

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 st. louis style ribs, flash-fried until crispy, brushed with honey plum sauce, served with peanut sesame slaw [3140 cal] 22.95 **smaller portion** [2270 cal] 18.50

BBQ St. Louis Style Pork Ribs tender st. louis style ribs flash-fried until crispy, brushed with our molasses BBQ sauce, peanut sesame slaw, umami fries [3190 cal] 22.95 **smaller portion** [2270 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

Pork Belly N' Beans beeler's family farm pork belly slow-braised in bone broth, served with warm heirloom beans, topped with pickled mustard seeds, green onion crumble + grilled country toast [1400 cal] 20.50

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

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 hand-dipped buttermilk boneless chicken breast, red skin potato mash, white gravy, spiced maple syrup, spinach [1590 cal] 15.75

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

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, served with a chilled salad tossed in lemon vinaigrette, zürsun idaho heirloom beans, sweet peas, red onion, sweetie drop peppers, feta + fresh herbs [1100 cal] 25.95

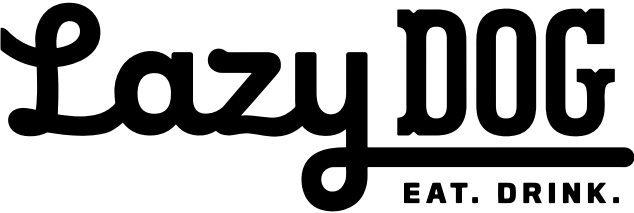
PIZZAS + NOODLES

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

Three Cheese Pizza tomato sauce, parmesan, romano, mozzarella, basil [1150 cal] 12.25 add pepperoni [add 210 cal] 2

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

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



STARTERS

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

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

Coconut Shrimp Ceviche cured in fresh citrus juices + coconut milk with bell peppers, jalapeno, onion, tomatoes, cilantro + sea salt, served with housemade taro root chips [650 cal] 12.25

SMALL PLATES

Goat Cheese + Pepper Jelly cypress grove goat cheese topped with our housemade pepper jelly + served with walnut flatbread crackers [940 cal] 9.95

Heirloom Bean Salad zürsun idaho heirloom beans, sweet peas, red onion, sweetie drop peppers, feta + fresh herbs, tossed in our lemon vinaigrette, served chilled [660 cal] 6.95

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

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

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

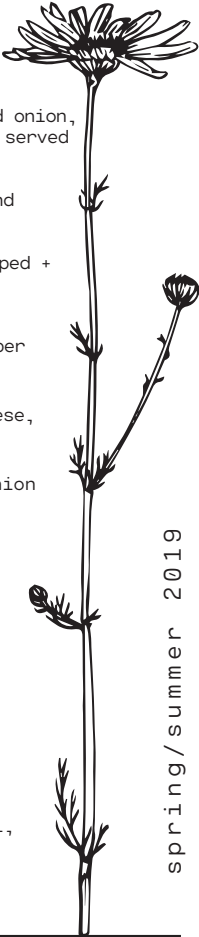
Fried Hush Puppies potato mash, bacon, jack, cheddar, onions, tapatio crema [870 cal] 6.50

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



SALADS

Green Goddess Salad

little gem lettuce, watermelon radish, candied almonds, a crispy squash blossom from fresh origin farms stuffed with goat cheese, fresh herbs + housemade green goddess dressing [650 cal] 11.95

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

Pork Belly BLT

beeler's family farm pork belly, candied bacon, little gem lettuce, tomato + black pepper mayo served on whole grain wheat bread [1380 cal] 12.50

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

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	

VEGGIES

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

Burrata + Heirloom Tomato Crisp

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

Black Bean Jackfruit Tostada

topped with charred corn, avocado, feta, pickled jalapenos, roasted tomatillo salsa, shredded cabbage, fresh radish, cilantro + spicy crema [1050 cal] 13.95

VISIT US ONLINE AT WWW.LAZYDOGRESTAURANTS.COM	
FOR MORE LOCATION INFORMATION AND DELIVERY OPTIONS	
MENU ITEMS + PRICES ARE SUBJECT TO CHANGE	
2,000 calories a day is used for general nutrition advice, but calorie needs vary.	

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 Asparagus Soup [APRIL-JUNE]:

made from scratch with fresh spring asparagus

SEASONAL Corn Chowder Soup [JULY-SEPT]:

slow-cooked, made from scratch daily

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