



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%

HANSEL 6.5

Berliner Weisse, 3.3%

TWENTY POUND BROWN 7

India Brown Ale, 6.8%

CAPTAINS COURAGEOUS 6.5

British Explorers Ale, 5%

ORIS DON 7

Oatmeal Stout, 6%

NORTHWEST PASSAGE 7.5

Black Ale w/ Coffee, 6.3%

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%

WALKS ON WATER 7.5

American IPA, 6.6%

FISH LADDER 8

American IPA, 7.4%

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 2or more six-packs.

CROWLERS 12

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

FROZENS

WEATHER DEPENDENT

MARGARITA (13.9%) 10.5

New BOOZY COCONUT HORCHATA (7%) 10.5

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 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

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 2.5

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 • Jackfruit Carnitas  • 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

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.

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 w/ 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 white rice w/ black bean puree, romaine, and salsa Macha on a crunchy corn tostada w/ pickled red

SNACKS (anytime)

CHIPS & DIPS

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

QUESO FUNDIDO 12.5

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

PLANTAIN CHIPS 6

ELOTE CORN RIBS 10

New

POZOLE VERDE

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

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.

KIDS

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

POZOLE ROJO

Cup 4 / Bowl 11. Tender pork in red chili broth with hominy, topped with onion & cilantro.