



LILLY'S SIGNATURE COCKTAILS

SWEET AND SPICY MARGARITA – jalapeno infused tequila blanco, muddled strawberries, Cointreau, fresh lime juice - 12

BUMBU MOJITO - Bumbu rum, mint, fresh lime juice, topped with champagne - 13

MOSCOW MULE – Russian Standard Vodka, fresh lime juice, ginger beer - 11

RYE SMASH – Redemption Rye, muddled lemon, simple syrup, bitters - 12

BOMBAY BRAMBLE – Bombay Sapphire, lemon juice, simple syrup, blackberry liqueur - 12

WINES

RED WINE

Cabernet Sauvignon, Ravenswood 2014 | CA \$8/\$30

Malbec, Trapiche 2014 | Argentina

Pinot Noir, Concannon 2013 | CA

\$9/\$34

\$9/\$34

WHITE, ROSE & SPARKLING

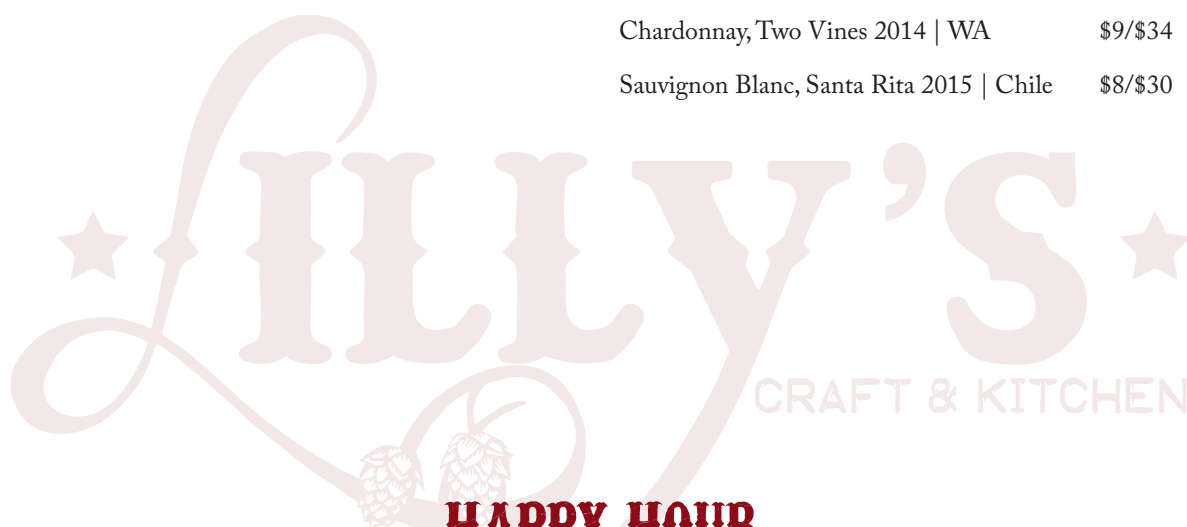
Prosecco, Brut SPARKLING | CA \$10

Rosé, Listel | France \$9/\$34

Pinot Grigio, Anterra 2012 | Italy \$8/\$30

Chardonnay, Two Vines 2014 | WA \$9/\$34

Sauvignon Blanc, Santa Rita 2015 | Chile \$8/\$30



HAPPY HOUR

MONDAY – FRIDAY 11AM – 8PM

Select Craft Beer \$5

House Red & White Wine \$5

House Mix Drinks \$5

BOTTOMLESS BRUNCH

SATURDAY & SUNDAY 9AM – 4PM

\$24 - 90 Minutes Bottomless Brunch Cocktails

*with Purchase of Brunch Entree

WING WEDNESDAY

50¢ Wings Every Wednesday 7pm – Midnight

COMPLIMENTARY BEER TASTING WEEKLY

LILLY'S

CRAFT & KITCHEN

SMALL PLATES

TAVERN TOTS

Fried tater tots with diced bacon, scallions, cheddar jack cheese, topped with a sunny side up egg 13

GRILLED BUFFALO WINGS

Choice of mild, medium, hot or Thai chili 12

GRILLED LAMB LOLLY POPS

Mint and apricot crust 16

THREE CHEESE QUESADILLA

Mozzarella, Swiss, and cheddar cheese served with salsa and sour cream 9

Add Shrimp 8 Chicken 6 Steak 8

BRUSSEL SPROUTS

Garlic, pancetta and shaved parmigiano 12 *(Suggested serving for two)*

HOT BAKED PRETZEL

Choice of savory or sweet sauce 10

FISH TACOS (3 per order)

Cajun Tilapia with lettuce and tomato, served with green salsa and sour cream 16

POUTINE

Crispy fries topped with pulled short rib, Fontina cheese and Guinness brown sauce 17

BAKED NACHOS

Homemade beef chili, jalapeños, cheddar and pepper jack cheese, salsa, sour cream 12

FRIED PICKLES

Cornbread fried pickle, jalapeño jam, sweet and sour dill cream sauce 9

CHEESEBURGER BURRITOS

Pepper Jack cheese, chipotle mayo 13

LILLY'S SLIDERS (3 PER ORDER)

MAC AND CHEESE

Five cheese mac and cheese bun with a marinated Kobe beef patty 17

PULLED PORK

Pickled slaw 13

ANGUS BEEF

Choice of cheese, bacon jam 14

N'AWLINS

Angus beef topped with grilled spicy Andouille sausage and chipotle mayo 15

BRAISED SHORT RIB

Fried pickles, caramelized onions 15

MAC N CHEESE

SHRIMP AND BACON 16

CLASSIC LOBSTER TRUFFLE 17

CLASSIC MAC N CHEESE 12

SOUP & SALADS

SOUP OF THE DAY 7

LILLY'S SALAD

Mixed baby greens, dried cranberries, oranges, cucumber, cherry tomato in a citrus vinaigrette 9

KALE CAESAR SALAD

Tossed with a homemade dressing and garlic croutons 12

AVOCADO SALAD

Fresh avocado, tomato, black beans, red onions, corn and cilantro with a cumin vinaigrette 15

ADD TO ANY SALAD:

Grilled Chicken 6 Shrimp 10 Steak 10 Salmon 10

BURGERS, SANDWICHES & WRAPS

Served with side of Hand-Cut Fries

CREATE YOUR OWN

8oz Angus Beef with lettuce, tomato and red onion 14

BURGER ADD ONS: \$1.50 EACH

Bleu Cheese, Cheddar, American, Swiss, Pepper Jack, Fontina, Mozzarella, Roasted Mushrooms, Avocado, Chorizo, Jalapeño, Egg, Bacon, Fried Pickles

CHEF'S BURGER

8 oz. Angus beef stuffed with smoked chorizo, cheddar and lobster, jalapeño jam 19

COWBOY BURGER

Grilled bacon and onions, smokey BBQ sauce, cheddar cheese on a toasted brioche bun 17

GRILLED OR CAJUN TURKEY BURGER

Topped with cheddar cheese and a red onion marmalade 15

PAN SEARED BLACK BEAN BURGER

Topped with pepper jack cheese 14

GRILLED PORTOBELLO MUSHROOM WRAP

Roasted red peppers, onions, spinach, and goat cheese 14

AVOCADO AND ARUGULA SANDWICH

Lettuce, tomato, green squash on ciabatta bread with green olives, red peppers, basil, garlic sauce 15

GRILLED FLAT IRON STEAK

Caramelized onions, wild mushrooms and Swiss cheese on a toasted baguette 19

SMOKED SALMON AND AVOCADO

Avocado and herb feta cheese with Lilly's IPA cured and smoked salmon with a balsamic drizzle and arugula served with sweet potato fries 19

CAJUN CHICKEN BREAST

Lettuce, tomato, bacon, and cheddar cheese on a toasted baguette 15

★ SIDES ★

SAUTEED KALE OR SPINACH 8

MASHED POTATOES 6

BRUSSEL SPROUTS 8

SWEET POTATO FRIES 7

SEASONAL VEGETABLES 6

HAND-CUT FRIES 6

DRUNKEN POTATO 7

★ ENTREES ★

RAVIOLI VASTARELLI

Baked cheese ravioli with cracked black pepper and spinach, creamy tomato basil sauce, topped with mozzarella and parmesan 17

ROASTED CHICKEN RUSTICA

Slow roasted and marinated in olive oil and fresh herbs, topped with mushrooms, Bermuda onions, and spring peas, served over roasted potatoes 20

NEW YORK SIRLOIN

16 oz. hand-cut and grilled, sauteed mixed vegetables and a grilled potato 34

PAN SEARED PORK CHOP

In a Port wine mushroom sauce served with roasted garlic mashed potatoes and vegetables 20

CHERRY-BOURBON GLAZED SALMON

Oven roasted and finished with cherry-bourbon glaze with scallion yellow rice and sauteed pecan spinach 23

SHEPHERD'S PIE

Angus ground beef with green peas and carrots in brown sauce topped with creamy mashed potatoes 19

FISH AND CHIPS

Beer battered Icelandic Cod and fresh coleslaw served with hand-cut fries 19