



BREWERY MENU

SUN 11AM-8PM  
MON-THURS 12-9PM  
FRI & SAT 12-11PM



Please Allow Up to 45 Minutes for All Food Orders  
NO SUBSTITUTIONS

APPS & SMALL PLATES

BUILD YOUR BOARD

Served with Cornichons, Dijon Mustard, Onion Jam, Red Grapes, Seasonal Berries, House Blend Nuts & Half Baguette

Extra Half Baguette +3

MEATS

Soppressata Salami  
Prosciutto Di Parma  
Pate’ De Campagne  
Parisian Ham  
Spanish Chorizo  
Pork Rillettes  
Capocollo  
Bresaola

CHEESE

Vintage Cheddar  
Cana de Cabra  
Montchevre  
Roquefort  
Manchego  
Provolone  
Burrata  
Brie

VEGGIES

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Marinated Mushrooms  
Marinated Artichokes  
Marinated Tomatoes  
Black Olive Tapenade  
Hummus  
Bruschetta

SHRIMP COCKTAIL

8 Shrimp Served with Lemon Wedge and Cocktail Sauce

SEACUTERIE BOARD\*

Smoked Salmon with Capers, Red Onions, Crème Fraiche, Smoked Fish Dip, Shrimp Cocktail, Tuna Sashimi with Tamari Sauce. Served with Half Baguette

TRUFFLE MAC N CHEESE

Cavatappi Pasta, LALA’s Gourmet Cheese Sauce, Shaved Black Truffle, Breadcrumbs.

MEDITERRANEAN PASTA

Pappardelle, Artichoke, Roasted Tomatoes, Kalamata Olives, Feta, Arugula, EVOO

PRETZEL BITES

Served with our signature GCB Beer Cheese Sauce & Mustard

LALA’s FRIES

House Cut Bistro Style French Fries, Rosemary and Garlic, Served with Garlic Aioli

CHICKEN STRIP BASKET

1/2lb of Fresh Hand Breaded Chicken Strips Served w/ Ranch & LALA Fries

JUST WANT THE STRIPS?

CALAMARI FRITES

Fried Squid Rings Tossed with Pepperoncini and Fresno Peppers Served with Garlic Aioli and Grilled Lemon Aioli

BRUSCHETTA CROSTINI

Diced Tomatoes Mixed with Garlic, Basil, Topped with Balsamic Glaze & Parmesan

LALA’s MEATBALLS

3 House Made Meatballs (Beef, Pork, Veal) Served on Ricotta Cheese and Topped with Marinara Sauce

MINI CORNDOGS

Served with Honey Mustard

SOUPS

FRENCH ONION SOUP

LOBSTER BISQUE

PICK 3 24

PICK 5 37

PICK 7 49

GREENS

Add Grilled Chicken +7, Grilled Shrimp +8, Grilled Octopus +10, Grilled Grouper +10, Grilled Hanger Steak +12

FRISÉE HOUSE SALAD

Frisee’ Lettuce, Cucumbers, Red Onions, Cherry Tomatoes, Dijon Mustard Vinaigrette.

PROSCIUTTO BURRATA  
CAPRESE SALAD

Heirloom Tomatoes, Burrata, Prosciutto Di Parma, Fresh Basil, Balsamic Glaze.

FRENCH FARMHOUSE  
SALAD

Fried Goat Cheese Served on Top of Arugula, Cherry Tomatoes, Roasted Bell Peppers, Lardons, Walnuts, Balsamic Vinaigrette

CAESAR SALAD

Romaine Lettuce, Parmesan, House Made Croutons, Caesar Dressing

BETWEEN THE BREAD

All Burgers Come on Brioche Bun with a Side of Fries or a House Salad. Double Stack +7

TRUFFLE AIOLI BURGER

1/2lb Wagyu Patty, Crispy Shallots, Black Truffle Aioli, Swiss Cheese, Tomatoes, Butter Lettuce

FRENCHY BURGER

1/2lb Wagyu Patty, Melted Brie, Red Onions, Fig Spread, Sun Dried Tomatoes, Frisee’ Lettuce

‘MERICA BURGER

1/2lb Wagyu Patty, American Cheese, Lettuce, Tomatoes, Red Onions, House Pickles, Dijonnaise.

ITALIAN CHICKEN SANDWICH

Grilled Chicken Breast, Mozzarella, Pesto, Arugula, Balsamic Glaze, Sun Dried Tomatoes, Crispy Onions, Marinated Bell Peppers

IMPOSSIBLE BURGER

Pepperoncini, House Pickles, Vegan Cheddar Cheese, Butter Lettuce, Tomatoes, Red Onions & Sriracha

GROUPEr SANDWICH

Local Red Grouper: Grilled, Blackened,

Fried or Broiled, Brioche Bun, Butter Lettuce, Tomatoes, Pickled Red Onion, Remoulade.

LALA’s FLAMIN’ WINGS

Fresh & Never Frozen Wings, Deep Fried then Flame Broiled to give them our unique LALA’s flavor. Served with your choice of house made signature sauce, Blue Cheese or Ranch, Carrots and Celery Ribbons

SAUCES

Mild, Medium, Hot, Lemon Pepper, Sweet Thai Chili, Garlic Parmesan, Blackened, Bourbon, BBQ Extra Sauce +1.50

SWEET ENDINGS

SALTY CARAMEL CHEESECAKE

V - Vegan Option VE – Vegetarian Option GF – Gluten Free

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.