


-  **VEGETARIAN**
(no meat lifestyle)
-  **VEGAN**
(plant based)
-  **GLUTEN FREE****
(hold the gluten)



BAKING STARTS
 Mon - Thurs 4pm
 Fri - Sun 11am

CURBSIDE SERVICE
 you call it in... we bring it out!

STARTERS & SALADS

- LGO CHICKEN WINGS** 8 | 15
grilled with blue cheese
- SHRIMP CEVICHE**  13
avocado, tomatoes, jicama, and lime juice
- GUACAMOLE & PIMENTO CHEESE DIP**   12
housemade salsa, & fresh tortilla chips
- CAESAR SALAD*** 10
romaine, fresh-made croutons and parmesan
- SONOMA GARDEN**   12
greens, tomato, beets, dates, roasted peppers,
goat cheese, almonds, orange poppyseed dressing
- SMOKED SALMON SALAD** 13
baby spinach, arugula, basil, dried cranberries,
sunflower seeds, cous cous, house vinaigrette
- PIZZERIA CHOP SALAD**  12
olives, pistachios, raisins, cheese, artichokes,
sun-dried tomatoes, cucumbers, italian vinaigrette
- SHREDDED KALE SALAD & QUINOA**   12
sunflower seeds, flame grapes, preserved lemon,
red bell peppers, parmesan, mancho, chervil vinaigrette
- FARMERS MARKET FRUITS / VEGETABLES**  Q
direct from the farm

add to any salad rotisserie chicken, pepperoni,
or rotisserie diestel turkey +3

BURGERS & SANDWICHES*



burgers on a leaf, sesame bun or homemade English Muffin
 served with a choice of housemade fries, fresh vegetables,
 or caesar salad

- TURKEY FRENCH DIP** 14
rotisserie-roasted diestel turkey, grilled french bread,
garlic and turkey jus
- CHEESEBURGER** 14
ground-to-order angus beef with lettuce, tomato,
pickle, onion and grated cheddar
- GREEN CHILE BURGER** 14
angus beef ground for service with
freshly roasted green chiles and cheddar





LGO is sensitive to the dietary needs & concerns of our consumers; however we are not a gluten free facility. We do go to extreme measures to ensure that there is no cross-contamination of ingredients. We please ask that anyone with Celiac's Disease or wheat allergies please use caution. Our gluten free pizza crust contains dairy. **Please alert us at the beginning of your meal to ALL possible food allergies or dietary restrictions.**

PIZZA *fermented or gluten free crust*


- CHEESE PIZZA**  12
famous fermented crust, premium cheese, red sauce
- CLASSIC MARGHERITA**  13
roasted tomatoes, premium cheese,
housemade mozzarella and basil
- THE VEGAN DALAI LAMA**   13
housemade cashew cheese, kale, sun-dried tomatoes,
brussels sprouts and roasted yellow peppers
- MOTHER EARTH**  15
olives, artichokes, roasted peppers, broccolini,
mushrooms, tomatoes, fennel, onion, cheese etc.
- ROASTED BABY ARTICHOKE**  14
laura chenel goat cheese, sun-dried tomatoes, parsley
- MUSHROOM PARTY**  14
sautéed crimini, button and oyster
mushrooms, sweet onion and shaved fennel
- AVOCADO PIZZA**  14
avocado, tomatoes, basil and lemon zest
great with prosciutto +3
- THE ROCKET MAN**  14
SPICY red fresno chiles, broccolini, roasted peppers
roasted garlic and sun-dried tomatoes
- THE FALLEN ANGEL** 15
housemade sausage, shaved fennel, roasted
peppers, premium cheese and red sauce
- GLADIATOR** 15
housemade sausage, pepperoni, cheese and red sauce
- TODAY'S FARMERS MARKET PIZZA**  Q
always vegetarian and in season!

-  most pizzas can be made vegan
-  try LGO gluten free crust

...upgrade your own!

- FOR FREE!** 
onions, garlic, spicy fresno chiles, one egg, xtra love
- THE GARDEN +2 ea**   
sautéed mushrooms, roasted peppers, fresh arugula,
green chile, black or green olives, broccolini, spinach,
sun-dried tomatoes, roasted fennel, corn,
housemade cashew cheese, avocado (+3)

THE BUTCHER +3 ea
 pepperoni, housemade sausage, black forest ham, bacon,
 anchovy, prosciutto di san danielle, chicken sausage

THE DAIRY +2 ea 
 house-made mozzarella, point reyes blue cheese, fresh
 ricotta, laura chenel goat cheese, extra premium cheese

DRAFT BEER

	glass pitcher
SAINT ARCHER WHITE ALE san diego, california abv 5.0%	7 15
PIZZA PORT "CHRONIC" AMBER ALE carlsbad, california abv 5.8%	7 15
MIKE HESS "CLARITAS" KÖLSCH san diego, california abv 5.8%	7 15
HUSS "MAGIC IN THE IVY" PALE ALE tempe, arizona abv 5.7%	6 14
MODERN TIMES "ORDERVILLE" MOSAIC IPA san diego, california abv 7.2%	7 15
MODERN TIMES "ICE" PILSNER san diego, california abv 4.8%	6 14
PRAIRIE "STANDARD" SAISON / FARMHOUSE tulsa, oklahoma abv 5.2%	7 15
THE LGO POPULAR BAR TAP ask your server about our rotating tap handle	Q

WINE BY THE GLASS

LUCIEN ALBRECHT SPARKLING BRUT ROSÉ france	9
ROTATING ROSÉ ask your server for details	7
A22 PINOT GRIGIO italy	6
NOBILO SAUVIGNON BLANC marlborough	8
PAGE SPRINGS BARRIO WHITE arizona	8
LIOCO CHARDONNAY sonoma county	12
HEINZ EIFEL 'SHINE' RIESLING germany	6
KEN WRIGHT PINOT NOIR willamette valley	13
FIELD RECORDINGS "FICTION" RED BLEND california	9
KLINKER BRICK 'OLD VINE' ZINFANDEL lodi	8
BROADSIDE CABERNET SAUVIGNON paso robles	9

WINE BY THE BOTTLE

Pick any bottle of wine from our Retail Department with no corkage fee!

LGO POPULAR BAR COCKTAILS

GOODNIGHT EMILIE fords gin, grapefruit, mint, peychaud bitters	8
NEGRONI sipsmith gin, cappelletti, carpano antica	10
MS CALLAHAN apricot infused gin, lemon, mint	9
GREENPOINT rittenhouse rye, carpano antica, yellow chartreuse, bitters	10
LIMELIGHT frida kahlo blanco tequila, elderflower, lime, cucumber, spicy serrano	8
YOUR MONEY OR YOUR LIFE old forester bourbon, b�nedictine, combier, orange bitters	10
KOMBUCHA MULE aylesbury duck vodka, gingerade kombucha, lime	9
WHITE SANGRIA our ridiculous signature recipe with fresh-cut fruit	7 21



in the well:
aylesbury duck vodka
fords gin
frida kahlo blanco tequila
old forester bourbon
pig's nose scotch
flor de ca a rum

KOMBUCHA ON DRAFT

	glass
GT'S SYNERGY ENLIGHTENED TRILOGY california	5
GT'S CLASSIC GINGERADE california	5
GT'S CLASSIC SYNERGY DIVINE GRAPE california	5

happy hour everyday!

**\$5 for all LGO Popular Bar cocktails,
our featured beer, and
selected wine by the glass**

4 to 6 pm weekdays!
12 to 6 pm weekends!

*State Health code requires us to inform you: these items contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

**Our house-made lemonade and sweet + sour contain raw egg.