



LAZARUS

BREWING COMPANY

DRAFT BEER

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

LAGERS & ALES...

TIME MACHINE 5
Rice Lager, 5%

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

 **PRODIGAL PILS 7.5**
German Style Pilsner, 4.8%

New **HIGHWAYMAN 6.5**
Hefeweizen, 4.5%

New **WIT AND WISDOM 7.5**
Belgian Witbier, 4.7%

BLUE WINGED OLIVE 7.5
Kellerbier, 5%

DESPEREAUX 7
French Saison 5.5%

OLD WELLINGTON 7
Nitro Pub Ale, 4.6%

New **WILD BLUE YONDER 7.5**
Coffee Sour w/ Blueberry & Lemon, 3.5%

SECOND NATURE 7.5
Blackberry Gose w/ Basil, 3.8%

INTERNATIONAL HARVESTER 8
American Wild Ale w/ Tangerine, 7.2%

New **ST. PETER'S w/ Maple Bourbon 9**
Imperial Stout Aged in Maple Syrup
Bourbon Barrels, 13%

LEARN MORE
ABOUT OUR
BEERS →



HOPPY & HAZY...

New **THUNDER PUP 7**
Hazy Session IPA, 5%

SEVEN-HEADED DRAGON 7.5
American IPA, 7%

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

LIGHTNING WOLF 7.5
Hazy IPA, 6.6%

WALKS ON WATER 7.5
American IPA, 6.2%

BIG SKY 7.5
American IPA, 6.8%

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+ 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 6PM - 10PM

REDS

PINOT NOIR 10
(California) Sean Minor

MONTEPULCIANO 12.5
(Italy) Spiritus Terrae

BORDEAUX 14
(France) Chateau Caroline

WHITES

PINOT GRIGIO 10
(Italy) Nals Margreid

SAUVIGNON BLANC 10
(Marlborough, NZ) Matua

CHARDONNAY 12.5
(Sonoma County, CA) Head High

TXAKOLI BLANC 12
(Spain) Rezebal

ROSÉS & BUBBLES

MIMOSA! 7/20

CAVA BRUT NATURE 9
(Spain) CUNE

SPRITZ DEL CONTE 10.5
(Italy)

ROSÉ 10
(Italy) Ercole

SPARKLING ROSÉ 12
(Portugal) Louis Pato Bruto

FROZENS

WEATHER DEPENDENT

MARGARITA (13.9%) 10.5

STRAWBERRY LEMONADE (NA) 4

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
Non-Alcoholic Beer (Rotating) 6.5
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 3

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
Barbacoa • Mushroom-Rajas w/ Jack Cheese 🌱 • 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

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

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.

BIG PLATES (starting at noon)

MEXICAN FRIED RICE 12.25+ Pick your protein.

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

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 with 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.

BEET SALAD 8

Roasted Beets, Pickled Onions, Toasted Pepitas, Fresh Sprouts, Cotija Cheese, topped with a Honey-Coriander Vinaigrette.

SNACKS (anytime)

CHIPS & DIPS

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

POZOLE ROJO

Cup 4 / Bowl 11. Tender pork in red chili broth with hominy, onion & cilantro. Served with house-made tortilla chips.

PLANTAIN CHIPS 6

QUESO FUNDIDO 12.5

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

KIDS

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

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.