

14-MINUTE VACATIONS

CLASSIC MOJITO / 10

Real McCoy Rum, Lime juice, Mint, Nectar of Agave, soda. Add fruit for \$1 (Watermelon, White Peach, Strawberry, Mango, Pomegranate, Cucumber)

CABO MOJITO / 10

Blueberry vodka, Basil, Lime juice, Agave, soda

LALLA PRESS / 10

Deep Eddy Lemon vodka, Elderflower liqueur, cucumber, lemon, soda

ONE NIGHT STAND / 10

Haven Coconut rum, Pineapple juice, puree of strawberry

COOL BREEZE / 10

Cucumber & blueberry vodka, cucumber, watermelon, blueberry, lime, soda water, shaken

22-MINUTE VACATIONS

BLACK BULL / 12

Skyy Vanilla Vodka, Godiva salted caramel liqueur, iced coffee, sweet cream

LONG ISLAND ICED TEA / 11

Rum, Gin, Vodka, Triple Sec, Tequila, sweet + sour, Cola float

GRATEFUL DEAD / 11

Blue Curacao, raspberry liqueur, LALLA's long Island iced tea

PAIN KILLER / 11

Haven coconut rum, Cream of coconut, Meyer's float, pineapple, orange, nutmeg

TREE SMACKER / 11

Citrus vodka, 151 Rum, Myer's Dark Rum, Peach schnapps, 99 Apple schnapps, pineapple, orange, cranberry, grenadine

FISH BOWLS

Served in a 57-ounce fishbowl

CALIFORNIA DREAMIN' / 25

Deep Eddy Lemon Vodka, Haven coconut rum, pineapple, strawberry, lemon

MOCKTAILS

THE NOJITO / 5

Lime, Mint, Nectar of Agave, Soda water. Add fruit for \$1 (Watermelon, White Peach, Strawberry, Mango, Pomegranate)

MAUI FIZZ / 5

Strawberry, Pineapple, Lemon, Lime

COCO LIMEADE / 5

Cream of coconut, limeade, Nectar of agave

REFRESHERS

ICED TEA / 4

Black, Tropical Passion, or Green

LEMONADE / 4

Classic. Add fruit for \$1 (Watermelon, Strawberry, Mango, Peach, Tropical)

ARNOLD PALMER / 5

Classic. Add fruit for \$1 (Peach, Strawberry)

POMEGRANATE LIMEADE / 5

SOFT DRINKS / 4

Coke, Diet Coke, Sprite, Dr. Pepper, Root Beer

ORANGE JUICE / 4

COFFEE + TEA

ORGANIC HOT TEAS / 4

Breakfast, Chamomile Mint, Coconut Chocolate, or Jasmine Green

NITRO COLD BREW / 5

COFFEES

Drop (regular or decaf) / 4

Espresso / 4

Americano / 5

Cappuccino / 5

Latte / 5

LALLA *grille*



TO START

AHI CEVICHE / 15

Sashimi grade Ahi Tuna, avocado, wasabi salsa. Served with wonton.

HUMBOLDT CALAMARI / 15

Calamari steaks, chili flake, Italian parsley, garlic, lemon.

BLUE CHEESE STEAK BITES / 14

Blue Cheese-stuffed hanger steak, bacon wrapped, honey mustard drizzle.

SPICY THAI WINGS / 14

Thai spice marinated chicken wings, orange marmalade.

RANCHO PLATTERS

QUESADILLA / 15

Charred chicken, roasted poblano, Chihuahua cheese, mole verde, corn, cilantro.

GUACAMOLE / 11

California avocado, stone-ground corn chips, house-made salsas.

NACHO PARTY / 15

Stone-ground corn chips, charred chicken, arroz rojo, pickled jalapeno, pico de gallo, fresh corn, house-made salsas.

ASADA FRIES / 15

House-cut fries, carne asada, avocado, pico de gallo, salsas, melted cheese.

TAQUITOS / 15

Chipotle spiced chicken, Oaxacan guacamole, mexican crema, roasted jalapeno salsa.

LALLA DELI

CALIFORNIA CLUB / 15

Turkey, bacon, avocado, tomato, spinach. Piled high on grilled sourdough with chipotle mayo and Swiss cheese.

FRENCH DIP / 15

Slow-roasted beef, sliced thin, piled high. Served on an artisan roll with au jus.

LALLA CHICKEN SANDWICH / 15

Free-range chicken breast, bacon, avocado, jack cheese, mayo, L+T, on ciabatta.

PORTOBELLO CAPRESE SANDWICH / 15

Grilled portobello, avocado, Roma tomato, pesto, grilled onion, arugula, mayo, mozzarella. Served on a local whole wheat bun.

MEXICAN CHICKEN WRAP / 15

Chipotle grilled chicken, pico de gallo, grilled onion, avocado, cheddar cheese, Mexican rice, chopped iceberg, chipotle mayo. Served in a flour tortilla.

CHOICE OF SIDES

Sweet potato fries

Firecracker fries

French fries

Onion rings

Mixed green salad

Clam chowder

Tomato rice soup

Caesar salad / 1 extra

Greek salad / 1 extra

ORGANIC GREENS

CLASSIC CAESAR / 13

Salinas Valley Romaine, Parmesan, Focaccia crouton. Tossed in our house-made caesar dressing.

STRAWBERRY / 13

Organic Salinas Valley greens, fresh strawberry, feta, candied pecan, roasted corn, cherry tomato, sweet onion, dried cranberry, escabeche. Tossed in our house-made raspberry vinaigrette.

BEET & PEAR / 13

Organic Salinas Valley greens, roasted beet, Anjou pear, gorgonzola, candied pecan, chive. Tossed in our house-made mango dressing.

GREEK / 13

Salinas Valley Romaine, feta, mozzarella, cucumber, kalamata olive, red onion, cherry tomato. Tossed in our house-made Mediterranean balsamic.

VALLEY GIRL / 13

Salinas Valley organic greens, gorgonzola, artichoke heart, Granny Smith apple, candied walnut, diced avocado. Tossed in our house-made avocado apple cider vinaigrette.

CHINESE CHOP SALAD / 15

Curry noodle, Napa cabbage, snow pea, bean sprout, celery, cilantro, mint, green onion, peanut, wonton. Served with our house-made chile peanut dressing.

ADDITIONS

Chicken / 5

Hanger Steak / 7

Sautéed Shrimp / 10

Seared Ahi Tuna / 10

Skuna Bay Salmon / 14

Grilled Portobello / 5

COBB SALAD / 15

Charred chicken, avocado, egg, tomato, spinach, gorgonzola, bacon. Served with our house-made Italian vinaigrette.

PISTACHIO CRUSTED CHICKEN SALAD / 15

Pistachio crusted chicken, Salinas Valley organic greens, roasted onion, Granny Smith apple, dried cranberry, crumbled goat cheese. Served with our house-made honey mustard vinaigrette.

RED ORGANIC QUINOA SALAD / 15

Blackened chicken, dried cranberry, cucumber, bacon, grilled onion, cilantro, apple, toasted walnut, spinach, arugula, feta. Tossed in our house-made raspberry vinaigrette.

MEDITERRANEAN SALMON SALAD / 24

Organic superfood mix, Grannysmith apple, butter lettuce, chopped egg, cucumber, Roma tomato, avocado, kalamata olives, feta. Topped with Skuna Bay Salmon and served with our house-made sherry vinaigrette.

LALLAGRILL.COM
SHARE YOUR FAVE @LALLAGRILL



FLATBREADS

MARGHERITA / 15

San Marzano tomato, fresh mozzarella, basil, evoo.

WILD MUSHROOM / 15

Fresh mozzarella, whipped goat cheese, roasted wild mushroom, fresh herbs.

THE BRUTUS / 15

San Marzano tomato sauce, house-made sausage, pepperoni, smoked bacon, fresh mozzarella, red onion, olive, oregano.

PESTO CHICKEN / 15

Basil pesto, diced chicken, fresh mozzarella, oven roasted cherry tomato.

STREET TACOS

FISH TACOS / 15

Blackened haddock, habanero mango, Oaxacan guacamole, chipotle mayo, red cabbage, cilantro, onion.

CARNE ASADA / 15

Char-grilled steak, chipotle salsa, salsa verde, Oaxacan guacamole, chipotle mayo, cilantro, onion.

AVOCADO / 14

Pistachio crusted avocado, chipotle mayo, queso fresco, ranchero salsa, pico de gallo, cilantro

ENCHILADAS

POBLANO CHICKEN / 19

Organic chicken, chihuahua cheese, roasted poblano pepper sauce. Rice, beans, pico de gallo, avocado, Mexican slaw.

BUTTERNUT SQUASH / 19

Chipotle butternut squash, smoked cheddar, ancho cream, roasted pumpkin seed. Rice, beans, pico de gallo, avocado, Mexican slaw.

GRILL BURGERS

LALLA BURGER / 15

Kobe beef patty with cheddar cheese on a local potato bun. LALLA sauce, L+T.

KENT'S SOURDOUGH BURGER / 16

Kobe beef patty with cheddar cheese, double bacon, avocado, and a fried egg on grilled local sourdough. LALLA sauce, L+T.

GIANNI'S BACON BURGER / 16

Kobe beef patty with American & smoked cheddar, chipotle caramelized onions, double bacon on a local potato bun. LALLA sauce, L+T.

APPLE, GOAT CHEESE & TURKEY BURGER / 15

Turkey patty with pepper jack, grilled onion, and spinach on an organic whole wheat bun. LALLA sauce, relish, tomato.

BLACK BEAN QUINOA BURGER / 15

Black bean quinoa patty topped with avocado & pepper jack, served on a local nine-grain bun. LALLA sauce, L+T.

CHOICE OF SIDES

Sweet potato fries	Onion rings	Tomato rice soup
Firecracker fries	Mixed green salad	Caesar salad 1 extra
French fries	Clam chowder	Greek salad 1 extra

ADDITIONS

Bacon 3	Sautéed mushrooms 2.25	Grilled onions 1
Avocado 2.25		Pickled Jalapenos 1

ENTRÉES

FREE-RANGE CHICKEN

BRICK CHICKEN / 22

Pressure grilled free-range, organic half chicken. LALLA potatoes, seasonal organic vegetables.

CHICKEN PICCATA / 21

Free-range, organic chicken with a lemon-caper sauce. Cauliflower purée, LALLA potatoes, house-made garlic bread.

CHAR-GRILLED CHICKEN BREAST / 19

Chargrilled free-range, organic chicken breast, grilled tomatoes, avocado, basil dressing. Served with cauliflower purée, organic vegetables.

HAND-SELECTED STEAKS

GRASS-FED CARNE ASADA / 26

Grass-fed skirt, chipotle caramelized onions, avocado, jalapeño salsa, LALLA potatoes, corn tortillas.

STEAK & BACON-WRAPPED JUMBO SHRIMP / 33

Skillet grilled hanger, bacon wrapped jumbo prawns. LALLA potatoes, seasonal vegetables.

8OZ NEW YORK / 29

Carefully selected aged greater Omaha beef. LALLA potatoes, seasonal vegetables.

ADDITIONS

Brando Sauce: sauteed tomatoes, blue cheese, bacon, tomatoes, mushrooms | 5

SEAFOOD

FISH & CHIPS / 19

Beer battered Haddock Cod, apple slaw. Your choice Classic Fries, sweet potato fries, firecracker fries.

CEDAR PLANKED SALMON / 25

Skuna Bay Salmon (Seafood Watch Approved), roasted tomato sauce, parmesan potato, grilled asparagus.

PASTA

VEGETABLE / 18

Busiate pasta made from ancient Sicilian low-carb grain, organic tomato, caramelized onion, parmesan, basil.

HALIBUT & SHRIMP / 24

Fettuccine with Halibut and Jumbo Shrimp. Mascarpone cream sauce, pancetta, diced red onion, fresh basil, chopped arugula.

LALLAFREDO / 19

Classic alfredo sauce over fettuccine. Fresh thyme and blackened chicken.

BUTTERNUT MAC & CHEESE / 19

Four cheese pasta, golden butternut squash, paprika chicken.

WINE

BUBBLES

Sorgente, Metodo Italiano, Prosecco di Treviso
Taille Aux Loups, Brut Tradition, Montlouis-sur-Loire

5oz / ½ BTL

10 / 15

15 / 23

WHITES

Vignette del Sole, Pinot Grigio, Veneto, Italy
Bernardus, Sauvignon Blanc, Griva, Arroyo Seco
Trico, Albatño, Rias Baixas, Spain
Christina, Grüner Veltliner, Carnuntum, Austria
Morgan, Chardonnay, Santa Lucia Highlands

10 / 18

10 / 18

12 / 20

11 / 19

10 / 18

ROSÉ

Bold, Rosé of Grenache, Paso Robles
Tresomm, Gringolino Rosé, Valle de Guadalupe, México

11 / 20

12 / 20

REDS

Altos Las Hormigas, Malbec, Mendoza, Argentina
Aurora, Cabernet Sauvignon, California
Cruse, Monkey Jacket Red Blend, North Coast
Vivant, Pinot Noir, Pelio Vineyard, Monterey
Chateau Barouillet, Bordeaux Blend, Bergerac, France

11 / 20

13 / 21

14 / 22

13 / 21

12 / 20

DRAFT BEER

Pale Lager, Stella Artois, Leuven, 5.0% | 8
IPA, Alvarado Street Mai Tai PA, Monterey, 6.5% | 8
Rotating Tap, The Other Brother, Inquire | 8
Pilsner, North Coast Brewing, Fort Bragg, 4.7% | 8
Blonde Ale, Firestone 805, Paso Robles, 4.5% | 8
Irish Stout, Guinness, Ireland, 4.2% | 10
Lager, Modelo Especial, Mexico, 4.5% | 8
IPA, Spacedust Elysian, Seattle, 8.2% | 8
Brut Cider, Golden State, San Francisco, 6.9% | 8
Hazy IPA, Offshoot Beer Co., Orange County, 6.8% | 8

22oz
FOR \$2
MORE

BOTTLED BEER

Coors Light | 5
Budweiser | 5
Bud Light | 5
Dos XX | 6
Pacifico | 6
Corona | 6
Heineken | 6
Estrella | 6
Heineken (non-alcoholic) | 7

MARTINI BAR

THE CLASSIC / 9

Gin or Vodka, Shaken

FRENCH PEAR / 9

Skyy Pear vodka, Elderflower liqueur, Sweet + sour

POME-COSMO-GRANATE / 9

Pearl Pomegranate vodka, limeade, pomegranate liqueur, cranberry juice

GUAVATINI / 9

Haven Coconut Rum, Elderflower liqueur, agave, guava

SPA-TINI / 9

Aviation Gin, Hpnotiq, Mint, Cucumber, Lime, Sparkling water

CLASSIC COCKTAILS

MOSCOW MULE / 11

Absolut Elyx, lime, fever tree ginger beer

CALIFORNIA MULE / 10

Gluten-free Hetchy Vodka, local strawberry, mint, lime, fever tree ginger beer

DARK N' STORMY / 10

Gosling Dark Rum, St. Elizabeth Dram, Old Spice bitters, lime, Fever Tree Ginger beer

POMEGRANATE BREEZE / 11

Absolut Elyx, pomegranate syrup, Elderflower Liqueur, limeade, champagne

BOURBON OLD FASHIONED / 11

Doc Pepe's Lab, aged in Caribbean rum barrel

MANHATTAN / 11

Doc Pepe's Lab aged in American port barrel

CLASSIC NEGRONI / 12

Venus Gin, Cappelletti, Dolan rouge, aged in whiskey barrel

TEQUILA BAR

LALLA MARGARITA / 10

Mi Campo Tequila, Lime, Triple sec, Shaken Add fruit for \$1 (Watermelon, White Peach, Strawberry, Mango, Pomegranate)

TROPICAL MARGARITA SLUSH / 11

Avión Silver Tequila, house-made tropical purée

LALLA PALOMA / 11

Mi Campo Blanco Tequila, Lime, grapefruit, agave, triple sec, guava juice, Squirt Soda

TROPICAL MARGARITA / 11

BUENOS DIAS / 11

Mi Campo Tequila, Patron Pineapple Liqueur, Lime, Tropical Juice, Grand Marnier float