



LAZARUS

BREWING COMPANY

DRAFT BEER

LAGERS & ALES

 **AMANDUS 8**
Belgian Strong Golden Ale, 8.5%

 **BLACK PEARL 7.75**
Rice Lager w/ Maqaw Peppercorn, 4.5%

 **PRODIGAL PILS 7.75**
German Style Pilsner, 4.8%

 **CRAZY HORSE 7.75**
Czech Pilsner (Side Pull), 4.8%

New
 **HOTSHOT 8**
Smoked Helles Lager, 5%

TIME MACHINE 6
Rice Lager, 5%

New
RIWAKA PILS 8
New Zealand Pilsner, 5.5%

ODE TO JOY 8
Vienna Lager, 5%

HIT ME WITH YOUR BEST SHOT 8
Blueberry Coffee Ale, 4%

WALKS ON WATERMELON 8
Imperial Watermelon Sour, 8%



ALL OUR BEER CONTAINS < 20 PPM GLUTEN

HOPPY & HAZY

New
LADY MARMALADE 8
American Pale Ale, 6%

40 DAYS & 40 NIGHTS 7.75
West Coast IPA, 7%

7 HEADED DRAGON 8
Centennial IPA, 7%

WALKS ON WATER 8
American IPA, 6.5%

LIGHTNING WOLF 7.75
Hazy IPA, 6.6%

HOOK, LINE & SINKER 8
Double IPA, 8.2%

BEER TO-GO

SIX-PACKS + FOUR-PACKS 16-20
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 or four-packs

CROWLERS 13
32 oz. cans of most beers on tap. **SPECIAL: Get three for \$30.**

FROZENS WEATHER DEPENDENT

MARGARITA (13.9%) 12
MAKE IT SPICY! (+\$2)

LAVENDER ARNOLD PALMER (7%) 12

WINE LIST

REDS

PINOT NOIR 11
(California) Lapis Luna

MAVRUD/RUBIN BLEND (chilled) 13
(Bulgaria) Edoardo Miroglio

MONTEPULCIANO 14
(Italy) Spiritus Terrae

CABERNET SAUVIGNON 14
(California) Eco Torreno

WHITES

PINOT GRIGIO 11
(Italy) Montelvini

SAUVIGNON BLANC 12
(Marlborough, NZ) Mt Fishtail

VINHO VERDE BRANCO 12
(Portugal) Brisa Suave

CHARDONNAY 13
(Sonoma County, CA) Annabella

ROSÉS & BUBBLES

MIMOSA! 7/20

CAVA BRUT NATURE 11
(Spain) CUNE

ROSÉ 13
(France) Patience

TXAKOLI ROSÉ 13
(Spain) Basa Lore

COFFEE ♦ TEA ♦ ETC.

WE SOURCE AND ROAST ALL OUR OWN COFFEE BEANS!

SLAYER ESPRESSO

Espresso | Americano 4.5
Macchiato | Cortado 4.75+
Cappuccino 5+
Latte 5.5+
Mocha 5.75+

POUR OVER COFFEE 4.5

COLD BREW (NITRO) 5.5

SPECIALTY DRINKS

Chai Latte | Matcha 5.75+
Lavender Latte 6.25

HOT TEA 4.25

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

BOTTOMLESS ICED TEA 5

Black • Hibiscus

OTHER DRINKS

Hard Cider (Rotating) MKT
Non-Alcoholic Beer (Rotating) 6.5
K-Tonic Kombucha 6.5
Saint Arnold's Root Beer 4.5
Mexican Coke 4.5
Rambler Sparkling Water 3.25

KITCHEN

MEXICAN STREET FOOD MADE FROM SCRATCH DAILY

🌱 Vegetarian

BREAKFAST (until 1pm)

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

BREAKFAST TACOS 5/EA

Served on a flour tortilla with egg, cheese, your choice of **protein**. Topped with pico de gallo. **Add Potato (\$)**.

BREAKFAST TORTA 12

Served on a Pan Francés roll with refried black beans, egg, cheese your choice of **protein**. Comes with pico de gallo, Mexican crema.

CHILAQUILES* 14

House-made tortilla chips with refried black beans, avocado, and your choice of **protein**. Topped with Mexican crema, Monterey Jack, pickled red onion, cilantro & sunny side egg, smothered in your choice of **Pasilla or Verde** sauce. Hungry? **Add an extra egg (\$)**.

*May contain raw or undercooked food.

TACOS & MORE (starting at 11am)

PROTEINS: Al Pastor • Barbacoa • Carnitas • Chipotle Chicken • Pollo Verde • Mushrooms & Rajas 🌱 • Black Bean & Cheese 🌱

TACOS 5.5/EA

Served on a warm corn tortilla with your choice of **protein**, topped with fresh onion & cilantro.

TORTA 14

Served on a Pan Francés roll with refried black beans, cheese, lettuce, tomato, your choice of **protein**, plus pico de gallo & Mexican crema.

CEVICHE TOSTADAS* 11

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

RAJAS QUESADILLA 14

Cayenne flour tortilla loaded with roasted poblanos, sweet corn, Monterey Jack, Queso Chihuahua, guacamole & your choice of **protein**.

FIESTA SALAD 14

Romaine, roasted corn, pickled onions, avocado, w/ crunchy fried chickpeas & tortilla strips. Citrus date vinaigrette. **Add Protein (\$)**.

BEET SALAD 8 🌱

Roasted beets, pickled onions, toasted pepitas, fresh sprouts, cotija, topped w/ a honey-coriander vinaigrette.

BIG PLATES (starting at noon)

New CALABACITAS TACOS 12 🌱

Sautéed summer squash, pico de gallo, poblanos, corn, & Mexican crema on corn tortillas, topped w/ toasted pumpkin seeds and sunflower sprouts. Served with steamed rice and refried black beans.

RICE BOWL 14

Served with black beans, cilantro lime rice, shredded lettuce, pico de gallo & your choice of **protein**.

BAJA FISH TACOS 18

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 18

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

SNACKS (anytime)

CHIPS & DIPS

Housemade Chips 2
Pico de Gallo 6
Salsa Cruda 7.5
Nacho Queso 10
Guacamole 12

QUESO FUNDIDO 14

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

FRIED CHICKPEAS 3

LOADED NACHOS

Chiquito 18 / Grande 25

House-made tortilla chips w/ refried black beans, cheddar cheese, pico de gallo, Mexican Crema, guacamole, pickled jalapenos & your choice of **protein**.

KIDS

Quesadilla 4
Chicken Fingers (GF) 6
Fruit Cup 5.5
Mom & Pops Icepops 5

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

COFFEE ♦ BEER ♦ TACOS ♦ JOY

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.