



LAZARUS

BREWING COMPANY

DRAFT BEER

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

LAGERS & ALES...

THE MAN 7

Session Pilsner, 3.7%

AMANDUS 7.5

Belgian Golden Strong, 7.8%

CRAZY HORSE 7.5

Czech Pilsner, 4.7%

BLACK PEARL 7.5

Rice Lager w/ Maqaw Peppercorn, 4.5%

PRODIGAL PILS 7.5

German Style Pilsner, 4.8%

TWENTY POUND BROWN 7

India Brown Ale, 6.8%

CAPTAINS COURAGEOUS 6.5

British Explorers Ale, 5%

ORIS DON 7

Oatmeal Stout, 6%

New

FIRST NOEL 7.5 (release date, 12/14)

Wild Ale w/ Figs, 7.2%

New

OLD ST. NICK 7.5 (release date, 12/15)

Spiced Ale w/ Michigan Apples, 8.2%

HOPPY & HAZY...

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%

New

ABOMINABLE 7.5 (release date, 12/13)

Winter IPA, 6.9%

GOOD INTENTIONS 7.5

Hazy Double IPA, 8%

DOUBLE PREDESTINATION 7.5

Double IPA, 9%

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 or more six-packs.

CROWLERS 12

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

WINE LIST

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

REDS

PINOT NOIR 10

(California) Sean Minor

MONTEPULCIANO 12.5

(Italy) Spiritus Terrae

BARBERA D'ALBA 12.5

(Italy) San Silvestro

MORELLINO DI SCANSANO 13

(Italy) Viticcio

WHITES

PINOT GRIS 9

(Washington) Lone Birch

SAUVIGNON BLANC 11

(New Zealand) Ranga Ranga

CHARDONNAY 11.5

(California) Sean Minor

TXAKOLI BLANC 12

(Spain) Rezebal

ROSÉS & BUBBLES

MIMOSA! 7/20

CAVA BRUT NATURE 9

(Spain) Mistinguett

SPRITZ DEL CONTE 10.5

(Italy)

ROSÉ 10

(France) Campuget

TXAKOLI ROSE 13

(Spain) Rezebal

FROZENS

WEATHER DEPENDENT

MARGARITA (13.9%) 10.5

New

BOOZY COCONUT HORCHATA (7%) 10.5

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
Richard's Sparkling Rainwater 3.75

KITCHEN

MEXICAN STREET FOOD MADE FROM SCRATCH DAILY

BREAKFAST (until 1pm)

PROTEINS: Bacon • Chorizo • Carnitas • Migas (V) • Black Bean (V)

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

SNACKS (anytime)

CHIPS & DIPS

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

QUESO FUNDIDO 12.5

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

New

POZOLE VERDE

Cup 4 / Bowl 11. Tender chicken in chicken broth with radish, topped with onion & cilantro. Served w/ house-made tortilla chips.

FRIED CHICKPEAS 3

MOM & POPS ICEPOPS 5

TACOS & MORE (starting at 11am)

(V) Vegetarian

PROTEINS: Carne Asada • Carnitas • Al Pastor • Pollo Verde • Chipotle Chicken • Black Bean (V)

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

CALABACITA TACO 4.75+

Calabacita Squash, Pico de Gallo, Toasted pumpkin seeds, Roasted Corn, Poblanos, Sour Cream, Garlic. Add ons (\$): Cotija Cheese

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 w/ roasted poblanos, sweet corn, Monterey Jack, Queso Chihuahua, and guacamole.

RICE BOWL 11.75+ Pick your protein.

Served w/ black beans, cilantro lime rice, shredded lettuce, pico de gallo. Add ons (\$): Avocado • Mexican Crema • Cheese

ENCHILADAS 17.5

Tender chicken enchiladas with salsa roja, cotija, crema. Served w/ Mexican rice & charro beans.

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.