



# LAZARUS

BREWING COMPANY

## DRAFT BEER

ALL OUR BEERS ARE BREWED IN-HOUSE AND CONTAIN LESS THAN 20 PPM GLUTEN

### LAGERS & ALES...

**TIME MACHINE 5**  
Rice Lager, 5%

 **BLACK PEARL 7.5**  
Rice Lager w/ Maqaw Peppercorn, 4.5%

 **CRAZY HORSE 7.5**  
Czech Pilsner, 4.7%

 **PRODIGAL PILS 7.5**  
German Style Pilsner, 4.8%

**BLUSHING BRIDE 9**  
Belgian Style Tripel w/ Wildflower Honey, 11%

**INTERNATIONAL HARVESTER 7.5**  
American Wild Ale, 7.2%

**INTERNATIONAL HARVESTER 8**  
American Wild Ale w/ Tangerine, 7.2%

 **FIRST CRUSH 7.5**  
Raspberry Sour, 4.5%

**ST. FRANCIS 7.5**  
Belgian Pale Ale w/ Brettanomyces, 6.9%

 **VANILLA JOLTED PHOENIX 7.5**  
Coffee Golden Ale w/ Vanilla (Nitro), 5%

**THEODORUS 7.5**  
Dunkel Lager, 5.2%

 **SMOKING GUN 7.5**  
Alderwood Smoked Schwarzbier, 5.3%

**THREE WISE MEN 9**  
Belgian Quad w/ Tart Cherry, 10.8%

 **BREAD OF LIFE 8**  
Dopplebock, 8.5%

**ST. PETER'S 8**  
Imperial Stout, 11.5%

### HOPPY & HAZY...

**40 DAYS & 40 NIGHTS 7.5**  
West Coast IPA, 7%

 **THUNDER PUP 7**  
Hazy Session IPA, 5%

**LIGHTNING WOLF 7.5**  
Hazy IPA, 6.6%

**KUNG FU ROOSTER 8**  
New Zealand IPA, 7.2%

LEARN MORE  
ABOUT OUR  
BEERS →



## BEER TO-GO

CALL-IN, WALK-UP OR ORDER ONLINE

**SIX-PACKS 16-18**  
12 oz. cans of Prodigal Pils, 40 Days & 40 Nights, Lightning Wolf, Black Pearl and more!  
**SPECIAL: 10% OFF when you buy 2+ six-packs.**

**CROWLERS 12**  
32 oz. cans of most beers on tap. **SPECIAL: Get three for \$30.**

## WINE LIST

### REDS

**PINOT NOIR 10**  
(California) Sean Minor

**MONTEPULCIANO 12.5**  
(Italy) Spiritus Terrae

**BARBERA D'ALBA 12.5**  
(Italy) San Silvestro

**BORDEAUX 14**  
(France) Chateau Caroline

### WHITES

**PINOT GRIGIO 10**  
(Italy) Nals Margreid

**SAUVIGNON BLANC 10**  
(Marlborough, NZ) Matua

**CHARDONNAY 11.5**  
(California) Sean Minor

**TXAKOLI BLANC 12**  
(Spain) Rezebal

### ROSÉS & BUBBLES

**MIMOSA! 7/20**

**CAVA BRUT NATURE 9**  
(Spain) CUNE

**SPRITZ DEL CONTE 10.5**  
(Italy)

**ROSÉ 10**  
(France) Campuget


**TXAKOLI ROSÉ 13**  
(Spain) Rezebal

**TUESDAY SPECIAL: 1/2 OFF BOTTLES FROM 6PM - 9PM**

## FROZENS

WEATHER DEPENDENT

**MARGARITA (13.9%) 10.5**

 **VANILLA SOFT SERVE ICE CREAM (NA) 4**  
Add ons (\$): Chocolate Syrup, Caramel Syrup, Lavender Syrup, Sprinkles

## COFFEE ♦ TEA ♦ ETC.

WE SOURCE AND ROAST ALL OUR OWN COFFEE BEANS!

### SLAYER ESPRESSO

Double Shot Espresso 4  
Americano 4  
Macchiato 4.25  
Cortado 4.25+  
Cappuccino 4.5+  
Latte 5.25+  
Mocha 5.5+  
Matcha 5.5+

*Milk Alternatives (\$):  
Almond, Coconut, Oat, Soy*

### POUR OVER COFFEE 3.75

**COLD BREW (NITRO) 4.75**

**CHAI LATTE 5**

**LAVENDER LATTE 6**

### HOT TEA 3.5

English Breakfast • Earl Grey • Chamomile Citrus  
Mint Melange • Spring Jasmine

### BOTTOMLESS ICED TEA 4

Black • Hibiscus

### OTHER DRINKS

Hard Cider (Rotating) MKT  
Rick's Near Beer 7  
K-Tonic Kombucha 6.5  
Saint Arnold's Root Beer 4.5  
Mexican Coke 4.5  
Bawi Sparkling Aguas Frescas 5.25  
Richard's Sparkling Rainwater 3.75  
Organic Juice Box 3

## KITCHEN

MEXICAN STREET FOOD MADE FROM SCRATCH DAILY

 Vegetarian

### BREAKFAST (until 1pm)

**PROTEINS:** Bacon • Chorizo • Carnitas • Migas  • Black Bean 

### BREAKFAST TACO 3.25-4.75+ Pick your protein.

Served on a flour tortilla with egg, cheese, and pico de gallo.

**Add ons (\$):** Avocado • Guacamole • Mexican crema • Potatoes

### BREAKFAST TORTA 9.75-11+ Pick your protein.

Served on a Pan Francés roll with refried black beans, egg, cheese, pico de gallo, Mexican crema. **Add ons (\$):** Avocado • Guacamole

### CHILAQUILES 12.5+ May contain raw or undercooked food.

House-made tortilla chips with refried black beans, avocado, Mexican crema, Monterey Jack, pickled red onion, cilantro & sunny side egg, smothered in your choice of **Pasilla or Verde** sauce.

**Add ons (\$):** Bacon • Chorizo • Carnitas • Extra Egg

### TACOS & MORE (STARTING AT 11AM)

**PROTEINS:** Carnitas • Al Pastor • Pollo Verde • Chipotle Chicken  
Brisket • Vegan Picadillo  • Black Bean 

### STREET TACO 3.75-5.25+ Pick your protein.

Served on a corn tortilla with fresh onion & cilantro.

**Add ons (\$):** Avocado • Mexican crema • Cheese

### TORTA 11.75-14+ Pick your protein.

Served on a Pan Francés roll with refried black beans, cheese, lettuce, tomato, pico de gallo, Mexican crema. **Add ons (\$):** Avocado

*New*

### MUSHROOM TACO 5+

Blue oyster mushrooms sautéed w/ onions & poblano peppers, covered with monterey jack cheese and topped w/ a fresh sprout salad. Served on a corn tortilla. **Add ons (\$):** Avocado • Mexican crema

### CEVICHE TOSTADAS\* 10

Shrimp, pico de gallo, avocado, pickled onion, radish served on 2 crispy corn tostadas. *May contain raw or undercooked food.*

### RAJAS QUESADILLA 10-14+ Pick your protein.

Cayenne Flour Tortilla with roasted poblanos, sweet corn, Monterey Jack, Queso Chihuahua, and guacamole.

### NACHOS Pick your protein.

**Chiquito 11.5+ / Grande 17.5+**

House-made tortilla chips with refried black beans, cheddar cheese, pico de gallo, Mexican Crema, guacamole, & pickled Jalapenos.

### BIG PLATES (starting at noon)

### MEXICAN FRIED RICE 12.25+ Pick your protein.

Served with egg, pico de gallo, corn and poblano.

### POLLO RUBIO 16

Marinated and grilled chicken breast served with salsa rubio, Mexican rice, charro beans, lettuce, and corn tortillas.

### BAJA FISH TACOS 17.5

2 mojo-style Mahi Mahi tacos on corn tortillas with grilled pineapple, onion and cilantro, and a spicy slaw featuring Undead Pepper Co. hot sauce. Served with Charro beans and steamed rice.

### ENCHILADAS 17.5

Wood grilled chicken enchiladas with salsa roja, cotija, crema. Served with Mexican rice & charro beans.

### CARNE ASADA 23

1/2 Lb. of USDA Choice marinated skirt steak grilled and served on a sizzling plate with red bell peppers and onions. Served with Mexican rice, charro beans, romaine salad, and corn tortillas.

### SALMON TOSTADA 25

Grilled Norwegian Salmon on rice with black bean puree, romaine, pickled red onions and salsa Macha on a crunchy corn tostada.

*New*

### BEET SALAD 8

Roasted Beets, Pickled Onions, Toasted Pepitas, Fresh Sprouts, Cotija Cheese, topped with a Honey-Coriander Vinaigrette.

### SNACKS (anytime)

#### CHIPS & DIPS

Housemade Chips 2  
Pico de Gallo 5.5  
Salsa Borracha 7.5  
Nacho Queso 10  
Guacamole 11.5

#### POZOLE ROJO

**Cup 4 / Bowl 11.** Tender pork in red chili broth with hominy, onion & cilantro. Served with house-made tortilla chips.

#### PLANTAIN CHIPS 6

#### ELOTE CORN RIBS 10

#### QUESO FUNDIDO 12.5

Monterey Jack & Queso Oaxaca with chorizo, onions, poblanos, sour cream, & house-made tortilla chips.

#### KIDS

Quesadilla 3  
Corn Dog (GF) 5.5  
Fruit Cup 5.5  
Mom & Pops Icepops 5