

## appetizers

### ▼ Gorgonzola Fries 8.5

Seasoned waffle fries topped with cracked black pepper, green onions and melting, crumbled Gorgonzola.

### ▼ Fried Dill Spears 7.5

Crispy breaded dill pickle spears served with green onion dressing.

### Lili's House Nachos 10.

Pita chips topped with Gorgonzola, bacon, tomato, and green onions. Served with avocado and jalapeños.

## SOUP OF THE DAY 5.

All of our soups are made in house daily.

## fresh salads & combos

### House Wedge 7.5

Tomatoes, bacon crumbles and Gorgonzola dressing.

### ▼ Greek Wedge 7.5

Tomatoes, cucumbers, kalamata olives and feta topped with our green-onion vinaigrette.

### ▼ Tzatziki Medley 12.

Traditional Greek Tzatziki (cucumber-yogurt dip) served with our Tabouli, Bulgher & Berries and bread for dipping.

### Combos 10.

Pick two items from below. Add a third for \$2 more.

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|--|--|
| • <b>House Wedge</b>   | ▼ <b>Greek Wedge</b>   |
| • <b>Grilled Chicken</b><br><i>Burgundy-marinated boneless chicken breast</i>                                  | ▼ <b>Tabouli</b><br><i>Cracked wheat and fresh vegetables in a lemon vinaigrette</i>   |
| • <b>Chicken Salad</b><br><i>Seasoned sautéed chicken breast, celery, almond &amp; mayo</i>                    | ▼ <b>Bulgher &amp; Berries</b><br><i>Cracked wheat, cranberries, dried cherries, banana chips, pistachios and cilantro in a citrus vinaigrette</i> |
| • <b>Soup of the Day</b>   | ▼ <b>Grilled Portobello</b><br><i>With tomato and provolone cheese</i>   |
| • <b>Tuna Salad</b><br><i>Albacore tuna, red onion, green onion, pickles, parsley, celery &amp; red pepper</i> |  |

## entrées

### Classic Texas Steak 12.

Lightly-breaded and pan-grilled beef cutlet topped with creamed pepper gravy. Served with a House Wedge.

### Lamb Pitas 13.

Two pitas filled with roasted lamb, lettuce, tomato, black olives, and tzatziki. Served with a Greek Wedge. Quantities may be limited.

### Tilapia 14.

Grilled with a light panko breading and topped with a mix of shrimp, spicy tomatoes, peppers and onions. Served with a small House Wedge and Lili's rice.

### Tilapia Tacos 14.

Two flour tortillas filled with grilled tilapia, red cabbage hash, lettuce, tomato, guacamole, sour cream and Lili's rice.

### Grilled Salmon 15.

6-oz grilled salmon, small House Wedge and Lili's rice.

### King Ranch Poblano 12.

Creamy chicken, red and green peppers and onions stuffed into a roasted poblano pepper, topped with melted cheese and tomatillo sauce. Served with tortillas and a House Wedge.

## drinks

**Soda** (Regular or Diet: Coke, Dr. Pepper and 7-Up) 1.5

**Peach-Mango Iced Tea** 2.

**Hot Tea** 2.

**Lemonade** 2.

**Arnold Palmer** (1/2 Tea 1/2 Lemonade) 2.

**Royal Cup Coffee** (French Roast) 2.

## sandwiches

\$10 each

*Served with your choice of House Wedge, Greek Wedge, soup of the day or fries. Choose Gorgonzola fries for an additional \$1.*

**The Grilled Italian** // Ham, salami, pepperoni, lettuce, tomatoes, pepperoncinis, and marinara sauce on grilled focaccia bread.

**Tuna Melt** // House-made tuna salad, with melted provolone cheese on grilled rye.

**Grilled Corned Beef and Fontina** // Thinly sliced corned beef, grilled red onion, sauerkraut and melted fontina cheese on grilled rye bread.

**Magnolia Muffuletta** // Ham, salami, provolone and an olive mix on focaccia bread.

**Vance's Classic Chicken Salad** // Seasoned, sautéed chicken breast mixed with celery and almonds on rosemary-focaccia bread.

**Wild Turkey** // Smoked turkey, pepper jack cheese, sprouts, tomato, and guacamole on focaccia bread.

▼ **Veggie Sliders** // Three sliders with breaded eggplant, zucchini, portobello, roasted red pepper and provolone. Served with pepperoncini-feta aioli.

**Grilled Chicken** // Burgundy-marinated chicken breast with lettuce, tomato and provolone.

**Grown-up Grilled Cheese** // Melted American, Pepperjack, Swiss and cheddar with bacon and tomato on grilled Texas toast.

▼ **Veggie** // Cream cheese, cucumber, tomato, onion, avocado, sprouts, lettuce, red cabbage and Swiss cheese on rosemary-focaccia bread.

▼ **Grilled Portobello** // A perfectly marinated Portobello mushroom, topped with provolone cheese and tomato.

## burgers

\$10 each

*Served with your choice of House Wedge, Greek Wedge, soup of the day or fries. Choose Gorgonzola fries for an additional \$1.*

**Turkey Burger** // Hand-formed ground and seasoned turkey with cheddar, guacamole, sprouts and tomato.

**Lili's House Burger** // with Gorgonzola dressing, bacon & tomato.

**The Basic American Burger** // Lettuce, tomato and pickle, served with double American cheese.

**Poblano Burger** // Roasted poblano filled with melting jack and cheddar cheeses and bacon. Served atop our 1/2lb burger with tomatillo-ranch spread.

**The Farmer Burger** // Our 1/2-lb burger topped with lettuce, tomato, cheese, bacon and a fried egg!

**Three-Cheese Burger** // Swiss, Cheddar and American cheese with lettuce and tomato.

**Slider Medley** // One mini Lili's house burger, one mini turkey burger and one mini grilled chicken.

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*Split plate charge 4.*

▼ **Vegetarian Choice (no meat or seafood)**

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Due to our limited seating, we respectfully request **no extended business meetings** during peak hours.

Thank you!

## beer selection

*Along with our unique atmosphere, culinary mixes, and extensive wine list, you'll find we've brought on some of the worlds finest Imports & Craft beers, as well as carrying a few mainstream domestics.*

### DRAUGHT

- Spaten Optimator; Germany** 5.  
*Doppleblock - Full bodied w/a deep dark color & rich roasted malted flavor.*
- Trumer Pils; California** 5.  
*Pilsner - The crisp & clean taste leaves just a subtle touch of soft bitter flavor on the back of the palate.*
- Rahr Ugly Pug; Fort Worth** 5.  
*Black Lager - A surprisingly light body w/subtle flavors of coffee & hints of chocolate.*
- Blue Moon; Colorado** 5.  
*Style varies from season to season.*

### BOTTLE

- |                                      |                                  |
|--------------------------------------|----------------------------------|
| <b>Fireman's #4; TX</b> 4.           | <b>Rahr Buffalo Butt; TX</b> 4   |
| <b>Brewhouse Brown Ale; TX</b> 4.    | <b>Hoegaarden; Belgium</b> 4.    |
| <b>Fancy Lawnmower; TX</b> 4.        | <b>Stella Artois; Belgium</b> 4. |
| <b>Sierra Nevada Pale Ale; CA</b> 4. | <b>Coors Light</b> 3.5           |
| <b>Magic Hat #9; VT</b> 4.           | <b>Bud Light</b> 3.5             |



bistro on magnolia

## LUNCH MENU

PLEASE ASK YOUR SERVER FOR A WINE MENU

1310 W Magnolia Ave.  
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