

LO LA 41° PALM BEACH

HAPPY HOUR

@THEBAR

DAILY 11AM-6PM

BISTRO

\$10

2 pieces per order

KOREAN BEEF BUNS

gochujang, kimchi pickles, yuzu aioli, micro cilantro

PEKING DUCK BUNS

orange hoisin, pickled vegetables, cucumber, chicharrón

*TUNA POKE TACOS

guacamole, sesame vinaigrette, scallions, micro cilantro

*SALMON TARTARE TACOS

truffle, togarashi mayo, guacamole, chili threads

*BEEF TARTARE CRISPY RICE

black garlic aioli, chives, cornichone

SHRIMP DYNAMITE CRISPY RICE

togarashi mayo, scallions, sesame seeds

SUSHI

\$10

CALIFORNIA ROLL

kani kama, avocado, cucumber, sesame seed

*SPICY TUNA MAKI

scallion, spicy aioli

*SPICY SALMON MAKI

scallion, spicy aioli

SHRIMP TEMPURA ROLL

sweet or spicy, avocado, sesame seed

VEGAN MAKI

cucumber, avocado

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.*

LO LA 41° PALM BEACH

COCKTAILS

→ \$10



LOLA SPRITZ

yuzu liqueur, aperol, elderflower, prosecco



CON-CU-BINE

prairie cucumber vodka, sake, passion fruit, lychee



TIGGER

codigo blanco, honey, lemon



APHRODITE

codigo reposado, lemon, honey, passion fruit, strawberry, jalapeño, chili rim



DATE OR DAD

suntory haku vodka, lemon, coconut, watermelon



SMOKESHOW

rosaluna mezcal, honey, lemon, orange, smoked citrus chili rim



SPICY FLAMINGO

ghost tequila, watermelon, agave nectar, lime, spicy rim



GARDEN PARTY

suntory roku gin, yuzu liqueur, st-germain, cucumber-basil, lime



THE 41ST VOYAGE

jefferson's ocean aged bourbon, carpano antica, cointreau, lemon



THAI ONE ON

bacardi coconut rum, pineapple, orgeat, lime, thai chile, lemongrass



SUNBIRD

citrus vodka, guava, coconut, lime



LOLA FROSÉ

fresh puréed local strawberries, rosé wine, vodka

*house spirits \$10 (+\$2 for martini)

WINE BY THE GLASS

→ \$10

WHITES

Pinot Grigio, Esperto, IT

Sauvignon Blanc, Cantina Puiatti, IT

Chardonnay, Bouchard Aine & Fils, FR

REDS

Pinot Noir, Bouchard Aine & Fils, FR

Cabernet, Ste Michelle 'Mimi', WA

ROSÉ

Rose, Entourage, Provence FR

BUBBLES BY THE GLASS

→ \$10

Prosecco, Villa Sandi Il Fresco, IT

SAKE BY THE GLASS

→ \$10

Tensei Tokubetsu Honjozo 'Infinite Summer'

Rihaku Tokubetsu Junmai Nigori 'Dreamy Clouds'

BEER

→ \$5

BOTTLE

Sapporo Premium, Lager, Hokkaido, Japan

Michelob Ultra, Lager, St. Louis, MO

Estrella Damm, Lager, Barcelona, Spain

Stella Artois Liberte, Non-Alcoholic, Belgium

DRAFT

Cigar City Brewing, 'Jai Alai' IPA, Tampa, FL

Stella Artois, Pilsner, Leuven, Belgium

Copperpoint Brewing 'Bees Squeeze' Blonde Ale, FL

Kirin Ichiban, Japan