



# LAZARUS

## BREWING COMPANY

### DRAFT BEER

ALL OUR BEER CONTAINS < 20 PPM GLUTEN

#### 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%
- TIME MACHINE 6**  
Easy Drinking Rice Lager, 5%
- WWJD 8**  
Mexical Lager, 5%

- New* **ODE TO JOY 8**  
Venna Lager, 5%
- HIT ME WITH YOUR BEST SHOT 8**  
Blueberry Coffee Ale, 4%
- MAGIC CARPET RIDE 8**  
Tropical fruit Punch Sour, 8.8%
- WALKS ON WATERMELON 8**  
Imperial Watermelon Sour, 8%
- SIGNS & WONDERS 8**  
Robust Porter, 7.2%



#### HOPPY & HAZY

- 40 DAYS & 40 NIGHTS 7.75**  
West Coast IPA, 7%
- BIRTHDAY SUIT 8**  
West Coast IPA, 7.7%
- 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**  
Hazy 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)**
- BLOOD ORANGE DREAMSICLE (7%) 12**  
Contains Nuts

### 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**  
(New Zealand) 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  
St. Agrestis Phony Negroni 9  
K-Tonic Kombucha 6.5  
Saint Arnold's Root Beer 4.5  
Mexican Coke 4.5  
Bawi Sparkling Aguas Frescas 5.25  
Rambler Sparkling Water 3.25  
Organic Juice Box 2.75

## 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 w/ 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.

### SHRIMP & POTATO DORADOS 11

Crispy shrimp, potato, and cheese-filled flautas served with garlic-  
ginger slaw and a chipotle-citrus sauce.

### 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 (\$)**.

### BEEF 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.

### MEXICAN FRIED RICE 14

Spanish rice sauteed with pico de gallo, corn, poblano, fried egg &  
your choice of **protein**.

### CRISPY SHRIMP TACOS 16.5

2 cornmeal-dusted fried shrimp tacos on corn tortillas with cabbage  
slaw, aioli, and a chipotle-citrus sauce. Served with charro beans and  
Mexican rice.

### 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.

### SMOTHERED ALAMBRES 26

Tender marinated beef skewers smothered in sauteed peppers, onions,  
and blue oyster mushrooms, topped with salsa roja and jack cheese.  
Served with corn tortillas, Mexican rice, and 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.

#### *New* POZOLE VERDE

**Cup 5 / Bowl 12.** Pulled chicken  
in a savory green broth w/ hominy,  
onion & cilantro. Served w/ house-  
made tortilla chips.

#### LOADED NACHOS

**Chiquito 18 / Grande 25**  
House-made tortilla chips w/  
refried black beans, cheddar  
cheese, pico de gallo, Mexican  
Crema, guac, pickled jalapenos  
& your choice of **protein**.

#### 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.