LAZARUS
BREWING COMPANY

DRAUGHT BEER

All our beers are brewed in-house and contain less than 20 ppm gluten

Prodigal Pils 7
German Style Pilsner, 4.8%

Crazy Horse 7.5
Czech Pilsner, 4.7%

NEW **ELO** 7
Electrolyte Lime Lager, 4.5%

Second Nature 7.25
Blackberry Basil Gose, 3.7%

Milagrito 7
Tepache Sour, 4%

Blasphemy 7
Smoothie Sour, 6%

NEW **Vanilla Jolted Phoenix** 7.5
Coffee + Vanilla Infused Golden Ale on Nitro, 5.4%

NEW **Fields of Gold** 6.75
Belgian Witbier, 5.7%

Achilles 5.75
Dry Irish Stout, 4%

Buffalo Jump 7.5
Tmavé Pivo, 4.7%

Shackelton 7
Extra Special Bitter, 5.5%

And for all the hop-lovers out there...

Lightning Wolf 7.5
Hazy IPA, 6.6%

Silk Road 7.5
Hazy IPA, 6.7%

40 Days & 40 Nights 7.5
West Coast IPA, 7%

Seven Headed Dragon 7.5
Centennial IPA, 7%

BEER TO✦GO

ONLINE • CALL-IN • WALK-UP

4-Pack Tallboys 18
Prodigal Pils, 40 Days & 40 Nights, Lightning Wolf, Black Pearl or our special "Brewer's Choice" seasonal release.
SPECIAL: Save 20% when you buy 2 or more 4-packs (in-store only)

Crowlers 32oz. cans of most of our beers on tap. 12
SPECIAL: Get three for $30

✦FROZENS✦

(Weather Dependent)

Margarita 10.5

NEW **Blood Orange Dreamsicle** 10.5

✦WINE LIST✦

TUESDAY SPECIAL ½ OFF BOTTLES 5-10pm

REDS

Central Coast Pinot Noir (CA) Sean Minor 10
Barbera d'Alba (Italy) San Silvestro 12.5
Cabernet Sauvignon (California) Norton Ridge 14
NEW **Sway Rouge** (Texas) William Chris 12

WHITES

Pinot Gris (Washington) Lone Birch 9
Chardonnay (California) Sean Minor 11.5
Sauvignon Blanc (Marlborough, NZ) Matua 10
Orange Wine (Spain) Gulp/Hablo 12

ROSÉ & BUBBLE

Rosé (France) Campuget 10
Cava Brut Nature (Spain) CUNE 9
Raventos i Blanc (Spain) Blanc de Blancs 14
Mimosa! 7/20

COFFEE ✦ TEA ✦ ETC

Yep, we roast all our own coffee beans, too—it takes a lot of coffee to make beer!

Slayer Espresso

Double Shot Espresso	4
Americano	4
Macchiato	4.25
Cortado	4.25
Cappuccino	4.5
Latte	4.75+
Mocha	5+
Matcha	5+

Milk Alternatives: Almond, Oat, Soy

Pour Over Coffee 3.75

Cold Brew (Nitro) 4.50

Chai Latte 5

Hot Tea 3.5

Mighty Leaf Organic Breakfast
Earl Grey • Chamomile Citrus
Mint Melange • Spring Jasmine

Bottomless Iced Tea 4

Black • Hibiscus

Other Drinks

Richard's Sparkling Rainwater	3.75
Mexican Coke	4.5
Bawi Sparkling Aguas Frescas	5.25
Hard Cider (Rotating)	MKT
NEW K-Tonic Kombucha	6.5
Rick's Near Beer	7
Saint Arnold's Root Beer	4

✦ SNACKS ✦

Plantain Chips 6

Seasoned with Tajin

Corn Ribs 10

Elotes-style

Chips & Dips

Housemade Chips	2
Pico de Gallo	5.5
Salsa Cruda	7.5
Cashew queso	10
Guacamole	11.5

Queso Fundido 12.5

with Chorizo

Nachos Grandé 11.5 / 17.5

Add a protein of your choice for an additional charge

NEW Ceviché Tostadas (2) 10

Shrimp, pico de gallo, avo, pickled onion, radish

Fruit Cup 5.5

Kids Quesadilla 3

Kids Corn Dog (GF) 5.5

COFFEE ✦ BEER ✦ TACOS ✦ JOY

✦ KITCHEN ✦

Mexican street food made from scratch daily in our very own kitchen

BREAKFAST (until 1pm)

CHOICE OF: Bacon • Chorizo • Carnitas • Migas • Black Bean

Breakfast Taco / 3.75+ **Pick your protein.**
Eggs, cheese, pico de gallo served on a flour tortilla.
Add ons: **Avocado • Mexican crema**

Breakfast Torta / 9.75+ **Pick your protein.**
Served on a Pan Francés roll with refried black beans, egg, cheese, pico de gallo, Mexican crema. Add ons: **Avocado**

Chilaquiles* / 12.5
House-made tortilla chips with refried black beans, avocado, Mexican crema, queso, pickled red onion, cilantro & sunny egg, with your choice of **Pasilla** or **Verde** sauces.
Add ons: **Bacon • Chorizo • Carnitas**

*Raw or undercooked food

TACOS & TORTAS (starting at 11am)

CHOICE OF: Carnitas • Al Pastor • Pollo Verde • Chipotle Chicken • Jackfruit Carnitas • Brisket • Black Beans

Street Taco / 3.75+ **Pick your protein above.**
Served on corn tortilla with fresh onion & cilantro.
Add ons: **Avocado, Mexican Crema, Cheese**

Torta / 11.75+ **Pick your protein above.**
Served on a Pan Francés roll with refried black beans, cheese, lettuce, tomato, pico de gallo, mexican crema.
Add ons: **Avocado**

Bag Tacos / 3.75+ **Pick your protein above.**
Served in a bag of chips (Fritos, Doritos or Cheetos).
Add ons: **Avocado, Mexican Crema, Cheese**

SOUP (all day)

Pozole Rojo / cup 4 / bowl 11
Tender Pork stewed in a red chili broth with hominy and topped with onion and cilantro

BIG PLATES (starting at noon)

Mexican Fried Rice / 8+
Add ons: Carnitas • Al Pastor • Pollo Verde • Chipotle Chicken • Jackfruit Carnitas • Brisket
Served with egg, pico de gallo, corn and poblano.

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.

Pollo en Mole Amarillo / 17.5
Bone-in chicken leg smothered in mole amarillo, served with steamed rice, refried black beans, cotija, and tortillas.

Pollo Rubio / 16
Marinated and grilled chicken breast served with salsa rubio, Mexican rice, charro beans, lettuce, and tortillas.

Enchiladas / 17.5
Wood grilled chicken enchiladas with Salsa Roja, cotija, Mexican crema & radish. Served w/ Spanish rice & charro beans.

Salmon Tostada / 25
Grilled Norwegian Salmon on white rice, w/ black bean puree, romaine, salsa Macha on a cruncy corn tostada w/ pickled red onion and breakfast radish.

Rajas Quesadilla / 10+
Cayenne Flour Tortilla w/ roasted poblanos, sweet corn, Monterrey Jack, Mexican crema, and guacamole.
Add ons: Carnitas • Al Pastor • Pollo Verde • Chipotle Chicken • Jackfruit Carnitas • Brisket • Black Beans

COFFEE ✦ BEER ✦ TACOS ✦ JOY