

THE HAIR OF THE DOG

discover your cure

CAESARS

1.5oz

surf 'n turf caesar
with fresh grilled prawn & dry
pepperoni stick 11

caesar caliente
with raglan's hot sauce, spicy
peperonni and peperoncino 10

lolo caesar ®
our signature caesar with home-
made pickled beans,olives and
gherkins 9

Michelada
a mexican twist! draught lager,
clamato, lime and spices 9

SUPER CIDER

22oz

radical raspberry
draught apple cider with 1/2oz
cassis and crushed raspberries
10

field berry 10
draught apple cider with 1/2oz
peach schnaaps and smashed
strawberries

peach mango 10
draught apple cider with
1/2oz peach schnaaps
and crushed mango

TROPICAL JUICE BLENDS

we squeeze cases of fresh naval oranges and limes to make your drinks.

mavericks 5.5
orange and mango

the soup bowl 5.5
guava, mango, passionfruit

witch's rock 5.5
pineapple and lychee

bonsai pipeline 5.5
passionfruit, orange, lychee

FAVS

fresh lime margaita
premium tequila, and
squeezed limes shaken over
ice
1.5oz 11

fresh lime mojito
premium white rum,
muddled fresh mint,
and squeezed limes
1.5oz 11

WHY DOES OUR FOOD TASTE HELLA GOOD

we are committed making great local soul food. so, we grind a specific recipe of fresh Alberta beef for the burgers; make our own handmade summer sausages; cure our own authentic canadian back bacon; fresh squeeze actual limes and oranges for juices to make the tiki drinks; we even roast the garlic for the burger aioli and make a 50% reduced fat hollandaise sauce from scratch. these and other unique processes makes our soul food taste fresh and different.

sauce bosses
sean mcgillivray

made with tlc since 1999 by the freshest kids in the lolo ®

parties of 6 or more are subject to an 18% gratuity