

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	certified angus beef® served with waffle cut au gratin potatoes, seasonal vegetables + housemade gravy
Ribeye 14oz* topped with blue cheese [1920 cal] 29.50	

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

Lazy DOG

EAT. DRINK.

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

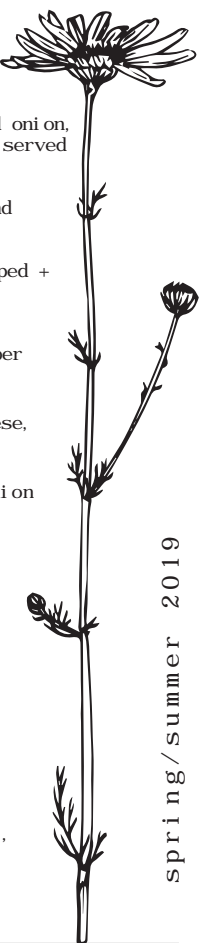
Fried Hush Puppies potato mash, bacon, jack, cheddar, onions, tapatio crema [870 cal] 6.50

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



spring/summer 2019

*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.

