

PLATES TO SHARE

HOT BUTTERED CORNBREAD 8 Freshly baked, bourbon spiked maple butter

NOT YOUR NONNA'S MEATBALLS 18 Spicy chicken meatballs, San Marzano sugo, parmesan touille, house ricotta **extra meatball +7**

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

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

PULLED PORK SLIDERS 21 Chashu style pork shoulder, house kimchi, japanese style mayo, sesame rolls

MUSHROOM TARTINE 21 Caraway rye, house ricotta, white miso glazed mushrooms, chili crisp oil, radish

DETROIT PIE 19 plum tomatoes, San Marzano sauce, house ricotta, five cheese blend, basil **house made italian sausage +5**

SALADS

add Chicken Shawarma +10, Crispy Chicken Cutlet +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

CHICKEN CUTLET 24 Crispy chicken cutlet, baby spinach, shaved parmesan cheese, butternut squash ricotta, pepitas, dried cranberries, grilled apricots, maple 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 bourbon cream, smashed sweet potato hash, sautéed spinach

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

JACKFRUIT BIRRIA BOWL (GF) 24 Fernando's jackfruit birria, tri-color quinoa, salsa roja, avocado, roasted corn and black bean salad, cashew crema, crumbled feta

BROWN BUTTER ORECCHIETTE 29 Rummo orecchiette, butternut squash, house sausage, brown butter, sage, parmesan, toasted breadcrumbs

SHRIMP AND GRITS 28 Cajun rubbed tiger shrimp, smoked cheddar grits, roasted corn and peppers, spiced honey glaze

THE LOBBY FILET & FRITES (GF) 36 Pan-roasted 5oz filet, black garlic & parmesan frites, truffle butter **make it a duo +16**

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

\$10 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

ROLLIN' IN THE HAY 14

Hay Liqueur, Repasado Tequila, Honey, Lemon, Cardamom Bitters

PEAR'DON MY FRENCH 14

Vodka, Pear Liqueur, Spiced Pear Cordial, Lemon, Prosecco, Cardamom Bitters

COQUITO (INCOGNITO) 14

Coconut Oil Washed Rum, Spiced Coconut Cordial, All Spice Dram, Dry Sherry, Angostura

ESTRELLA OFRENDA 14

Star Anise Infused Mezcal, Apple Juice, Maple, Allspice Dram, Mole Bitters

PAIN KILLER 15

Rums, Coconut, Orange, Roasted Pineapple

5AM SOMEWHERE 14

Vietnamese Coffee, Vodka, Coffee Liqueur, Cold Brew Syrup, Amaro, Pandan Cold Foam

WILD MOUNTAIN THYME 15

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

NUT-THING SERIOUS 14

Pecan Infused Rye Whiskey, Walnut Liqueur, Orgeat, Dry Vermouth, Orange Bitters

ZERO PROOF COCKTAILS

HOUSE SODA 8

Blueberry-Lemon Verbena or Raspberry Citrus

BEER

CANS

LAGER 8 Strangebird, 12oz, Table Beer, Rochester, NY

LAGER 4 Modelo, 12oz, Especial, MX

CREAM ALE 4 Genesee, 12oz, Rochester, NY

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

PORTER 6 Central Waters, 12oz, Satin Solitude, Milwaukee, WI

PUMPKIN ALE 8 Mighty Squirrel, 16oz, Gourdgeous Pumpkin, Boston, MA

FESTBIER 10 Wild East, 16oz, Gretabräu, Milwaukee, WI

CIDER 7 Nine Pin, 12oz, Signature, NY

DRAFT

ITALIAN PILSNER 6, ADD A SHOT OF AMORO +5

Strangebird, Four Petals, Rochester, NY

STRAWBERRY SOUR 8 Mighty Squirrel, Sour Face, Boston, MA

IPA 8 Other Half, Green City, 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

Apollo's Praise, Picardie, Finger Lakes 2025

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

COLD BREW MARTINI SHOT 6

Gimme! Coffee Cold Brew, Vodka, Highland Amaro, Coffee Liqueur,
Cacao

Lila's