



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%
-  **HOTSHOT 8**
Smoked Helles Lager, 5%
- TIME MACHINE 6**
Rice Lager, 5%

- THE MAN 8**
Folsom-Style Pilsner, 4.2%
- PALE MORNING DUN (PMD) 8**
Helles Lager, 5%
- RIWAKA PILS 8**
New Zealand Pilsner, 5.5%
- New* **MAN IN BLACK 8**
Mexican Dark Lager, 4.5%
- HIT ME WITH YOUR BEST SHOT 8**
Blueberry Coffee Ale, 4%
- New* **DAWN TREADER 8**
Tamarind Lime Gose, 3.7%
(w/ optional Sea Salt foam)

ALL OUR BEER CONTAINS < 20 PPM GLUTEN

HOPPY & HAZY

- New* **KUNG FU ROOSTER 8**
New Zealand IPA, 7.2%
- 40 DAYS & 40 NIGHTS 7.75**
West Coast IPA, 7%
- 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, Mon-
terey 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 sun-
flower 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

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.

QUESO FUNDIDO 14

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

FRIED CHICKPEAS 3

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.