

PLATES TO SHARE

PARKER HOUSE ROLLS 9 Freshly baked rolls, house ricotta, tomato jam

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

PORK & PICKLE FLATBREAD 19 Crème fraîche, shredded cheeses, house pickles, pork belly, crispy onion, herb oil

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

MOJO SHRIMP TACOS (GF) 19 Chilled mojo shrimp, fresh corn tortillas, avocado crema, fireslaw, roasted corn, charred jalapeños

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

LOADED FRIES 19 aged cheddar cheese sauce, candied bacon, pickled jalapeños, scallions

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

BIBB SALAD 18 Bibb lettuce, candied bacon, smoked blue cheese crumbles, tomato, croutons, pickled red onions, crème fraîche dressing

CHICKEN CUTLET 24 Crispy chicken cutlet, baby spinach, shaved parmesan cheese, house ricotta, sundried tomatoes, toasted cashews, honey balsamic vinaigrette

RAMEN SALAD 24 Crispy pork belly, fresh ramen, spicy kimchi, shredded cabbage, roasted corn, crumbled peanuts, ajitama, sesame, scallion

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

SESAME CRUSTED SALMON 34 Faroe island salmon, sweet chili glaze, forbidden rice, grilled baby bok choy, mango

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

MAC & CHEESE 18 Aged cheddar cheese sauce, cavatappi, blistered tomatoes, crumbled ritz, chive **add butter poached lobster +22**

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

STEAK FRITES (GF) 40 Pan-roasted CAB bavette steak, Chef's daily steak sauce, fresh-cut fries, dressed heritage greens

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

ZERO PROOF COCKTAILS

HOUSE SODA 8

Blueberry-Lemon Verbena or Raspberry Citrus

LIK-WID LITE 8

Apricot Verjus, Honey Syrup, Rose Water

BEER

CANS

LAGER 4 Genesee, 1 2oz, Rochester, NY

LAGER 4 Modelo, 1 2oz, Especial, MX

LIGHT LAGER 4 Genesee, 1 2oz, Rochester, NY

NEIPA 8 Mighty Squirrel, 1 6oz, Cloud Candy, Waltham, MA

TANGERINE & MANGO SOUR 10 Frequentum, 1 6oz, Tidal Wave, Canandaigua, NY

GLUTEN FREE LAGER 8 Departed Soles, Post Turtle, Jersey City, NJ

MILK STOUT 7 Westbrook, A Very Fine Milk Stout, Charleston, SC

CIDER 7 Nine Pin, 1 2oz, Signature, NY

DRAFT

LIGHT LAGER 6, ADD A SHOT OF AMORO DE VINO PICON +5

Strangebird, Bird Light, Rochester, NY

AMBER ALE 7 Naked Dove, Canandaigua, NY

NEIPA 8 Rising Storm Brewing, Monarch, Rochester, NY

WINE

Glass | Quartino | Bottle

SPARKLING 12 | X | 45

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

CHARDONNAY 14 | 20 | 50

Domaine Talmard, Mâcon-Uchizy, FR 2024

SAUVIGNON BLANC 12 | 18 | 45

Domaine de la Potine, Touraine, FR 2023

RIESLING 13 | 19 | 48

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

GAMAY 13 | 19 | 48

Domaine Chanrion, Cote de Brouilly, FR 2023

NERO D'AVOLA 12 | 18 | 48

Cantina Rallo, Ciello, Sicily, IT 2024

NON-ALCOHOLIC

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

HOT TEA 5 The Tea Spot, Seasonal Selection

ICED TEA 4 Black Tea

APPLE JUICE SEASONAL FLAVOR 6 Red Jacket

NA PILSNER 5 Notch

MARTINI HOUR 3P-6P

\$2 OYSTERS

(12 PER GUEST)
classic accompaniment

Lila's