

PLATES TO SHARE

HOUSE HAWAIIAN ROLLS 10 Freshly baked rolls served with caramelized pineapple butter, and flaky sea salt

BUTTER CHICKEN MEATBALLS 18 Spiced chicken meatballs, tomato curry, toasted cashews, greek yogurt, warmed pita

LILA'S FLATBREAD 21 Crispy pancetta or local mushrooms, shredded cheeses, Aleppo pepper, truffle honey, fresh arugula

CHEESE CURDS 14 Square cut Wisconsin cheddar curd, Nashville hot drizzle, crème fraîche dressing

STICKY BITES (GF)(V) 15 Crispy chicken or cauliflower, Lila's BBQ or honey gochujang, crème fraîche dressing

AHI TUNA TARTAR (GF) 24 Fresh ahi tuna, ginger aioli, wakame, chef's chili crisp oil, avocado, puffed rice, crispy wonton chips

PORK BELLY TACOS (GF) 19 Braised Duroc pork belly, honey gochujang sauce, roasted corn, caramelized onions, spicy aioli, Manchego cheese

FRENCH ONION DIP (GF) 16 Caramelized onions, crème fraîche, rosemary & sea salt chips

CRISPY CALAMARI (GF) 19 Cornmeal dredged, charred jalapeno aioli, hominy, pickled sweet peppers, sweet corn coulis

OYSTERS (GF) MKT Freshly shucked to order, mignonette, house-fermented hot sauce, fresh lemon

FRESH CUT FRITES 12 garlic oil, fine herbs, house aioli **with shredded birria beef, manchego and spicy aioli +7**

SALADS

add Chicken Shawarma +10, Bavette Steak +10, Smoked Tofu +9, Seared Salmon +10

LILA'S GREENS (GF) 11 | 16 Heritage greens, shaved vegetables, toasted sunflower seeds, Asiago cheese, heirloom tomatoes, house vinaigrette

KALE CAESAR (GF) 13 | 18 Black kale, roasted sweet potatoes, crispy garbanzos, Parmesan, balsamic onions, creamy peppercorn dressing

CARAMELIZED PEAR SALAD (GF) 16 Bosc pears, arugula, smoked blue cheese, granola, crumbled pancetta, red wine vinaigrette

CHICKEN CUTLET 24 Crispy chicken cutlet, green olives, almonds, pickled red onions, arugula, shaved parmesan, dijon & balsamic vinaigrette

SANDWICHES & LARGE PLATES

All sandwiches are served with our bread & butter pickles and rosemary chips, or dressed heritage greens **substitute fresh cut fries +4**

THE LOBSTER ROLL MKT Butter-poached, with house mayonnaise, fine herbs, New England brioche roll, bibb lettuce

PRETZEL CRUSTED SALMON 34 Faroe island salmon, maple-dijon cream, sweet potato homefries, sautéed string beans

BURGER 22 CAB beef patty, brioche roll, house aioli, sherry onion jam, NY cheddar, pickled jalapeños **candied bacon +5, fried egg +3, avocado +4**

CRISPY CHICKEN 21 Pickle-brined chicken thigh, cornmeal bread, Lila's BBQ, candied bacon, NY cheddar, crème fraîche dressing

BUTTERNUT SQUASH CARBONARA 28 Butternut squash bucatini, roasted delicata squash, candied bacon or roasted organic mushrooms, shaved parmesan, crumbled hazelnuts

TOASTED FARRO BOWL (V) 24 Chicken shawarma or crispy smoked tofu, toasted farro, roasted vegetables, romesco, pickled turnip, feta

STEAK FRITES (GF) 40 Pan-roasted CAB bavette steak, Seneca red wine jus, fresh-cut fries, dressed heritage greens

BIRRIA BRAISED SHORT RIB 39 Bone-in short rib, Fernando's birria broth, smoked cheddar polenta, crispy brussels sprouts

SWEET TREATS

BUTTERSCOTCH BROWNIE 12 Skillet brownie, Tim's butterscotch, sea salt & caramel gelato

CRÈME BRÛLÉE (GF) 12 Seasonal preparation

MARTINI HOUR

MONDAY-FRIDAY 3P-6P

\$5 FRITES

garlic oil, fine herbs, house aioli

\$2 OYSTERS

(12 PER GUEST)

classic accompaniment

JOIN US FOR LIVE JAZZ - TUESDAY & THURSDAY - 5PM-8PM

Lila's

(GF) Gluten Free options available, (V) Vegan options available. If you have a food allergy, please notify us. Allergen information for menu items is available. Ask a Lila's Associate for details.
An automatic 20% gratuity will be added on to all parties of 6 or more, and to any open tabs closed out at the end of the night. We limit split checks to 4 per party.

COCKTAILS

BLUE GARDENIA 14

Vodka, Blueberry Verjus, Lemon Verbena, Citrus

SWEATER WEATHER 14

Rye & Vodka, Apple Cider, Lemon, Allspice

HAY GOOD LOOKIN 14

Cucumber Lemon Gin, Hay Liqueur, Lavender Honey, Lemon

RIND & GRIND 14

Tequila, Lemon, Pineapple Rind Cordial, Genepy

FIRESIDE FIZZ 14

Mulled Wine, Sparkling Wine, Orange Cognac

BIGFOOT WITH BIG DREAMS 15

Brandies, Pineau de Charentes, Douglas Fir, Stone Fruits

19TH WARD 14

Iron Smoke Bourbon, Amaro, Cream Sherry, Plum Bitters

PAIN KILLER 15

Rums, Coconut, Orange, Roasted Pineapple

COLD BREW MARTINI SHOT 6

Gimme Coffee Cold Brew, Vodka, Highland Amaro, Goofy Bandit Espresso Liqueur, Cacao

BEER

CANS

LAGER 4 *Genesee, 12oz, Rochester, NY*

LAGER 4 *Modelo, 12oz, Especial, MX*

LIGHT LAGER 4 *Genesee, 12oz, Rochester, NY*

NEIPA 8 *Mighty Squirrel, 16oz, Cloud Candy, Waltham, MA*

TANGERINE & MANGO SOUR 10 *Frequentum, 16oz, Tidal Wave, Canandaigua, NY*

GLUTEN FREE AMERICAN PALE ALE 7 *Glutenberg, 16oz, Quebec, CA*

CIDER 7 *Nine Pin, 12oz, Signature, NY*

DRAFT

LIGHT LAGER 6, ADD A SHOT OF AMORO DE VINO PICON +5
Strangebird, Bird Light, Rochester, NY

BELGIAN ALE 7 *Ommegang, Rare Vos, Cooperstown, NY*

IPA 8 *Naked Dove Brewing, Clarity in the FLX, Canandaigua, NY*

WINE

Glass | Quartino | Bottle

SPARKLING 11 | X | 40

Glera, Bisson, Vino Frizzante, Marca Trevigiana IGP, IT 2023

MOSCATO D'ASTI HALF BOTTLE 19

Gianni Doglia, Piedmont, IT 2023

CHAMPAGNE 85

jacquinet-Dumez, Blanc de Noirs, Les Mesneux, FR NV

WHITE & ROSÉ

CHARDONNAY 14 | 20 | 50

Dom. Clos de Rocs, En Prés Forêt, Mâcon Loché, FR 2023

SAUVIGNON BLANC 12 | 18 | 45

Domaine de la Potine, Touraine, FR 2023

RIESLING 11 | 16 | 40

Ria's Wines, Grace, Finger Lakes 2024

WHITE BLEND 13 | 19 | 48

Wine & Soul, Manoella, Douro, PT 2023

RED

CABERNET FRANC 13 | 19 | 48

Osmote, Finger Lakes 2023

PINOT NOIR 14 | 20 | 50

Clos Julien, Sonoma Coast, CA 2023

SHIRAZ 15 | 23 | 56

Living Roots, Adelaide Hills, AU 2020

GAMAY 12 | 18 | 45

Domaine Chanrion, Cote de Brouilly, FR 2023

ZERO PROOF

COFFEE 5 | 8 *French Press, Decaf or Cold Brew, Gimme! Coffee*

HOT TEA 5 *The Tea Spot, Seasonal Selection*

ICED TEA 4 *Black Tea*

RASPBERRY APPLE JUICE 6 *Red Jacket*

HOUSE SODA 8 *Blueberry-Lemon Verbena or Raspberry Citrus*

NA PILSNER 5 *Notch*

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