



DAILY BREAKFAST

STEAK & EGGS

5oz skirt steak, two eggs, grilled tomato, country potatoes, chimichurri, toast or fruit **28**

FRENCH OMELET

gruyere, ham, caramelized onions, country potatoes, toast or fruit **21**

CHORIZO OMELET

chorizo, ortega chile, oaxacan cheese, red onions, jalapeño salsa, country potatoes, guacamole, toast or fruit **20**

VEGGIE OMELETTE

egg-white omelet, mushroom, onion, broccoli, squash, zucchini, bell pepper, country potatoes, cheddar. toast or fruit **17**

HUEVOS RANCHEROS

crispy handmade tortillas, chorizo, refried beans, queso fresco, ranchera salsa, country potatoes, avocado, two eggs any style **20**

BACON, EGG, AND CHEESE

two fried eggs, bacon, cheddar cheese, chipotle mayo, ketchup, artisan sesame bun, country potatoes **18**

MONTEREY FRITTATA

three farm-fresh eggs, bacon, onion, mushroom, mozzarella, country potatoes, toast or fruit **17**

MEXICO CITY CHILAQUILES

tortilla strips simmered in salsa verde, chicken, queso fresco, two eggs any style **20**
SUB carne asada 5

STARTERS

CALAMARI

calamari steaks, chili flakes, parsley, garlic, lemon, mustard lemon drizzle **18**

CHIPS & GUACAMOLE

fresh chopped guacamole, house-made tortilla chips **15**

BLUE CHEESE STEAK BITES

blue cheese-stuffed hanger steak, bacon-wrapped, honey mustard drizzle, balsamic reduction **17**

HUMMUS & ARTISAN FLATBREAD

house-made hummus, olive oil drizzle, house-made artisan flatbread **16**

NACHO PARTY

house-made tortilla chips, chicken, mexican rice, pickled jalapeño, pico de gallo, crema, house-made salsas **22**
SUB birria 5 | carne asada 5

SPICY KOREAN WINGS

korean spice, sweet spicy gochujang sauce, green onions, sesame seeds **18**

ASADA FRIES

house-cut fries, carne asada, avocado, pico de gallo, house-made salsas, jalapeños, melted cheese **22**

SHRIMP TOSTADAS (4 per order)

sautéed shrimp, guacamole spread, ranchero salsa, pico de gallo, cilantro **23**

AHI POKÉ CEVICHE

ahi tuna, guacamole mixed with seaweed, mint, wasabi, sesame seeds.served with wontons **18**

ORGANIC GREENS

(served with house-made dressings and garlic bread)

CLASSIC CAESAR WITH CHICKEN

salinas valley romaine, parmesan, focaccia crouton. tossed in caesar dressing **22**

STRAWBERRY SALAD WITH PRAWNS

organic salinas valley greens, fresh strawberry, feta, candied pecans, roasted corn, cherry tomatoes, sweet onion, dried cranberry, escabeche. tossed in raspberry vinaigrette **27**

BEET & PEAR SALAD WITH CHICKEN

organic salinas valley greens, roasted beet, pear, gorgonzola, candied pecan, chives. tossed in mango dressing **22**

SALINAS VALLEY BLUE WITH HANGER STEAK

salinas valley romaine, iceberg, and organic greens, gorgonzola blue cheese, granny smith apple, cherry tomatoes, bacon, green onion, candied pecans, blue cheese dressing **26**

FRESH CORN GRILLED SALAD WITH CHICKEN

mixed greens, roasted corn, zucchini, asparagus, cherry tomatoes, scallions, avocado, sherry vinaigrette **22**

COBB SALAD

charred chicken, avocado, egg, tomato, spinach, mixed green, iceberg, gorgonzola, bacon, italian vinaigrette **22**

PISTACHIO CRUSTED CHICKEN SALAD

pistachio crusted chicken, salinas valley organic greens, roasted onion, granny smith apple, dried cranberry, crumbled goat cheese, honey mustard vinaigrette **20**

RED ORGANIC QUINOA SALAD

blackened chicken, dried cranberry, cucumber, bacon, grilled onion, cilantro, apple, toasted walnut, spinach, arugula, feta. tossed in raspberry vinaigrette **21**

MEDITERRANEAN SALMON SALAD

pan seared salmon, super green lettuce mix, granny smith apple, chopped egg, cucumber, roma tomato, avocado, kalamata olives, feta, sherry vinaigrette **27**

HOUSE MADE SOUPS

MEXICAN LENTIL

lentil, cherry tomato, onion, garlic, cilantro, lime (cup **6** | bowl **12**)

POTATO LEEK

potato, cream, herbs, chives. served with smoked cheddar, bacon, basil leek olive oil drizzle (cup **7** | bowl **14**)

BOWLS

SALMON BOWL

wasabi soy salmon, white rice, sautéed kale, carrots, cucumber, avocado, roasted mushrooms, seaweed salad, spring onions, wasabi vinaigrette **28**

AHI POKE BOWL

ahi tuna marinated in tamari, wasabi, mint, white rice, guacamole, edamame, seaweed salad, mango salsa, scallions, sriracha mayo, wonton crumble **25**

STREET TACOS

(4 per order | served with pinto beans)

FISH TACOS

blackened grilled mahi mahi, mango, oaxacan guacamole, chipotle mayo, red cabbage, cilantro, onion, ranchero salsa **20**

CARNE ASADA

char-grilled steak, chipotle salsa, salsa verde, guacamole salsa, chipotle mayo, cilantro, onion **19**

FLATBREADS

(house-made pizza dough)

LALLA STYLE CAPRESE

tomato compote, fresh mozzarella, arugula, fresh basil, balsamic reduction, basil olive oil drizzle **20**

CHICKEN AVOCADO

san marzano tomato sauce, mozzarella, chicken, avocado, bacon, green onion, topped with pecorino **21**

THE BRUTUS

san marzano tomato sauce, sausage, pepperoni, smoked bacon, mozzarella, red onion, kalamata olives **21**

NJUDA (EN-DOO-YA)

spicy calabrian njuda sausage, pepperoni, mozzarella, feta, red onion, fresh basil, citrus honey drizzle **20**

BURGERS

(served with choice of side)

LALLA SMASH BURGER

wagyu beef patties, american cheese, chipotle caramelized onions, lalla sauce, artisanal sesame bun **23**

SOURDOUGH BURGER

cheddar cheese, double bacon, avocado, fried egg, grilled sourdough, lalla sauce, l+t **22**

JORGIE’S BACON BURGER

american & smoked cheddar, chipotle caramelized onions, double bacon, brioche bun, lalla sauce, l+t **22**

SANDWICH

(served with choice of side)

BLUE CHEESE STEAK SANDWICH

skirt steak, blue cheese, arugula, caramelized onions, chipotle mayo **23**

NASHVILLE CHICKEN

buttermilk fried chicken, spicy nashville sauce, creamy ranch, slaw, pickles, served on a toasted brioche bun **19**

CHOICE OF SIDES

french fries | parmesan rosemary garlic fries **3** | sweet potato fries **1** | firecracker fries **2** | mexican lentil soup **2** | potato leek soup **3** | mixed green salad **1** | caesar salad **2** | greek salad **2**

PASTA

(served with garlic bread)

PASTA AL LIMONE

spaghetti pasta, lemon cream sauce topped with lemon zest, freshly grated aged parmesan, black pepper **22**
ADD shrimp **10** | chicken **7**

BOLOGNESE

mezza rigatoni, beef and pork slow simmered in red wine and tomato sauce, fresh herbs, freshly grated aged parmesan **30**

LALLA-FREDO

classic alfredo sauce over fettuccine. fresh thyme and blackened chicken **27**

SPICY FUSILLI ALLA VODKA

vodka wine marinara cream sauce, fresh herbs, shallots, freshly grated aged parmesan **25**
ADD chicken **7** | shrimp **10** | salmon **15**

BEVERAGES

SOFT DRINKS **5**

coke | coke zero | sprite | mr. pibb | fanta

HOT TEAS **4**

LEMONADE **5** add flavor **1**

ICED TEA **5** add flavor **1**

black | passion

ESPRESSO

single **5** | double **6** | americano **5** | cappuccino **6** | latte **6**

THE NOJITO **8**

lime, mint, agave, soda water

MAUI FIZZ **8**

strawberry, pineapple, lemon, lime, soda water

ARNOLD PALMER **5** add flavor **1**

peach | strawberry

POMEGRANATE LIMEADE **6**

cranberry, pomegranate, lime, soda

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. our kitchen offers products with all major allergens including but not limited to, tree nuts, peanuts, soy, dairy, eggs, seafood, and shellfish. while we take steps to minimize the risk of cross contamination, we cannot guarantee that any of our products are safe to consume for people with but not limited to tree nuts, peanuts, soy, milk, egg, seafood, and shellfish allergies.