

LOLA APPETIZERS & BAR: DINNER

Menus are priced per person plus 20% service charge and state sales tax

APPETIZERS

Goat cheese, charred red pepper on crostini	4.
Spiced beef, walnut taratore on crostini	5.
Dolmades, currants, pine nuts, herbs, tzatziki	5.
Herbed chevre & pistachio stuffed mushrooms	5.
Merguez sausage and kefalograviera stuffed mushrooms	6.
Deviled eggs, smoked paprika, sumac, fried capers	6.
Freshly griddled pita with spreads	8.
Lamb and pork meatballs, mint, garlic	7.
Crab cakes, chive aioli	8.
Baked oysters, fennel cream, breadcrumb	mp
Cheese and charcuterie	10.
served with house loaf, nuts, dried fruits	

KEBABS

Wild sockeye salmon, herb caper relish	6.5
Washington chicken, yogurt, dill	6.5
Duroc pork, honey-harissa glaze	6.5
Anderson lamb, caramelized garlic, red wine glaze	6.5
Haloumi cheese, Kalamata fig, petimezi	6.5

BAR PRICE LIST:

A selection of cocktails	10. – 13.
Rotating selection of NW craft beer and cider	6.5
Lola house white a delightful blend of sauvignon blanc, chardonnay, and semillon	9.
Lola house red primarily cabernet franc with grenache from the oasis vineyard in Yakima	9.
A variety of wines from the NW and beyond	9. – 15.
Non-alcoholic beverages	4.

**beverages are based upon consumption*

**custom cocktails always available*

Lola



LOLA DINNER STATIONS

Starbucks coffee, tea, sparkling water, and sodas included.

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SIZZLING KEBAB BAR

45. per person

*Served with pita and Lola spreads,
smashed garlic fried potatoes,
Jackie's Greek salad, and coconut cream
pie bites*

Your choice of three
of the following selections:

Wild coho salmon, herb caper relish

Washington chicken, yogurt, dill

Anderson lamb, caramelized garlic,
red wine glaze

Haloumi cheese, Kalamata fig, petimezi

Portabella, oyster mushroom,
tahini berbere glaze

AEGINA STATION

60. per person

Freshly griddled pita
with tzatziki, roasted red pepper,
fava skordalia spreads

Jackie's Greek salad
barrel aged feta

Roasted seasonal vegetables
green chermoula yogurt

Spanakorizo
jasmine rice, braised greens, chili, lemon

Anderson leg of lamb
roasted garlic, preserved lemon, jus

Applewood grilled salmon
herb-caper relish

Triple coconut cream pie bites
white chocolate, toasted coconut

Milk chocolate pudding
triple cherry compote

SANTORINI STATION

50. per person

Freshly griddled pita
with tzatziki, roasted red pepper,
fava skordalia spreads

Leaf lettuces
lemon-herb vinaigrette, crumbled feta,
toasted pine nut

Spice rubbed new york strip loin
carob jus

Applewood grilled salmon
herb-caper relish

Smashed fried potatoes
extra virgin olive oil, fried garlic, oregano

Roasted seasonal vegetables
green chermoula yogurt

Lola's famous doughnuts
Dahlia Workshop jam, vanilla mascarpone

Lola



~ FAMILY STYLE ~

55. per person

plus 20% service charge and state sales tax

SALAD COURSE ~ INDIVIDUALLY SERVED

Jackie's Greek Salad

cucumber, tomato, mint, barrel-aged feta

FAMILY STYLE ENTREES

Spice rubbed hanger steak

carob jus

Applewood grilled salmon

herb-caper relish

Spanakopita, phyllo and spinach pie

with feta, mint, and parsley

Garlic smashed potatoes

oregano, fried garlic

Horta

quick braised greens, lemon

DESSERT COURSE ~ INDIVIDUALLY SERVED

Triple coconut cream pie bites

white chocolate, toasted coconut

Lola

