

# MEAT + STEAKS

## Campfire Pot Roast

red skin potato mash, sauteed baby spinach, housemade red wine sauce [1020 cal] 17.25

## Sticky Ribs + Umami Fries

tender baby back ribs, flash-fried until crispy, brushed with honey plum sauce, served with peanut sesame slaw [2200 cal] 22.95 **smaller portion** [1330 cal] 18.50

## BBQ Baby Back Pork Ribs

tender baby back ribs flash-fried until crispy, brushed with our molasses BBQ sauce, peanut sesame slaw, umami fries [2250 cal] 22.95 **smaller portion** [1330 cal] 18.50

## BBQ Bison Meatloaf

all-natural durham ranch grass-raised wyoming bison, smoked bacon, red skin potato mash, sautéed spinach, haystack onions [1200 cal] 18.95

## Bone-in Apple-Sage Pork Chops

marinated for 24 hours, grilled, served with roasted winter veggies and gravy [820 cal] 20.50

## Slow-braised Pork Shoulder

citrus + garlic marinade, roasted salsa, queso blanco, spanish rice, cilantro black beans, stone ground corn tortillas [1790 cal] 16.95

**Flat Iron 10oz\*** with garlic butter [1430 cal] 21.95

**Ribeye 14oz\*** topped with blue cheese [1920 cal] 29.50

*CERTIFIED ANGUS BEEF® SERVED WITH WAFFLE CUT AU GRATIN POTATOES, SEASONAL VEGETABLES + HOUSEMADE GRAVY*

# CHICKEN

## Chicken Pot Pie

made from scratch daily with roasted chicken + slow-cooked vegetables [1320 cal] 14.95

## Cornish Game Hen

oven-roasted, served with carrots and feta, sausage and sweet corn stuffing, apple-sage gravy [1440 cal] 18.95

## Fried Chicken Dinner

hand-dipped buttermilk boneless chicken breast, red skin potato mash, white gravy, spiced maple syrup, sautéed bacon + spinach, roasted carrots [1600 cal] 15.95

## Grilled Lemon Chicken

marinated + grilled boneless chicken breasts, cauliflower mash, sautéed green beans, heirloom tomatoes, almond-walnut crumble, housemade tahini sauce on the side [800 cal] 15.75

# FISH

## Ginger Soy Salmon\*

sweet soy glaze, stir-fried vegetables, sesame seeds, green onions, peanut vinaigrette, steamed rice [1060/1090 cal] 19.95

## Beer Battered Fish + Chips

pale ale battered, housemade tartar sauce, creamy apple cider coleslaw, fries [2170 cal] 17.75

## Fish Tacos

pale ale battered, housemade tartar sauce, fiery carrot slaw, chile vinegar, cilantro black beans, spanish rice, housemade salsa [1560 cal] 13.75

## Sesame Crusted Ahi Tuna\*

530 cal seared medium-rare sashimi grade yellow fin tuna, cauliflower mash, seasonal vegetables, coconut curry cream sauce [530 cal] 19.95

## Alaskan Halibut\*

parmesan + herb crust, warm brussels sprouts, onions, heirloom tomatoes, croutons soaked in lemon caper sauce [770 cal] 25.95

# NOODLES

**Fettuccine Alfredo** parmesan chardonnay cream sauce [1360 cal] 11.75  
add chicken [140 cal] 4.25 add shrimp [240 cal] 4.95

**Spaghetti Squash & Beetballs** spaghetti squash and zucchini ribbons tossed with olive oil, garlic and marinara with vegetarian meatballs, topped with romano cheese, pesto, toasted pumpkin seeds and balsamic reduction [910 cal] 14.75

## Thai Noodles

shrimp, ground chicken, tofu, peanuts, stir-fried egg, bean sprouts, peanut sauce [1430 cal] 17.25

## Chicken Parmesan

hand-breaded chicken breast, melted mozzarella, marinara sauce, fettuccine [1290 cal] 16.50



# STARTERS

**Grizzly Fries** potato wedges, secret sauce, bacon, fried sweet drop peppers, smoked paprika [880 cal] 6.75

**Onion Ring Poutine\*** five hour braised pot roast, crispy onion rings, french fries, housemade gravy, havarti, sunny-side up egg, roasted vegetables [1260 cal] 9.95

**Cajun Fries** crispy french fries, cajun seasonings, chipotle ranch dipping sauce [760 cal] 6.50

**Housemade Hummus** traditional hummus, spicy feta hummus, cucumber-tomato salad, fresh parsley, grilled flatbread [1490 cal] 10.75

**Chipotle Chicken Quesadilla** guacamole, sour cream, housemade salsa [1420 cal] 11.95

**Grilled Garlic Flatbread** + marinara [1130 cal] 6.50

**Chicken Lettuce Wraps** water chestnuts, peanuts, carrots, sesame soy sauce, pickled cucumbers, romaine [580 cal] 10.95

**Wok-Fired Calamari** plum sauce, peanuts, bell peppers, steamed rice [1200/1240 cal] 12.50

**Chicken Chile Verde Nachos** hand-cut chips, slow-cooked tomatillo chicken, black beans, jack, cheddar, guacamole, salsa, tapatio crema, pickled jalapeños, queso blanco [1260 cal] 11.95

**Crispy Wings** celery, carrots, with blue cheese, BBQ + high altitude hot sauces [1830 cal] 12.95

**Queso Dip** jack, cheddar, queso blanco, pimento, pickled jalapeños, cilantro black beans, hand-cut tortilla chips [1140 cal] 9.25

**Ahi Poke Jar\*** sashimi grade ahi tuna, peanut vinaigrette, avocado, pickled cucumbers, wasabi dressing, wonton chips [570 cal] 12.75

# SMALL PLATES

**Crispy Deviled Eggs** lightly fried, topped with smoked paprika and bacon candy [750 cal] 6.75

**Roasted Winter Veggies** brussels sprouts, carrots, sweet potatoes and red onions, topped with creamy mozzarella burrata, candied pumpkin seeds, pomegranate and thyme [870 cal] 7.50

**Mini Corn Dogs** nathan's natural all beef hot dogs, corn batter dipped + fried to order, served with our Liquid Blanket IPA Mustard + ketchup [1500 cal] 6.95

**Bacon Candy** brown sugar, crushed red pepper chili flakes, black pepper [250 cal] 6.25

**Buffalo Cauliflower** housemade high altitude hot sauce, blue cheese, fresh parsley, served with a side of ranch [930 cal] 6.95

**Blistered Green Beans** ginger, garlic, rice wine vinegar, crushed peanuts, lime juice, chili paste, fresh herbs [380 cal] 6.75

**Mac + Cheese** smoked bacon, hatch chiles, five cheeses, green onion crumble [710 cal] 7.25

**Fried Hush Puppies** potato mash, bacon, jack, cheddar, onions, tapatio crema [870 cal] 6.50

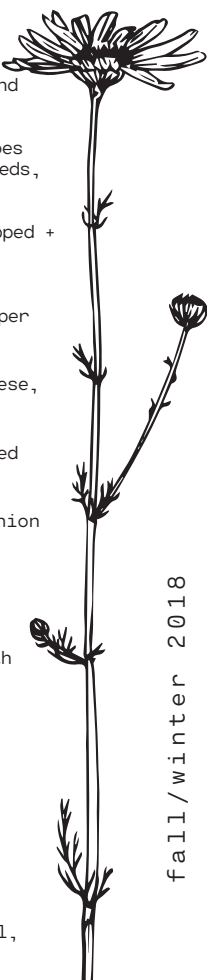
**Charred Onion Dip + Potato Chips** housemade dip served with our crispy rosemary waffle chips [760 cal] 6.95

**Sweet Potato Tater Tots** housemade roasted jalapeño-lime aioli [720 cal] 5.50

**Buffalo Chicken Lollipops** high altitude hot sauce, blue cheese slaw [930 cal] 5.95

**Brussels Sprouts** lemon, garlic, butter, capers, crispy croutons, romano cheese [470 cal] 7.95

**Togarashi Edamame Beans** sea salt, chili flakes, orange peel, garlic, ginger, black pepper [540 cal] 6.95



fall/winter 2018

\*Contains or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, seafood or shellfish may increase your risk of foodborne illness.

2,000 calories a day is used for general nutrition advice, but calorie needs vary.

# SALADS

## Burrata + Roasted Beet Salad

creamy mozzarella burrata cheese, field greens, candied walnuts, heirloom tomatoes, pomegranate, sea salt [560 cal] 11.25

## Tex-Mex

chicken breast, black beans, jack, cheddar, sweet corn, avocado, tomatoes, BBQ sauce, hand-cut tortilla strips, chipotle ranch [670 cal] 12.25

## Seared Ahi Tuna\*

line caught, seared-rare, sashimi grade furikake crusted yellow fin tuna, field greens, carrots, radish, avocado, pickled cucumbers, peanut ponzu vinaigrette and soy dipping sauce on the side [500 cal] 16.95

## Grilled Chicken Caesar

garlic croutons, parmesan, balsamic, caesar dressing [750 cal] 11.75

## Cobb

shredded chicken breast, tomatoes, avocado, blue cheese, smoked bacon, hard-boiled egg, blue cheese balsamic dressing [920 cal] 11.75

## Thai Chicken

hand-shredded chicken, chopped napa cabbage, mint, cilantro, red bell peppers, carrots, cucumbers, spicy peanut vinaigrette [440 cal] 12.50

## Grilled Steak\*

certified angus beef® flat iron, blue cheese crumbles, pickled red onions, roasted red peppers, heirloom tomatoes, radish, balsamic blue vinaigrette [530 cal] 16.50

# SANDWICHES

SERVED WITH YOUR CHOICE OF SIDE

## Fried Chicken

hand-dipped buttermilk boneless chicken breast, housemade honey mustard, pickle slaw, tomato, brioche-style bun [1090 cal] 12.75

## Roasted Chicken + Havarti

in-house roasted chicken breast, havarti, field greens, tomato, red onion, mayo, balsamic vinaigrette, warm focaccia [1390 cal] 11.95

## Pot Roast Beef Dip

slow-braised pot roast, mozzarella, caramelized onions, horseradish cream sauce, au jus on the side, toasted roll [1130 cal] 13.75

## Walnut Chicken Salad

golden raisins, red onion, field greens, tomato, celery, curry mayo, multigrain bread [1060 cal] 10.75

## Grilled 5 Cheese

cheddar, swiss, mozzarella, jack, parmesan sourdough toast [980 cal] 9.95

## Grilled Salmon Sandwich\*

housemade aioli, fresh tomato, peanut sesame slaw, red onions, brioche-style bun [920 cal] 13.95

## House Club

in-house roasted chicken breast, smoked bacon, avocado, lettuce, tomato, mayo, toasted sourdough [970 cal] 11.95

## Pulled Pork

slow-braised pork shoulder, housemade BBQ sauce, blue cheese slaw, crispy onions, toasted bun [740 cal] 12.50

CHOOSE A SIDE [60-660 cal]:

french fries, apple cider slaw, pickled cucumbers, fresh fruit

OR UPGRADE TO [740-910 cal]:

cajun fries +1, umami fries +1, onion rings +2, sweet potato tots +2

# PIZZAS

## Black + Blue

cajun chicken breast, smoked bacon, mozzarella, caramelized onions, blue cheese, green onions, tomatoes [1910 cal] 15.50

## Three Cheese

tomato sauce, parmesan, romano, mozzarella, basil [1150 cal] 12.25  
add pepperoni [210 cal] 2.00

## Burrata + Heirloom Tomato Crisp

pomodoro sauce, pesto, creamy mozzarella burrata cheese, parmesan, romano, balsamic reduction, chili oil, fresh basil [750 cal] 12.25 Half Size [380 cal] 8.95

VISIT US ONLINE AT [WWW.LAZYDOGRESTAURANTS.COM](http://WWW.LAZYDOGRESTAURANTS.COM)  
FOR MORE LOCATION INFORMATION AND DELIVERY OPTIONS

MENU ITEMS + PRICES ARE SUBJECT TO CHANGE

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# BURGERS

SERVED WITH YOUR CHOICE OF SIDE

**All-American\*** two grilled quarter-pound beef patties, american cheese, shredded lettuce, tomato, red onion, pickles, housemade bark + bite sauce [980 cal] 12.25

**PB & J Burger\*** grilled half-pound beef patty, candied bacon, havarti, peanut butter, grape jelly, lettuce, tomato, onion, pickle [1340 cal] 13.95

**Cheeseburger\*** half-pound beef patty, cheese, lettuce, tomato, pickle, red onion [700 cal] 10.95

**Bison Burger\*** all-natural durham ranch grass-raised wyoming bison, havarti, caramelized onion and bacon jam, field greens, tomatoes, mayo [970 cal] 15.95

**Baja California\*** half-pound beef patty, guacamole, hatch chiles, jack, roasted jalapeño-lime aioli, lettuce, tomato, pickle, red onion [970 cal] 12.95

**Black + Blue\*** half-pound beef patty, blue cheese, smoked bacon, lettuce, tomato, pickle, red onion, blue cheese dressing [1100 cal] 12.95

**BBQ Ranch Bacon\*** half-pound beef patty, smoked bacon, cheddar, chipotle ranch, lettuce, tomato, pickle, red onion [1050 cal] 12.95

**Avocado + Swiss [TURKEY]** hand-formed lean ground turkey patty, swiss cheese, avocado, mayo, field greens, tomato, pickle, red onion, dijonnaise, multigrain whole wheat bread [1010 cal] 12.25

**Housemade BBQ Veggie Burger** made with black beans, ancient grains + vegetables, topped with roasted garlic, housemade BBQ sauce, jack cheese, fried onions, pickle, tomato [1100 cal] 11.50

# SOUPS

cup 4.95 / bowl 6.95 [230-780 cal]

**Chicken Tortilla:** cheddar, hand-cut tortilla strips  
add avocado [80 cal] 1.50

**SEASONAL Butternut Squash Soup [SEPT-DEC]:** topped with coconut cream and candied pumpkin seeds

**SEASONAL Slow-cooked Lentil Soup [JAN-MARCH]:** slow-cooked lentils, onions, celery, carrot tomatoes, garlic, bay leaves, coriander, thyme, curry crema

# BOWLS

SERVED WITH BROWN OR WHITE STEAMED RICE  
[940-1250 cal]

CHOOSE A PROTEIN: chicken 15.75 shrimp 16.95 tofu 10.95  
+ CHOOSE ONE OF THE FOLLOWING PREPARATIONS:

**Sweet + Spicy:** broccoli, ginger, onions, garlic

**Teriyaki:** mushrooms, bean sprouts, bell peppers, broccoli, onions, sesame seeds

**Kung Pao:** onions, bell peppers, water chestnuts, peanuts

# LUNCH ★ SPECIALS

SERVED UNTIL 4PM DAILY

**Blackened Chicken Bowl** chicken breast, rice, cabbage, avocado, black beans, hatch chiles, jack + cheddar, salsa, cilantro, tapatio crema [940 cal] 10.75

**Pork Noodle Bowl\*** housemade bone broth, slow-cooked pork shoulder, sunny-side up egg, rice noodles, cabbage slaw, fresh basil, cilantro, mint, chili oil [720 cal] 10.75

**Dirty Dog** bacon-wrapped nathan's hot dog in a king's hawaiian bun, topped with potato chips, blue cheese dressing, buffalo sauce + slaw, served with fries [1740 cal] 8.75

**Soup + Salad** a cup of soup + a caesar, wedge, or baby greens salad [280-780 cal] 7.95

**Pizza + Salad** mini cheese pizza + a caesar, wedge or baby greens salad [560-1260 cal] 9.50

**Wok-Fired Chicken** served over steamed white or brown rice, tossed with kung pao, teriyaki or sweet + spicy sauce [690-800 cal] 9.75

**Grilled Shrimp Tacos** tangy crema, cabbage, corn tortillas, housemade salsa, spanish rice, cilantro black beans [1020 cal] 9.95

**Beer Battered Fish + Chips** pale ale battered, tartar sauce, creamy apple cider coleslaw, fries [1670 cal] 11.50

**1/2 Sandwich + Salad or Soup** grilled cheese, club or walnut chicken salad sandwich, fries + a caesar, wedge, baby greens salad or a cup of housemade soup [1560-2010 cal] 9.25

**Chicken Parmesan** hand-breaded chicken breast, melted mozzarella, marinara, noodles [850 cal] 9.75