

BARISTA

proudly serving Nossa Familia coffee

	6oz	12oz	16oz
Espresso	3.50		
Flat White	4.00	4.50	
Cappuccino	4.00	4.50	
Drip Coffee		4.00	
Cafe Au Lait		4.25	4.50
Americano		4.00	4.25
Latte		4.50	4.75
Mocha		5.00	5.50
Mexican Spice mocha		5.25	5.75
One Stripe Chai Latte		4.75	5.25
Matcha Latte		4.75	5.25
London Fog		4.25	4.75
Steamer		3.50	4.00
Hot Chocolate		4.25	4.75
Assorted Tea		3.75	3.75

SPECIALTY TEA LATTES

6oz 4.00 - 12oz 4.75

GOLDEN MILK

Turmeric, cinnamon, warming spices, steamed milk (caffeine free)

PINK HIBISCUS ROSE

Hibiscus tea, rose, cinnamon, ginger, steamed milk (caffeine free)

BLUE BUTTERFLY PEA

Lemongrass, orange peel, lavender, butterfly pea flowers, steamed milk (caffeine free)

FLAVORINGS + .75

Almond
Caramel (sugar free)
Cinnamon
Coconut
Peppermint
Hazelnut
Lavender
Rose
Salted Carmel
Vanilla
Vanilla (sugar free)

MILK

ALTERNATIVES + 1

Almond
Coconut
Oat

BIG HEART TEA ASSORTMENT

EDITH GREY

caffeinated
Black tea, bergamot oil, rose petals

ROYAL TREATMENT

caffeine free
Spearmint, peppermint, lavender
tulsi, ginkgo

BLUSHING

caffeine free
Hibiscus, lemongrass, tulsi

MALAWI ROASTED GREEN

caffeinated
Roasted green tea

CUP OF LOVE

caffeine free
Sweet rose, tulsi

CUP OF SUNSHINE

caffeine free
Turmeric, ginger, cinnamon,
peppercorn

COCKTAILS

ESPRESSO MARTINI 13

Chilled vanilla vodka, Kahlua, Bailey's, and espresso. *Can be made dairy free

MIMOSA 12

A generous glass of Champagne and fresh orange juice or grapefruit juice

DILL INFUSED

BLOODY MARY 13

Fresh dill infused Vodka and our signature bloody mary mix, chili salt rim, and a whole dill pickle spear

GIN LAVANDER

LEMONADE 12

Fresh squeezed citrus, Freeland Spirits Gin infused in house with dried Butterfly Pea Flowers, and a touch of lavender

MOCKTAILS

SPARKLING LAVENDER FIZZ 6

Infusion of lemongrass, orange peel, blue butterfly pea flowers, lavender, fresh lemon, and soda water

CARROT GINGER

MARGARITA 14

Fresh squeezed citrus, orange juice, carrot juice, 100% pure agave tequila, and a chili salt rim

CHAI OLD FASHIONED 12

A twist on the classic featuring Freeland Spirits Bourbon, One Stripe Chai, and Portland Super Spice Bitters

PISCO SOUR 12

Pisco, fresh squeezed lime, egg white, and Portland Bitters. Earthy, sweet, and tart

BLUEBERRY

SUPERFOOD MOJITO 14

Muddled mint, fresh blueberries, and lime with Wild Roots Marionberry Vodka, and Bacardi Limón

CUCUMBER MINT COOLER 6

Muddled cucumber, mint, fresh lime, and soda water

HAPPY HOUR

Tuesday - Friday 3PM to 6PM | \$1 off draft beer \$2 off wine

WINE

UPGRADE TO A 9OZ POUR FOR \$3 MORE

WALLA WALLA VINTNERS LOLA'S RED

6oz 9oz bottle

10 13 33

KING ESTATE SOLDIER CAB

13 16 42

STOLLER PINOT NOIR

14 17 45

DURANT "LARK" ROSE OF PINOT NOIR

13 16 42

WALLA WALLA VINTNERS LOLA'S WHITE

10 13 33

ADELSHEIM CHARDONNAY

13 16 42

JAUME SERRA CRISTALINO CAVA (sparkling)

10 13 33

BEER

ASK ABOUT OUR ROTATING TAPS

PINT 6 - STEIN 8



LOLA'S

CAFE BAR

CAFE - BAR - SUSTAINABLE MARKET
A LOCALLY OWNED LAKE OSWEGO BUSINESS

SMOOTHIE BAR ALL DAY

LOLA'S BERRY BOWL 14 GF VGO

Strawberry, blueberry, blackberry, banana, chia, almond milk, orange juice. Topped with sliced banana, blueberries, strawberries, coconut, granola, honey

TROPICAL BOWL 13 GF VGO

Mango, pineapple, banana, coconut milk, orange juice, hemp seeds. Topped with granola, sliced banana, bee pollen, coconut, honey

LOLA'S BERRY SMOOTHIE 10 GF VG

Strawberry, blueberry, blackberry, banana, chia, almond milk, orange juice

TROPICAL SMOOTHIE 10 GF VG

Mango, pineapple, banana, coconut milk, orange juice, hemp seeds

GREEN SMOOTHIE 10 GF VG

Kale, cucumber, banana, pineapple, ginger, lemon juice, coconut milk, coconut water, hemp seeds

PRETTY IN PINK SMOOTHIE 10 GF VG

Banana, strawberry, almond milk, orange juice, hemp seeds

COLD BREW SMOOTHIE 10 GF VG

Cold brew, banana, cocoa, peanut butter, coconut milk

ADD plant based protein +1.5, kale +1.5, avocado +2.5, extra granola to bowl +2

BREAKFAST BOWLS ALL DAY

All bowls served over tri-color quinoa

Sub quinoa for extra sautéed kale +2.5, an additional egg* +2.5, avocado +2.5, bacon, chicken sausage or vegan sausage +4

ROASTED HASH BREAKFAST BOWL 15 GF VGO

Roasted baby red and sweet potatoes with onions, free range egg*, sautéed kale, feta cheese, microgreens, creamy aji verde sauce

BAJA BREAKFAST BOWL 16 GF VGO

Roasted baby red and sweet potatoes with onions, black beans, pico de gallo, purple cabbage, jalapeno, cilantro, avocado, free range egg*, sautéed kale, creamy aji verde sauce, pepitas, cotija cheese

SIDES ALL DAY

Any Style Egg* 2.5 GF	Roasted Potato & Onion Medley 4 GF VG
Bacon (3 pcs) 4 GF	Chicken Breast 5 GF
Chicken Sausage 4 GF	Falafel Balls 5 GF VG
Vegan Sausage 4 VG	Braised Beef 5
Fruit Cup 4 GF VG	Toast with Jam and Butter (1 pcs) 3 GF
Side Salad 4 GF VG	Sweet Potato Fries 4 GF VG



-VEGAN



-GLUTEN FREE



-VEGAN OPTION



-GLUTEN FREE OPTION

PLEASE ORDER AT REGISTER

TOASTS ALL DAY

Served open faced on rustic wheat toast. Sub gluten free toast +2, add free range egg +2.5

THE HONEYBEE TOAST 9 GF VGO

A generous spread of almond butter topped with sliced bananas, honey, bee pollen, coconut

CLASSIC AVOCADO TOAST 12 GF VGO

Sliced avocado, citrus tossed cherry tomatoes, radish, feta cheese, microgreens, creamy aji verde sauce. Add bacon +4

SMOKED SALMON AVOCADO TOAST 16 GF

Hot-smoked salmon, sliced avocado, pickled onion, microgreens, creamy aji verde sauce. Served with side salad and house-made apple horseradish vinaigrette

BRAISED BEEF TOAST 15

Mexican beer braised beef, horseradish apple dressing, radish, microgreens. Served with side salad and house-made apple horseradish vinaigrette. Add avocado +2.5

BREAKFAST ALL DAY

SUPERFOOD HOT GRAIN OATMEAL 12 VG

Scottish oats, quinoa, and flax seed. Served with brown sugar, pecans, and side of oat milk. Add fresh berries +3

FRUIT & YOGURT GRANOLA BOWL 14 GF VGO

Fresh berries, house-made coconut yogurt, chia almond granola, honey. Add a slice of banana bread +2

SUPERFOOD WAFFLE 14 GF

Gluten free waffle topped with bee pollen, coconut, and served with maple syrup. Add blueberries or banana +2

SPICED CARROT PANCAKES 16 GF

Gluten free pancakes, fresh carrot, cinnamon, nutmeg, maple cream cheese topping, chopped pecans

LOLA'S BREAKFAST PLATE 16 GF VGO

Two free range eggs*, roasted medley of baby red and sweet potatoes with onions, toast with house-made jam, plus choice of either bacon, chicken sausage, vegan sausage, or fruit. Sub gluten free toast +2

BAJA BREAKFAST WRAP 14

Baby red and sweet potatoes with onions, scrambled free range eggs, black beans, feta cheese, creamy aji verde, spinach tortilla, side of pico de gallo
Add avocado +2.5, bacon, chicken sausage or vegan sausage +4, braised beef +5

E.B.L.A.T. 15 GF

Over medium egg*, bacon, lettuce, avocado, tomato, chipotle mayo, toasted rustic wheat. Served with side salad and house-made apple horseradish vinaigrette. Upgrade to potato medley +2, sub gluten free bread +2

CLASSIC BREAKFAST SANDWICH 13 GF

Cheesy scrambled eggs, creamy aji verde, toasted ciabatta. Served with side salad and house-made apple horseradish vinaigrette. Add bacon +4, add avocado +2.5, upgrade to potato medley +2, sub gluten free bread +2

LUNCH + DINNER 11 AM TO 7 PM

All sandwiches served with side salad and house-made apple horseradish vinaigrette;
sub sweet potato fries +2, sub fruit +2, add bacon +4

LOLA'S CHEESEBURGER 17

House-made 8oz grass fed beef patty*, top secret sauce, Tillamook cheddar, butter lettuce, tomato, red onion, toasted brioche bun. Add free range egg* +2.5, add avocado +2.5, sub gluten free bread +2, sub vegan and gluten free falafel patty +0

AJI CHICKEN BURGER 17

Marinated and grilled chicken breast, creamy aji verde sauce, Tillamook white cheddar, butter lettuce, tomato, pickled red onion, toasted brioche bun. Add avocado +2.5, sub gluten free bread +2, sub vegan and gluten free falafel patty +0

HAVARTI APPLE TURKEY SANDWICH 16

Sliced roasted turkey breast, havarti, bacon onion jam, arugula, apple slices, pesto mayo, served warm on toasted ciabatta. Sub gluten free bread +2

THREE CHEESE VEGGIE MELT 14

Roasted broccoli and red peppers, white and yellow Tillamook cheddar, provolone, pesto mayo, served warm on toasted ciabatta. Add turkey +5, sub gluten free bread +2

GREEK WRAP 16

Romaine lettuce, feta cheese, red onion, tomato, kalamata olives, pepperoncini, Greek vinaigrette, spinach tortilla. Choice of grilled chicken breast or gluten free and vegan falafel balls

PESTO B.L.T. 15

Bacon, butter lettuce, tomato, pesto mayo, toasted rustic wheat. Add avocado +2.5, add turkey +5, sub gluten free bread +2

GARDEN MY HEART 15

Smashed avocado, hummus, spicy peppers, pickled carrot, butter lettuce, cucumber, hard boiled egg, toasted rustic wheat. Sub gluten free bread +2

BRAISED BEEF BANH MI 17

Mexican beer braised beef, shredded carrot, cilantro, pickled red onion, jalapenos, chipotle aioli, ciabatta bun

BOWLS

All bowls served over tri-color quinoa
Sub quinoa for extra sautéed kale +2.5

NOURISH BOWL 15

Roasted sweet potatoes, broccoli, sautéed kale, purple cabbage, crispy Baja chickpeas, Thai almond sauce

BAJA TACO BOWL 15

Roasted sweet potatoes, sautéed kale, onions, black beans, pico de gallo, purple cabbage, jalapeno, avocado, creamy aji verde sauce, cotija cheese, pepitas, cilantro

VEGAN BOWL 14

Roasted sweet potatoes, sautéed kale, black beans, avocado, lemon tahini dressing

ROASTED HASH BOWL 14

Roasted baby red and sweet potatoes with onions, sautéed kale, feta cheese, microgreens, creamy aji verde sauce

SALADS

GREEK SALAD 15

Romaine lettuce, kalamata olives, chickpeas, cucumber, cherry tomatoes, red onion, pepperoncini, feta cheese, Greek vinaigrette

TUNA NIÇOISE SALAD 17

Mixed greens, Albacore tuna, cherry tomatoes, green beans, baby red potatoes, hard boiled egg, capers, kalamata olives, pesto dressing

STRAWBERRY FIELDS SALAD 15

Mixed greens, strawberries, feta cheese, quinoa, pecans, citrus dressing

CLASSIC CAESAR 13

Romaine lettuce, house-made anchovy caesar dressing, lemon, crispy Baja chickpeas

THAI CRUNCH SALAD 15

Kale, quinoa, cilantro, shredded purple cabbage, celery, shredded carrot, chickpeas, Thai almond dressing

ADD Chicken +5, Braised Beef +5, Smoked Salmon +7, Falafel Balls +4, Crispy Baja Chickpeas +2, Avocado +2.5

TUESDAY - FRIDAY 3PM TO 6PM

HAPPY HOUR

\$1 OFF DRAFT BEER

\$2 OFF WINE

CHIPS AND GUACAMOLE 13

CRISPY BAJA CHICKPEAS 4

SWEET POTATO FRIES WITH CHIPOTLE AIOLI 8

FALAFEL BALLS WITH TZATZIKI OR VEGAN LEMON TAHINI 10

HUMMUS PLATE WITH KALAMATA OLIVES, FETA, CUCUMBER, CARROT, CELERY, PITA 14

SUB GLUTEN FREE TORTILLA CHIPS FOR PITA +0

QUESADILLA WITH BLACK BEANS, PICO DE GALLO, SOUR CREAM 12

ADD GRILLED CHICKEN +5

CHICKEN OR FALAFEL CORN TORTILLA TACOS WITH PICO DE GALLO AND SOUR CREAM 10

* BURGERS AND EGGS ARE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEAT OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.



LIL LOLA'S

SCRAMBLED EGG PLATE 8 ^{GFO}

One scrambled egg, one piece of bacon, toast and house made jam. Upgrade to cheesy scrambled egg +1, sub gluten free toast +1

KID'S WAFFLE 8 ^{GF}

Half of a gluten free waffle served with maple syrup. Add blueberries & whipped cream +2, add sliced banana and whipped cream +2

SPICED CARROT PANCAKE 8 ^{GF}

One gluten free pancake made with fresh carrot, cinnamon, and nutmeg. Served with maple syrup

FRUIT CUP 6 ^{GF} ^{VG}

Fresh cut strawberries, blueberries, and blackberries

ALMOND BUTTER PB&J 6 ^{GFO} ^{VG}

Almond butter with house made jam on rustic wheat. Sub gluten free bread +1

GRILLED CHEESE 6 ^{GFO}

Gooey Tillamook cheddar on rustic wheat. Sub gluten free bread +1

PLAIN CHEESEBURGER 16 ^{GFO}

Our house cheeseburger served plain and dry on a toasted brioche bun. Served with a choice of sweet potato fries or fruit. Sub gluten free bun +2

KIDS MINI QUINOA BOWL 10 ^{GF}

Quinoa, roasted broccoli, grilled chicken breast, Tillamook cheddar

SMOOTHIE 6

Strawberry, banana, almond milk, orange juice

MILK 3.5

HOT CHOCOLATE 4.25

Hot chocolate with whipped cream and marshmallows

VANILLA STEAMER 4.25

Steamed milk with vanilla syrup