

# Happy Hour

# **CHARCUTERIE** | 30

CHARCUTERIE BOARD SERVED WITH CORNICHON PICKLES, MARCONA ALMONDS, FIG JAM, & ITALIAN SEA SALT CRACKERS

CHEESE: RED HEAD CREAMERY LITTLE LUCY BRIE (SOFT), GERMAN BUTTERKASE (MEDIUM), HOOK'S 4 YEAR WHITE CHEDDAR (FIRM)

MEATS: ITALIAN PROSCIUTTO DE PARM, PORCINI & BLACK PEPPER BRESAOLA (NYC), RED WINE CURED GENOA SALAMI

# <u>SMALL BITES</u>

### DIPS & CHIPS | 10

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

### **HOUSE MEATBALLS | 10**

beef and pork meatballs, cherry tomato marinara, fennel breadcrumbs

### **CRISPY BRUSSELS & SWEET POTATOES | 10**

mustard cream, apple reduction, chives, togarashi

### **CRISPY CHICKEN SANDWICH | 10**

buttermilk brined chicken, housemade bread and butter pickles, garlic mayo, brioche bun

### **LOLA'S CHEESEBURGER | 10**

two 3oz ground beef patties, smashed and griddled, brioche bun american cheese, dill pickle, Lola's sauce

\*consumer advisory: these items are cooked to order or contain raw or undercooked ingredients. consuming raw or undercooked meat, poultry, eggs or seafood may increase risk of foodborne illness. steaks are cooked to order. Please alert your server of any dietary requirements or allergies.

# LOLA'S RESTAURANT & BAR Drinks

### BEER | 7

MILLER LITE
PERONI LAGER
BLUE MOON BELGUIM - STYLE
GUINNESS IRISH STOUT
DAISY CUTTER
MODELO
REVOLUTION ANTI-HERO

## SELTZERS | 7

HIGHNOON PEACH HIGHNOON GRAPEFRUIT HIGHNOON PINEAPPLE

### **WINE** | 10

HOUSE PROSECCO
HOUSE ORANGE SPARKLING BRUT
HOUSE PINOT GRIGIO
HOUSE CHARDONNAY
HOUSE ROSE
HOUSE CABERNET

### CLASSIC(ISH) COCKTAILS | 12

ROB ROY
CHERRY COLA OLD FASHIONED
SAZERC
NEGRONI
MANHATTAN

### **ZERO PROOF | 10**

GINGER TURMERIC OLD FASHIONED
STRAWBERRY MOJITO
ELDERFLOWER GARDEN
VIRGIN ROSE SANGRIA
NON-APEROL SPRITZ

### MARTINIS | 10

LEMON DROP ESPRESSO LOLA'S VESPER COSMO APPLE-TINI