

THE MORNING FIX

Offered Daily from 6:30am until 11:00am

BREAD & PASTRIES

Sliced Bread Selection from Zak the Baker

Sourdough, Rye, Walnut & Cranberry.....7

Selection of Danish

Apple, Cheese, Raspberry.....6

New York Style Bagels

Plain or Everything Bagel, Cream Cheese.....8

THE SIGNATURE BREAKFAST

The Continental

Freshly Squeezed Fruit Juice, Locally Baked Pastries, Cereal, Seasonal Fruit.....12

The American

Freshly Squeezed Fruit Juice, Two Eggs Any Style, Nueske Bacon or Turkey Sausage
Breakfast Potatoes, Freshly Baked Pastries or Toast, Coffee or Tea.....16

THE GRIDDLE

LoLa Buttermilk Pancake

Salted Butter, Blueberry Compote, Maple Syrup.....18

Brioche French Toast

Powdered Sugar, Crème Anglaise, Maple Syrup.....20

Belgian Waffle

Strawberry Cream, Salted Butter, Banana Brûlée, Pretzel Crunch.....19

PALM BEACH FLAVORS

..... We Proudly Serve Sunshine State Cage Free Eggs

Hearts of Palm Cake

Apple Fennel Salad, Garam Masala Vegenaïse, Chili Threads.....15

Avocado Toast

Sourdough, Blue Crab, Pea Shoots, Hollandaise.....18

Wagyu Steak & Eggs

Two Eggs, Chimichurri Potatoes, Coffee Glaze.....32

Florida Lobster Benedict

Grilled Lobster Tail, English Muffin, Poached Eggs, Hollandaise, Breakfast Potatoes.....36

Corned Beef Hash

House Cured Corned Beef, Crispy Potatoes, Poached Eggs, Pickled Vegetable.....18

LoLa Smoked Lox

Heirloom Tomatoes, Dill Red Onion, Capers, Cream Cheese, Toasted Everything Bagel.....25

Duck & Waffles

Crispy Peking Thigh, Sunny Side Up Egg, Coriander Syrup, Pea Shoots.....30



THE FINE PRINT

.....
Consuming raw or undercooked seafood may increase your risk of food borne illness. Before placing your order please inform your server if a person in your party has a food allergy. If you have chronic illness of the liver stomach or blood or have immune disorders, you are at a greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician. There is a split plate charge of \$5 and 20% gratuity will be added to parties of 6 or more.

FARM FRESH EGGS

..... Served with Choice of Breakfast Potatoes, Fruit, or Toast

Two Eggs Any Style

Choice of Nueske Bacon or Turkey Sausage.....13

Create Your Own Omelet (Egg Whites Available)

Choices Include: Tomatoes, Spinach, Onion, Peppers, Asparagus, Mushrooms, Turkey Sausage, Ham Swiss, Havarti.....18

Eggs Benedict

Poached Eggs, Cotto Ham, Hollandaise, English Muffin.....13

Fried Egg Sandwich

Crisp Nueske Bacon, Pepper Jack Cheese, Brioche Bun.....12

GLUTEN-FREE OPTIONS

Tropical Fruit Salad

Greek Yogurt, Florida Honey.....9

Berry Parfait

Berries, Granol, Coconut Yogurt.....12

Açaí Bowl

Banana, Mango Coconut Milk, Granola.....14

COFFEE & MORE

..... We Proudly Brew La Rocca Coffee and Espresso

Regular or Decaf Coffee

.....6

Cappuccino & Specialty Coffee

.....7

La Rocca Tea Selection

Earl Grey, English Breakfast, Chamomile, Green Mango Peach.....6

San Benedetto Water

Sparkling or Flat.....7

TROPICAL JUICE BAR

Selection of Freshly Squeezed Juices From Florida Farmers

Orange, Grapefruit.....6

Fresh Coconut Water

Thai Coconut.....9

SMOOTHIES

Bom Dia

Café, Cocoa, Banana, Coconut Milk, Lacinato Kale.....8

Green Power

Lacinato Kale, Banana, Kiwi, Blueberry, Orange Juice.....9

Sunset Ave

Strawberry, Mango, Guava, Papaya, Grapefruit Juice, Coconut Water.....12



Proudly Supporting Local Artisans / Farmers

SMALLER PLATES
.....

Miso Soup

White Miso, Tofu, Feru Wakame, Scallions.....9

Edamame

Maldon Sea Salt.....9

Tuna Tartare

Avocado, Crispy Wonton, Citrus Soy.....20

Poke 'Nachos'

Tuna, Salmon, Wakame, Unagi Sauce, Shiso Aioli, Wonton Chips.....25

Hong Kong Chicken Lettuce Cups 🌶️🌶️🌶️

Ginger, Scallions, Green Beans, Crispy Lettuce.....17

King Crab Rangoon

Sweet Chili Sauce, Cream Sheese, Scallions.....22

Caramel Chicken Wings 🌶️🌶️🌶️

Fish Sauce Caramel, Lemongrass, Fresno Pepper, Cilantro.....16

Cantonese Style Pork Pot Sticks

Ginger Scallion Dipping Sauce.....19

SALADS
.....

Wakame & Sunomono Salad

Seaweed & Sesame Salad, Pickled Vegetables.....17

LoLa Chopped

Romaine Lettuce, Spiced Olives, Feta Cheese, Chickpeas, Hard Egg, Red Onion, Tomato, Cucumber Bell Peppers, Herb Vinaigrette.....18

Burrata & Hierloom Tomato

Polenta Crusted Burrata, Roasted Tomato Jam, Pistachio Pesto, Local Baby Arugula.....15

Crab Stuffed Avocado

King Crab, Kani Kama, Mango, Orange Tobiko, Ponzu.....19

Boston Bibb

Bosc Pears, Blue Cheese, Walnuts, Crispy Red Quinoa, White Shoyu Dressing.....15

Lobster Napoleon Salad

Florida Coastal Baby Greens, Avocado, Beets, Mango Carpaccio, Truffle Herb Vinaigrette.....25

SPECIALTY ROLLS
.....

Eden

Seasonal Vegetables, Garam Masala Vegenaise, Crispy Red Quinoa.....18

Capt'n Jose

Spicy Salmon, Cucumber topped with Salmon, Kiwi, Black Tobiko, Sesame Aji Mirin Aioli.....22

Maruko (ma-rew-ko)

Avocado, Tempura Shrimp topped with Sweet Chili Dynamite, Spicy Tuna, Scallion.....24

Asahi (a-sa-hee)

Spicy Salmon, Avocado, Tempura Crunchies topped with Tuna, Salmon, Wasabi Mayo.....23

Anata (a-na-ta)

Spicy Tuna, Cucumber, Tempura Flake, Shiso topped with Tuna, Wasabi Aioli.....23

Tsukiji (su-ki-ji)

Ginger Poached Shrimp, Avocado, Cucumber topped with Spicy Hamachi, Cilantro, Serrano Ponzu, Crispy Rice.....23

Green Light

Spicy Hamachi, Shiso, Granny Smith topped with Kiwi, Ponzu, Lime Zest.....25



BURGERS & SANDWICHES

..... Served with French Fries or Florida Bay Chips

The LoLa Burger

Cabot Cheddar Cheese, Red Onion Compote, Foie Demi, English Muffin.....23

Hangover Burger

LTO, Pickles, Potato Hash, Nueske Bacon, Sunny Side Up Egg, Spicy Saam Aioli, Brioche Bun.....27

The LoLa Vegan Burger

Beyond Burger, Daiya Cheddar, Chipotle Vegenaïse, Pistou, Vegan Brioche Bun.....20

Asian Inspired Tuna Burger

Wasabi Mayo, Sunomono Relish, Ginger Soy Ginger Beurre Blanc, English Muffin.....28

Florida Crispy Hogfish

Bibb Lettuce, Mango Salsa, Tomatillo Tartar, Brioche Bun.....20

Reuben

House Cured Corned Beef, Garlic Aioli, Swiss, Purple Kraut, Thousand Island, Grilled Rye.....18

Wagyu Hot Dog

Onion, Mustard, Brioche Bun.....20

FRIES

Simple.....10

Spicy Gravy Truffle12

RICE & NOODLES

.....

Lobster Fried Rice

Carrot, Bell Peppers, Garlic, Ginger, Snow Peas, Fresno.....40

The LoLa Bolognese

Ricotta Gnocchi, Grana Padano, Parsley.....26

Grilled King Salmon Lo Mein

Water Chestnuts, Snow Peas, Kai-lan, Carrot, Thai Basil.....38

Korean Beef Bulgogi

Egg Noodles, Gai-lan, Chilies, Fried Garlic.....28

LARGER PLATES

.....

Portuguese Style Grilled Octopus

Roasted Yukon Potatoes, Cracked Coriander, Pistou.....28

Yuzu Miso Marinated Black Cod

8oz. Cod, Togarashi Dusted Chinese Broccoli.....39

LoLa 1/2 Chicken

Whipped Potatoes, Grilled Asparagus, Pan Gravy.....28

10oz. Beef Tenderloin

Garlic Mashed, Grilled Asparagus, Caramelized Garlic Butter, Burgundy Demi Glace.....54

SWEET CORNER

.....

LoLa Flan

Vanilla Custard, Meringue, Dulce de Leche, Strawberry.....11

Key Lime Pie

Florida Citrus, Garam Masala, Swiss Meringue.....15

Pretzel Parfait

Mascarpone Cream, Pretzel Crumble, Whipped Cream, Caramel Sauce.....11

GF Brownie Sundae

Vanilla Gelato, Chocolate & Caramel Sauce, Whipped Cream, Maraschino Cherries.....14

Tres Leches Cake

Fresh Strawberries, Caramel Sauce, Whipped Cream.....12



CHAMPAGNE

Cava, Rosé, Dibon, NV	13/50
Pierre Sparr Crement d'Alsace, Brut, Rosé, FR	10/40
Veuve Clicquot, Brut, Yellow, Reims, NV	24/120
Veuve Clicquot, Rosé, Reims, NV	30/150
Louis Roederer, Brut, 'Cristal', Reims, 2012	500
Dom Pérignon, Brut, 2008	400
Dom Pérignon, Rosé, 2006	700

WHITE WINE

Chardonnay, LoLa, Sonoma, CA 2017	14/54
Sauvignon Blanc, Cloudy Bay, Marlborough, NZ 2019	18/68
Pinot Grigio, Jermann, Farra D'isonzo, IT 2018	20/80
Rosé, Chateau d'Esclans, 'Rock Angel', Côtes de Provence, FR 2018	20/75
Chardonnay, Donelan, Nancie, Sonoma, CA 2015	110

RED WINE

Pinot Noir, Lola, North Coast, CA 2018	14/54
Pinot Noir, Donelan, Two Brothers, Sonoma Coast, CA 2013	140
Red Blend, The Prisoner, Napa Valley, CA 2018	25/95
Cabernet Sauvignon, Silverado, Napa Valley, CA 2016	27/110
Merlot, Sterling Vineyards, Napa Valley, CA 2015	17/60

SAKE

CUPS Yuki Honjozo, A light ginjo aroma, with lots of umami flavor. Clean and dry with a short and enjoyable finish. A rice-polishing ratio of 60%, 180ml	20
JUNMAI LIGHT, CRISP & DRY Kinshihai Shuzo "Snow Shadow", Tokubetsu, Aroma shows apple marzipan. Soft and light bodied with a long finish. Due to the fermentation with the s-3 yeast and lower alcohol content, this sake has a light soft, and smooth taste with a light fruity aroma. Kinshihai Shuzo has won gold medals at the national sake competition multiple years, 300ML	40
NIGORI CLOUDY & SWEET Miyashita Brewery, "Sacred Mist", Well balanced, slightly acidic sake with a subtle sweetness. Delicious by itself or a perfect compliment to desserts or fruits, 300ML	35
DAI GINJYO OUR FINEST SAKE Suzuki Shuzoten, Hideyoshi Flying Pegasus, Only 300 bottles of this ultimate aged sake is made each year! Presented in a gold plated bottle, Suzuki Shuzoten is one of the oldest continually operating sake houses in Japan, 720ML	430
Tsukinowa "Midnight Moon", Amber tint, with notes of honey in aroma and taste. An element of depth in the earthy, caramel sweetness. Complex and quiet, soft and melting, 720ML	110

BEER

Domestic

Bud Light	7
Sam Adams, Lager, Boston, MA	8
Pacifico, Pilsner Style, Mexico	8
Lagunitas, IPA, Petaluma, CA	8

Imported

Sapporo Light, Lager, Hokkaido, Japan	8
Peroni, Pale Lager, Rome, Italy	8
Corona, Pale Lager, Mexico	8
Heineken, Lager, Amsterdam	8