

PLATES TO SHARE

- CLOVER LEAF 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 rice paper
- 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

MARTINI HOUR
MONDAY-FRIDAY 3P-6P

\$10 FRITES
garlic oil, fine herbs, house aioli

\$2 OYSTERS
(12 PER GUEST)
classic accompaniment

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, purple sticky rice, sautéed 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 frites, dressed heritage greens

SWEET TREATS

- BUTTERSCOTCH BROWNIE 12** Skillet brownie, Tim's butterscotch, sea salt & caramel gelato
- CRÈME BRÛLÉE (GF) 12** Seasonal preparation

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

Lila's

COCKTAILS

BLUE GARDENIA 14

Vodka, Blueberry Verjus, Lemon Verbena, Citrus

HAY GOOD LOOKIN 14

Cucumber Lemon Gin, Hay Liqueur, Lavender Honey, Lemon

CROUCHING CUCUMBER, HIDDEN HONEYDEW 14

Gin, Cocchi Americano, Cucumber & Honeydew Cordial, Lime

RIND & GRIND 14

Tequila, Lemon, Pineapple Rind Cordial, Genepy

KOKOMO CLUB SWIZZLE 14

Rum, Mint, Coconut, Mango, Lime

PAIN KILLER 15

Rums, Coconut, Orange, Roasted Pineapple

BIGFOOT WITH BIG DREAMS 15

Brandies, Pineau de Charentes, Douglas Fir, Stone Fruits

WILD MOUNTAIN THYME 15

Iron Smoke Bourbon, Peated Scotch, Porter Reduction, Tobacco Bitters, Thyme

COLD BREW MARTINI SHOT 6

Gimme Coffee Cold Brew, Vodka, Highland Amaro, Coffee 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, 12oz, Rochester, NY

LAGER 4 Modelo, 12oz, Especial, MX

LIGHT LAGER 4 Genesee, 12oz, Rochester, NY

HAZY IPA 8 Rohrbach Brewing Co., 16oz, Cosmic Krush, Rochester, NY

TANGERINE & MANGO SOUR 10 Frequentum, 16oz, 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, 12oz, Signature, NY

DRAFT

BOHEMIAN PILSNER 6, ADD A SHOT OF AMORO +5

Strangebird, Sailing Shoes, Rochester, NY

STRAWBERRY SOUR 8 Mighty Squirrel, Boston, MA

IPA 8 Prison City, Mass Riot, FLX

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

WHITE & ROSÉ

CHARDONNAY 14 | 20 | 50

Domaine Talmard, Mâcon-Uchizy, FR 2024

SAUVIGNON BLANC 12 | 18 | 45

Domaine de la Potine, Touraine, FR 2024

RIESLING 13 | 19 | 48

Ria's Wines, Grace, Finger Lakes 2024

VERMENTINO BLEND 13 | 19 | 48

Val de Caire, Coteaux d'Aix-en-Provence, FR 2025

SANGIOVESE ROSÉ 13 | 19 | 49

Zerbina, Rosa di Ceparano, Emilia-Romagna, IT 2025

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, Cielo, 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

SWISS LEMONADE

prepared by the carafe,
serves four

SPIRITLESS 24

SPIKED +6 per glass

Lila's