



LAZARUS

BREWING COMPANY

DRAFT BEER

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

JOHN WAYNE IS A SISSY 6.5
Light Lager, 3.7

 **CRAZY HORSE 6.75**
Czech Pilsner, 4.5%

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

THE BOSS 7
American Pilsner, 4.8%

 **PRODIGAL PILS 7**
German Style Pilsner, 4.8%

SMOKE JUMPER 7
Smoked Light Lager, 3.7%

BLUE WINGED OLIVE (BWO) 6.75
Kellerbier, 5.2%

 **AMANDUS 7**
Belgian Strong Golden Ale, 7.6%

CATCH & RELEASE 6.5
American Wheat, 5%

BEACH READ 7
Coffee Sour w/ Raspberry & Lemon, 3.8%

MAN IN BLACK 6.75
Dark Mexican Lager, 4.4%

LEARN MORE
ABOUT OUR
BEERS →



AND FOR ALL THE HOP-LOVERS OUT THERE...

LIFE TOGETHER 6.75
Pale Ale, 5.4%

MAN'S BEST FRIEND 6.75
Cascade Pale Ale, 5.5%

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

THERE & BACK AGAIN 7.5
New Zealand IPA, 6.6%

LIGHTNING WOLF 7.5
Hazy IPA, 6.6%

DOUBLE PREDESTINATION 7.5
Double IPA, 8.5%

BEER TO-GO

CALL-IN, WALK-UP OR ONLINE AT LAZARUSBREWING.COM

FOUR-PACK TALLBOYS 18
Prodigal Pils, 40 Days & 40 Nights, Lightning Wolf, Black Pearl or our special "Brewer's Choice" seasonal release. **SPECIAL: 20% OFF when you buy 2 or more 4-packs (in-store only)**

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

FROZENS

WEATHER DEPENDENT

MARGARITA (13.9%) 10.5
New **LAVENDER ARNOLD PALMER (7%) 10.5**

WINE LIST

TUESDAY SPECIAL: 1/2 OFF BOTTLES FROM 5PM - 10PM

REDS

CENTRAL COAST PINOT NOIR 10
(CA) Sean Minor

BARBERA D'ALBA 12.5
(Italy) San Silvestro

CABERNET SAUVIGNON 14
(California) Norton Ridge

WHITES

PINOT GRIS 9
(Washington) Lone Birch

CHARDONNAY 11.5
(CA) Sean Minor

SAUVIGNON BLANC 10
(Marlborough, NZ) Matua

New
TXAKOLI BLANC 12
(Spain) Rezebal

ROSÉS & BUBBLES

ROSÉ 10
(Francés) Campuget

New
TXAKOLI ROSE 13
(Spain) Rezebal

CAVA BRUT NATURE 9
(Spain) CUNE

RAVENTOS I BLANC 14
(France) Pierre Legras

MIMOSA! 7/20

COFFEE ♦ TEA ♦ ETC.

Yep, we roast all our own coffee beans, too—it takes a lot of coffee to make beer!

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, Oat, Soy

POUR OVER COFFEE 3.75

COLD BREW (NITRO) 2.75/4.75

CHAI LATTE 5

LAVENDER LATTE 6

HOT TEA 3.5

Mighty Leaf Organic 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

Richard's Sparkling Rainwater 3.75

K-Tonic Kombucha 6.5

Saint Arnold's Root Beer 4

Mexican Coke 4.5

Bawi Sparkling Aguas Frescas 5.25

Organic Juice Box 2.5

SNACKS

PLANTAIN CHIPS 6

Seasoned with Tajin

CORN RIBS 10

Elotes-style

VEGGIE QUESO FUNDIDO 10.5

QUESO FUNDIDO 12.5

with Chorizo

NACHOS GRANDÉ 17.5

Chiquito 11.5 / Grande 17.5

CHOICE OF: Al Pastor • Pollo Verde •
Chipotle Chicken • Carnitas • Carne
Asada

New

CEVICHE TOSTADAS (2) 10

Shrimp, pico de gallo, avo, pickled
onion, radish

FRUIT CUP 5.5

KIDS QUESADILLA 3

KIDS CORN DOG (GF) 5.5

MOM & POPS POPSICLE 5

Assorted Flavors

CHIPS & DIPS

Housemade Chips 2

Pico de Gallo 5.5

Salsa Cruda 7.5

Cashew queso 10

Guacamole 11.5

KITCHEN

Mexican street food made from scratch daily in our very own kitchen!

BREAKFAST (until 1pm)

CHOICE OF: Bacon • Chorizo • Carnitas • Migas (V) • Black Bean (V)

BREAKFAST TACO 3.75 - 5.25+ Pick your protein.

Eggs, cheese, pico de gallo served on a flour tortilla.

Add ons: Avocado • Mexican crema • Potatoes

BREAKFAST TORTA 9.75+ Pick your protein.

Served on a Pan Francés roll with refried black beans, egg, cheese,
pico de gallo, Mexican crema. Add ons: Avocado • Potatoes

CHILAQUILES* 12.5

House-made tortilla chips with refried black beans, avocado, Mexican
crema, queso, pickled red onion, cilantro & sunny egg, with your choice
of Pasilla or Verde sauces. Add ons: Bacon • Chorizo • Carnitas

*Raw or undercooked food

SOUP (all day)

POZOLE ROJO / CUP 4 / BOWL 11 Tender Pork stewed in a red chili broth with hominy and topped with onion and cilantro.

BIG PLATES (starting at noon)

MEXICAN FRIED RICE 8+ CHOICE OF: Carnitas • Al Pastor • Pollo Verde • Chipotle Chicken • Jackfruit Carnitas (V) • Brisket

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

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.

POLLO EN MOLE AMARILLO 17.5 Bone-in chicken leg smothered in mole amarillo, served with steamed rice, refried black beans, cotija,
and tortillas.

POLLO RUBIO 16 Marinated and grilled chicken breast served with salsa rubio, Mexican rice, charro beans, lettuce, and tortillas.

ENCHILADAS 17.5 Wood grilled chicken enchiladas with Salsa Roja, cotija, Mexican crema & radish. Served w/ Spanish rice & charro beans.

SALMON TOSTADA 25 Grilled Norwegian Salmon on white rice w/ black bean puree, romaine, salsa Macha on a crunchy corn tostada w/
pickled red onion and breakfast radish

RAJAS QUESADILLA 10+ Cayenne Flour Tortilla w/ roasted poblanos, sweet corn, Monterrey Jack, Mexican crema, and guacamole.

Add ons: Carnitas • Al Pastor • Pollo Verde • Chipotle Chicken • Jackfruit Carnitas (V) • Brisket • Black Beans (V)

(V) Vegetarian