

LOKAJ

EATERY & BAR

RAW BAR

OYSTERS (min 6)
East Coast 4 / West Coast 4.5
mignonette/horseradish sauce (GF)

TUNA TARTARE 24
avocado crema/chives/herb oil/
ahi tuna/vinegar potato chips (GF)

HAMACHI CRUDO 28
aji amarillo/salmon roe/citrus (GF)

FIG CRUDO 18
fresh figs/balsamic glaze/burrata
(V/GF)

BOARDS

CHEESE 28
artisanal cheeses/honeycomb/
crudités/marinated olives/
seasonal fruit (V)

CHARCUTERIE 30
cured meats/cornichons/
whole grain mustard

FLATBREAD

MARGHERITA 18
pomodoro/mozzarella/basil (V)

PROSCIUTTO & FIG 19
fresh figs/fig preserve/
goat cheese/arugula

PESTO & SPINACH 18
mozzarella/pesto/goat cheese/
fresh spinach (V)

SALADS

CHARRED CAESAR 18
crispy bacon/creamy dressing

TOMATO & BURRATA 19
heirloom tomatoes/burrata/basil
(V/GF)

CUCUMBER SQUASH 18
Italian squash/Persian cucumbers/
tahini dressing (VV/GF)

TO BEGIN

LAMB KOFTA 21
green herb slaw/cucumber crema (GF)

GARLIC MUSSELS 22
beef chorizo/potatoes/herb garlic butter (GF)

SWEET POTATO & BEET HUMMUS 19
ruby beet hummus/roasted sweet potatoes/lotus
crisps (GF/VV)

CHICKPEA BITES 15
garbanzo and herbs/turmeric aioli (GF/VV)

ROCK SHRIMP 24
tempura battered/aji amarillo sauce

CHICKEN SKEWERS 19
mint and cilantro slaw/garlic aioli (GF)

TRUFFLED SUPPLÌ 21
arborio rice/mozzarella/tomato garlic reduction (V)

PAPAS BRAVAS 15
pepper coulis/vinegar potato crisps/chives (GF/V)

GRILLED OCTOPUS 25
potatoes/pearl onions/garlic aioli (GF)

VEGETABLES

GARLIC POTATO PURÉE 15
creamy potatoes w/roasted garlic (V)

FRESNO HONEY CARROTS 15
pan glazed/thyme/rosemary (VV)

CRISPY BRUSSELS SPROUTS 18
rosemary garlic glaze/sunflower seeds (VV)

HERB-ROASTED MUSHROOMS 18
shallots/garlic/butter (V)

PASTA

CAMPANELLE PESTO 26
goat cheese/pesto/crispy kale (V)

LOBSTER PAPPARDELLE TAGLIO 46
whole lobster tail/tomato olive crema

BUTTERNUT VELOUTÉ GNOCCHI 28
butternut squash/herbs (V)

SMOKE & SEAR

FIRE-ROASTED LAMB CHOPS 42
vadouvan sauce/crispy kale (GF)

ROASTED HALIBUT 44
honey harissa glaze/broccolini/butter emulsion (GF)

SMOKED DUCK FOR TWO 69
16 oz breast/pomegranate reduction (GF)

NY STEAK FOR TWO 78
22 oz prime cut/truffle butter/steak forte (GF)

SEARED BRANZINO 39
mustard butter/shoestring potatoes (GF)

Happy
Hour

4PM - 6PM DAILY

  @lokaljc

V - vegetarian | WV - vegan | GF - gluten free

Consuming raw or undercooked meats, poultry, seafood, shellfish, and eggs can increase risk of foodborne illness

20% service charge added to parties of 6 or more