

Breakfast served until 11:00AM

# **Breakfast**

#### Breakfast Burger\* 19.25

**FAVORITE** 

Premium beef patty, sunny-side up egg, American, avocado, Dijonnaise on hashbrowns

#### Lemon Ricotta Pancakes • 15.30

Fresh berries, whipped orange butter, maple syrup

#### Stillwater Wake Up Call 17

Crispy bacon, LoLo eggs, hashbrowns, toast, mixed berry jam

#### Nova Lox and Scrambled Eggs 17.60

Sliced avocado, crème fraîche, chives on toasted sourdough

#### Chorizo & Eggs\* 16.45

Chorizo crumbles, fried eggs, avocado, creme fraiche, pico de gallo, pickled onions, sliced watermelon radish on a tostada

## **Cocktails**

#### Lolo's Bloody Mary 14

Made with Nan's naughty and nice regular or spicy

# Small Plates

EXMODITE

Korean BBQ Chicken Tenders 16.50

Sesame aioli, pickled cucumber

**Smoked Sea Salt & Rosemary Fries** • 9.90 Basil aioli

#### Avocado Sourdough Toast • 12.70

Watermelon radish, red chili flakes, olive oil, black garlic salt

Vegan
 Vegetarian
 ≤600 Calories

A 4.5% hospitality charge will be added to all guest checks. This surcharge is not a gratuity payable directly to staff.

Please inform your server if you have a food allergy and speak to a manager. Many of our dishes contain ingredients known to be food allergens and all dishes are prepared in an area where products containing wheat, eggs, milk, fish, shellfish, tree nuts, peanuts and soybeans are also prepared. We cannot guarantee that menu items are allergen free and we encourage our customers with food allergies to make safe and informed choices.

3.25.24

# Salads & Soup

#### Grilled Chicken Berry Salad 18.50

Goat cheese, fresh raspberries, fresh strawberries, candied pecans, spring mix, side of raspberry vinaigrette

#### Lolo House Salad • 14.25

Cucumbers, grape tomatoes, pickled onions, sliced watermelon radish, crispy tortilla strips, chives, spring mix, choice of dressing

Add feta +1.50 | bacon +2 | candied pecans +1 |
grilled chicken or chicken tenders +5.50

Soup of the day 9

### Handhelds

served with house-made chips and side of pickled cucumber sub fries +2.15 or smoked fries +3.15

#### Lolo Burger 17.60

FAVORITI

Premium beef patty, crispy bacon, spicy ghost pepper jack, LoLo steak sauce on brioche bun

#### Diner Burger 17

Premium beef patty, American, balsamic onions on brioche bun

#### Deluxe Burger 17.60

Premium beef patty, American, balsamic onions, lettuce, tomato, Dijon, LoLo fancy sauce on brioche bun

#### Korean BBQ Hanger Steak Tacos 17.60

Napa slaw, pickled cucumbers, flour tortillas

#### Hot Fried Chicken Sandwich 17

Chicken tenders tossed in Cry Baby Craig's Habanero & Garlic sauce, with smokehouse BBQ sauce, lettuce, tomato on brioche bun

#### Seared Shrimp Tacos 17.50

Smashed avocado, Napa slaw, pico de gallo, chipotle mayo, corn tortillas

# Entrées

#### San Francisco Garlic Noodles 22

Grilled chicken, garlic, butter, tamari, oyster sauce, fish sauce, grana padano, chives, spaghetti

Sub seared shrimp or hanger steak +5.50

#### Garlic Cream Pasta • 16.50

Garlic cream sauce, grana padano, black pepper, chives, spaghetti

Add seared shrimp or hanger steak +11 | grilled chicken +5.50

# **Drafts**

Bent Paddle Light 9<sup>50</sup> Duluth, MN | 4.1% ABV | 8 IBU

Blue Moon Belgian White Ale 950

Golden, CO | 5.4% ABV | 9 IBU

Lift Bridge Mango Blonde 1050

Stillwater, MN | 4.7% ABV | IBU 15

Indeed Day Tripper Pale Ale 1050

Milwaukee, WI | 5.4% ABV | 45 IBU

Lift Bridge Juice-Z Hazy IPA 1050

Stillwater, MN | 7% ABV | 40 IBU

Stone Delicious IPA 1050

Escondido, CA | 7.7% ABV | 75 IBU

# Bottles & Cans

Michelob Ultra 16oz 7.30

St. Louis, MO | 4.1% ABV | 10 IBU

Miller Lite 16oz 7.30

Milwaukee, WI | 4.2% ABV | 10 IBU

Budweiser 16oz 7.30

St. Louis, MO | 5% ABV | 12 IBU

Corona Extra 16oz 10.75

Mexico | 4.6% ABV | 19 IBU

Modelo Especial 16oz 10.75

Mexico | 4.4% ABV | 18 IBU

Heineken 16oz 10.75

Netherlands | 5% ABV | 23 IBU

Castle Danger Cream Ale 16oz 10.75

Two Harbors, MN | 5.5% ABV

Sierra Nevada Pale Ale 16oz 10.75

Chico, CA | 5.6% ABV | 38 IBU

Summit Brewing Extra Pale Ale 16oz 10.75

St. Paul, MN | 5.1% ABV

Fat Tire Amber Ale 12oz 8.75

Fort Collins, CO | 5.2% ABV | 22 IBU

**Guinness** 14.9oz 10.75

Ireland | 4.2% ABV | 45 IBU

New Belgium Voodoo Ranger

Imperial IPA 12oz 8.75

Asheville, NC | 9% ABV | IBU 70

Leinenkugel's Seasonal Shandy 12oz 8.75

Chippewa Falls, WI | Varies

Truly Wild Berry Hard Seltzer 12oz 8.75

Boston, MA | 5%ABV

Angry Orchard Crisp Apple

Hard Cider 12oz 7.70

Walden, NY | 5% ABV

Topo Chico Strawberry Guava

Hard Seltzer 12oz 8.75

Mexico | 4.7% ABV



# Cocktails

**Summer, Summer, Summer-Time** 14 Vodka, lemon, crème de pêche, hop water

I'm Broke, but I'm Happy 14 Tequila, Aperol, elderflower, lemon, brut

**Executive Producer: Dick Wolf** 15 Gin, fresh lime, fresh ginger, Angostura bitters

Irish Mule 14

Jameson Irish whiskey, ginger beer, lime juice, mint

Lolo Margarita 14

Reposado tequila, orange liqueur, lime, simple syrup, orange

Lolo Old Fashioned 15

Bonded bourbon, demerara, bitters, cherries

Cobra Verde 13

Green chile vodka, lime, soda, habañero, Thai basil shrub

Pears Gone Wild 17

Grey Goose La Poire vodka, lemon, elderflower liqueur, Champagne

Nicollet 15

Grapefruit vodka, orange, lemon, cranberry, triple sec, Champagne

**FBI JON** 13

Bonded bourbon, house-made root beer, root beer bitters, vanilla

**Lolo Manhattan** 15 Rye, bitters, vermouth

Non-Alcoholic Beverages

**Samuel Adams Just the Haze** 8.75 Boston, MA | 0.5% ABV | 35 IBU

Fulton Hop Water 5

House-made Root Beer 5

Bloody Marie 7

Nan's Bloody Mary Mix, habanero, horseradish, Worcestershire

Cobra Kai 7

Thai basil shrub, soda, green chile, habanero, lime

Corey Hart 7

Passion fruit, lemon, orange, pineapple, cranberry, carbonation

Fresh Prince 7

Peach, hop water, lemon, orange bitters

99 Problems but a Peach Ain't One 7

#### Peach, black tea, lemon, simple syrup, orange bitters

# Wines



#### SPARKLING & WHITES

**Benvolio** 13 20<sup>50</sup>

Prosecco | Italy

Vibrant on the palate with flavors of ripe citrus, fresh peaches, lemon, green apples and grapefruit

Canyon Road 9 14<sup>25</sup>

Pinot Grigio | California

Hints of green apple, citrus, white peach and floral blossom

**Giesen** 12<sup>50</sup> 20

**Sauvignon Blanc** | Marlborough, NZ Lemon, grapefruit and passion fruit with hints of grassy, dried herb aromas

Cline Seven Ranchlands 11 17<sup>50</sup>
Chardonnay | Sonoma County, CA
Alluring with plenty of ripe fruit aromatics and

Alluring with plenty of ripe truit aromatics and flavors of apple, lemon, pineapple and a hint of apricot

#### **REDS**

**Murphy-Goode** 13<sup>50</sup> 21<sup>50</sup>

Pinot Noir | California

A perfect balance between vibrant dark fruit character and bright acidity with notes of vanilla and intense black cherry aromas and flavors

Sycamore Lane 9 14<sup>25</sup>

Merlot | California

Soft and ripe with blackberry, vanilla and baking spices

Substance Elemental 11<sup>50</sup> 18<sup>25</sup>

**Cabernet Sauvignon** | Columbia Valley, WA Black cassis, pipe tobacco and black cherry saturates the mouth, followed by dark plum and earthy notes for a tremendous finesse-filled finish

**Sardón** 12<sup>50</sup> 20

Red Blend | Castilla y Leon, Spain

Fresh, floral and light on the nose with pronounced notes of raspberries and red forest fruits