**Torrontés,** *LoLa 42,* Valle del Uco, Mendoza, AR 2019	58
130.	**Gavi,** *La Scolca,* Black Label, Gavi, IT 2019	110
133.	**Bordeaux,** *Chateau Carbonnieux,* Grand Cru, Pessac-Leognan, FR 2017	165
139.	**Chablis,** *Domaine Moreau,* Grand Cru, Burgundy, FR 2017	220
142.	**Assyrtiko,** *Mylonas Winery,* Santorini, GR 2019	54
148.	**Chardonnay,** *LoLa,* Sonoma, CA 2017	58
151.	**Chardonnay,** *Donelan,* Nancie, Sonoma, CA 2015	110
154.	**Chardonnay,** *Newton 'Unfiltered',* Napa, CA 2017	98
157.	**Chardonnay,** *Snitch,* Napa, CA 2018	66
160.	**Chardonnay,** *Freeman,* 'Ryo-Fu', Russian River, Sonoma County, CA 2017	130
163.	**Chardonnay,** *Paul Hobbs,* Russian River, Sonoma County, CA 2018	140
165.	**Chardonnay,** *Far Niente,* Napa Valley, CA 2018	155
166.	**Chardonnay,** *Jarvis,* Finch Hollow Vineyard, Napa Valley, CA 2018	260
167.	**Chardonnay,** *Morlet Family Vineyard,* Ma Princesse, Russian River Valley, CA 2017	220
168.	**Burgundy,** *Domaine du Roc des Boutires,* Pouilly-Fuisse, FR 2017	135
170.	**Burgundy,** *Vincent Girardin,* 'Les Vieilles Vignes', Chassagne Montrachet, FR 2018	175
171.	**Burgundy,** *Domaine de Montille,* Meursault, Les Poruzots Premier Cru, FR 2017	280
172.	**Burgundy,** *Domaine Blain-Gagnard,* 'La Boudriotte', Premier Cru, FR 2018	250
173.	**Burgundy,** *Domaine Alain Chavy,* Puligny Montrachet, 'Clavoillons', 1er Cru, FR 2018	275

REDS

200.	**Pinot Noir,** *Lola,* North Coast, CA 2018	58
203.	**Pinot Noir,** *The Hilt,* Sta Rita Hills, CA 2017	98
204.	**Pinot Noir,** *Patz & Hall,* Sonoma Coast, CA 2017	100
206.	**Pinot Noir,** *Donelan,* Two Brothers, Sonoma Coast, CA 2014	140
207.	**Pinot Noir,** *The Eyrie Vineyards,* 'Outcrop', Dundee Hills, OR 2016	140
209.	**Pinot Noir,** *Merry Edwards,* Russian River Valley, CA 2018	160
210.	**Xinomavro,** *Alpha Estate,* 'Hedgehog Vineyard', Amyndaio, GR 2017	58
212.	**Tinta de Toro,** *Numanthia,* Numanthia, Toro, ES 2015	110
215.	**Tempranillo,** *Termes Tinta de Toro,* Toro, ES 2017	58
219.	**Chianti Classico,** *Casanuova Di Nattardi,* 'Vigna Doghessa', DOCG, Tuscany, IT 2017	86
221.	**Primitivo,** *Gianfranco Fino,* Puglia, IT 2017	130
223.	**Red Blend,** *Donnafugata Etna Rosso,* Sicily, IT 2016	85
227.	**Red Blend,** *The Prisoner,* Napa Valley, CA 2019	95
230.	**Red Blend,** *Caiarossa,* Tuscany, IT 2013	180
233.	**Meritage,** *Robert Sinskey Vineyards,* POV, Napa Valley, CA 2014	115
235.	**Zinfandel *(Old Vines)*,** *Turley Wine Cellars,* Napa Valley, CA 2018	80
238.	**Barolo,** *Beni di Batasiolo,* IT 2015	100
240.	**Barolo,** *Elvio Cogno Ravera,* IT 2015	225
242.	**Sangiovese,** *Campogiovanni,* Brunello di Montalcino, Tuscany, IT 2015	140
244.	**Sangiovese,** *Tenuta Biondi-Santi,* Brunello di Montalcino DOCG, 'Greppo', Tuscany, IT 2013	475
245.	**Cabernet Sauvignon,** *Charles Smith,* 'Substance', Columbia Valley, WA 2018	58
246.	**Cabernet Sauvignon,** *Penfolds,* 'Bin 704', Napa Valley, CA 2018	98
247.	**Cabernet Sauvignon,** *Long Meadow Ranch,* 'Farmstead', Napa Valley, CA 2018	82
248.	**Cabernet Sauvignon,** *Heitz,* Napa Valley, CA 2015	140
254.	**Cabernet Sauvignon,** *Orin Swift Cellars,* 'Palermo', Napa Valley, CA 2018	175
257.	**Cabernet Sauvignon,** *Dalla Valle,* 'Collina', Napa Valley, CA 2016	230
259.	**Cabernet Sauvignon,** *Stewart,* 'Nomad', Beckstoffer Dr Crane Vineyard, Napa Valley, CA 2018	450
260.	**Cabernet Franc,** *Lang & Reed,* North Coast, CA 2016	85
263.	**Côtes du Rhône,** *Château de Saint Cosme,* Gigondas, FR 2018	125
264.	**Bordeaux,** *Château Lilian Ladouys,* St. Estephe, FR 2015	120
265.	**Bordeaux,** *Château Cos d'Estournel,* 'Les Pagodes de Cos', St. Estephe, FR 2016	200
266.	**Bordeaux,** *La Petite Lune,* FR 2016	98
267.	**Bordeaux,** *Château Palmer,* Alter Ego de Palmer, Margaux, FR 2015	320
268.	**Bordeaux,** *Château Rouget,* Pomerol, FR 2016	250
269.	**Burgundy,** *Camille Giroud Aux Exchanges,* Chambolle-Musigny Premier Cru, FR 2017	495
270.	**Burgundy,** *Domaine Gérard Seguin,* Gevrey-Chambertin 'Les Crais', FR 2018	225
272.	**Burgundy,** *Olivier Bernstein,* Clos de Vougeot Grand Cru, FR 2017	1200
276.	**Burgundy,** *Domaine de la Romanée-Conti,* Grands Échézeaux Grand Cru, FR 2017	2300
280.	**Burgundy,** *Domaine de la Romanée-Conti,* Richebourg Grand Cru, FR 2017	4300

SAKE

Tensei Tokubetsu Honjozo 'Endless Summer' 65
Bright and fresh sake with aromas and flavors of melon and green apple, 720ml

Rihaku Tokubetsu Junmai Nigori 'Dreamy Clouds' 63
Bright and light mouthfeel, chewy with sweet rice flavors; nutty and slightly fruity, 720ml

Enter Honjozo ' Black Dot' 14
Clean and pure with aromas of white mountain flowers on the nose with a clean, soft, & silky texture, 180ml

Dassai 23 Junmai Daiginjo 'Otter Fest 23' 110
Rice polished down to an astonishing 23%, elegant floral bouquet with a soft, delicate, honey-like sweetness the flavor continues to bloom, 300ml

Senkin Junmai Daiginjo 'Modern' 39
Pure with pronounced; vibrantly fruity flavor of melons with a well-balanced umami heft, 300ml

Nanbu Tokubetsu Junmai 'Southern Beauty' 36
Highly aromatic, with fruit and grain notes; neat and clean, 300ml

Suigei Tokubetsu Junmai 'Drunken Whale' 75
Great balance of umami, acidity, and dryness; subtle hints of sweet rice with a clean finish, 720ml

Fukucho Junmai Ginjo 'Moon on Water' 39
Fresh and well-structured, with subtle notes of pear and Fuji apple; finishes creamy and soft, sweet to dry, 300ml

Dassai 39 Junmai Daiginjo 'Otter Fest 39' 45
Floral and well balanced; addictive notes of ripe pineapples, mangoes, apple, and pears, 300ml

BEER (*Bottle & Can*)

Sapporo Light, *Lager,* Hokkaido, Japan 8 • **Founders,** *IPA,* Grand Rapids, MI 9
Ballast Point, *Grapefruit Sculpin IPA*, San Diego, CA 9 • **Bud Light** 7