

# Lazy DOG

EAT. DRINK.

## [ s t a r t e r s ]

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

**Crispy Wings** celery, carrots, with blue cheese, BBQ + high altitude hot sauces [1830 cal] 13.50

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

**Wok-Fired Calamari** plum sauce, peanuts, bell peppers, steamed rice [1200/1240 cal] 13.25

[NEW] **Jumbo Coconut Shrimp** hand-breaded and fried to order, served with sesame slaw + sweet and spicy sauce for dipping [630 cal] 12.50

**Queso Dip** jack, cheddar, queso blanco, pimento, pickled jalapeños, cilantro black beans, hand-cut tortilla chips [1140 cal] 9.75

**Chipotle Chicken Quesadilla** guacamole, sour cream, salsa served on the side [1420 cal] 12.95

## [ s m a l l p l a t e s ]

**Brussels Sprouts** lemon, garlic, butter, capers, crispy croutons, romano cheese [470 cal] 8.50

**Bacon Candy** bacon baked with brown sugar, crushed red pepper chili flakes, black pepper [250 cal] 6.95

**Sweet Potato Tots** roasted jalapeño-lime aioli for dipping [720 cal] 5.95

**Buffalo Chicken Nuggets** hand-breaded chicken nuggets tossed in cajun spices, drizzled with high altitude hot sauce, celery + ranch [1390 cal] 7.25

**Crispy Deviled Eggs** lightly fried, topped with smoked paprika + bacon candy [750 cal] 7.25

**Togarashi Edamame Beans** sea salt, chili flakes, orange peel, garlic, ginger, black pepper [540 cal] 7.25

**Buffalo Cauliflower** high altitude hot sauce, blue cheese, parsley, served with a side of ranch [930 cal] 7.25

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

**Fried Hush Puppies** potato mash, bacon, jack, cheddar, onions, tapatio crema [870 cal] 6.95

[NOTE: add soup or house salad to any dish for 4.25]

## [ s a l a d s ]

**Thai Chicken** hand-shredded chicken breast, chopped napa cabbage, mint, cilantro, carrots, red bell peppers, cucumbers, spicy peanut vinaigrette [440 cal] 13.25

**Tex-Mex** chicken breast, black beans, jack, cheddar, sweet corn, avocado, tomatoes, BBQ sauce, hand-cut tortilla strips, chipotle ranch [670 cal] 12.95

**Cobb** shredded chicken breast, tomatoes, avocado, blue cheese crumbles, smoked bacon, hard-boiled egg, blue cheese balsamic dressing [920 cal] 12.25

**Grilled Chicken Caesar** romaine, garlic croutons, parmesan, balsamic reduction, caesar dressing [750 cal] 11.95

[NEW] **Southern Fried Chicken Salad** hand-breaded chicken breast on a bed of mixed greens with candied walnuts, housemade indigo cornbread croutons, jack + cheddar cheese, hard-boiled egg, charred sweet corn, tomatoes, honey mustard dressing + a side of our nashville hot sauce for dipping [1140 cal] 12.75

**Seared Ahi Tuna\*** line caught, seared-rare furikake crusted yellowfin tuna, field greens, carrots, radish, avocado, pickled cucumbers, peanut ponzu vinaigrette + soy dipping sauce on the side [500 cal] 17.50

## [ s o u p ]

**Chicken Tortilla Soup** cheddar cheese, hand-cut tortilla strips [230-350 cal] add avocado 1.50 [add 80 cal] cup 5.25 bowl 7.25

## [ n o o d l e s ]

**Thai Noodles** shrimp, ground chicken, tofu, peanuts, stir-fried egg, bean sprouts, pad thai sauce [1430 cal] 17.75

**Fettuccine Alfredo** parmesan chardonnay cream sauce [1360 cal] 11.95 add grilled chicken [add 140 cal] 4.25 add shrimp [240 cal] 5.55

## [ b o w l s ]

**Wok-fired: pick one protein + one preparation** served with steamed white or brown rice [690-990 cal]

**Chicken** 16.25    **Shrimp** 17.50    **Tofu** 11.75

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

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

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

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

[ sandwiches ]

WITH YOUR CHOICE OF SIDE

**Pot Roast Beef Dip** slow-braised pot roast, mozzarella, caramelized onions, horseradish cream sauce, toasted roll, au jus on the side [1130 cal] 13.95

**House Club** in-house roasted chicken breast, smoked bacon, avocado, lettuce, tomato, mayo, toasted sourdough [970 cal] 12.50

**Fried Chicken** hand-dipped buttermilk boneless chicken breast, honey mustard, pickle slaw, tomato, brioche-style bun [1090 cal] 13.25

**Grilled 5 Cheese** cheddar, swiss, mozzarella, jack, parmesan sourdough toast [980 cal] 10.75  
add bacon candy [120 cal] 2

**Walnut Chicken Salad** golden raisins, red onion, field greens, tomato, celery, curry mayo, multigrain wheat bread [1060 cal] 10.75

[ burgers ]

WITH YOUR CHOICE OF SIDE

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

**BBQ Ranch Bacon\*** grilled half-pound beef patty, smoked bacon, cheddar, chipotle ranch, lettuce, tomato, pickle, red onion [1050 cal] 13.25

**Baja California\*** grilled half-pound beef patty, guacamole, hatch chiles, jack, roasted jalapeño-lime aioli, lettuce, tomato, pickle, red onion [970 cal] 13.25

**Bison Burger\*** all-natural durham ranch grass-raised wyoming bison, havarti, caramelized onion + bacon jam, field greens, tomatoes, mayo [970 cal] 16.50

**All-American\*** two grilled quarter-pound beef patties, american cheese, shredded lettuce, tomato, red onion, pickles, bark + bite sauce [980 cal] 12.75

**Black + Blue\*** grilled half-pound beef patty, blue cheese, smoked bacon, lettuce, tomato, pickle, red onion, blue cheese dressing [1100 cal] 13.25

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

**BBQ Veggie Burger** made with black beans, ancient grains, beets + vegetables, topped with roasted garlic sauce, housemade BBQ, jack cheese, fried onions, pickle, tomato [1100 cal] 11.95

[ sides ]

**French Fries** [660 cal] / **Apple Cider Slaw** [190 cal]

**Pickled Cucumbers** [60 cal] / **Fresh Fruit** [90 cal]

**Cajun Fries** [770 cal] +1 / **Umami Fries** [910 cal] +1

**Sweet Potato Tots** [740 cal] +2 / **Onion Rings** [850 cal] +2

[ housemade condiments ]

**BBQ Sauce** / **Citrus Soy** / **Hot Sauce** / **IPA Mustard**

[ chicken ]

**Grilled Lemon Chicken** marinated + grilled boneless chicken breasts, cauliflower mash, sautéed green beans, heirloom tomatoes, almond-walnut crumble, tahini sauce on the side [990 cal] 16.50

**Chicken Pot Pie** made with our housemade filling of roasted chicken and slow-cooked vegetables [1320 cal] 15.25

**Fried Chicken Dinner** hand-dipped buttermilk boneless chicken breast, red skin potato mash, white gravy, spiced maple syrup, spinach [1590 cal] 16.75

**Chicken Parmesan** hand-breaded chicken breast, melted mozzarella, marinara sauce, fettuccine [1290 cal] 16.95

[ fish ]

**Beer Battered Fish + Chips** pale ale battered, served with tartar sauce, creamy apple cider coleslaw, fries [2170 cal] 18.25

**Ginger Soy Salmon** sweet soy glaze, stir-fried vegetables, sesame seeds, green onions, peanut vinaigrette, steamed rice [1060/1090 cal] 20.25

**Fish Tacos** pale ale battered, tartar sauce, fiery carrot slaw, chile vinegar, cilantro black beans, spanish rice, housemade salsa [1560 cal] 14.75

**Sesame Crusted Ahi Tuna** seared medium-rare sashimi grade yellowfin tuna, cauliflower mash, seasonal vegetables, coconut curry cream sauce [530 cal] 20.50

**Alaskan Halibut** parmesan + herb crusted halibut, wild rice pilaf with almonds from red lake nation, sautéed garlic green beans + blistered heirloom tomatoes, white wine citrus cream sauce [960 cal] 27.25

[ meat ]

**Campfire Pot Roast** red skin potato mash, sautéed baby spinach, red wine sauce [1020 cal] 17.75

**BBQ Bison Meatloaf** all-natural durham ranch grass-raised wyoming bison, smoked bacon, red skin potato mash, sautéed spinach, haystack onions [1200 cal] 19.75

**Flat Iron Steak** 10oz\* certified angus beef® served with spinach, mashed potatoes and house gravy on the side with garlic butter [1300 cal] 22.50

**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] 23.50 smaller portion [2200 cal] 18.95

**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] 23.50 smaller portion [2270 cal] 18.95

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[ meatless ]

**Spaghetti Squash + Beetballs** spaghetti squash + zucchini ribbons tossed with olive oil, garlic + marinara with vegetarian meatballs, topped with romano cheese, pesto, toasted pumpkin seeds + balsamic reduction [910 cal] 15.25

**Nashville Hot Portobello** + crispy buttermilk-battered portobello mushroom, mashed potatoes, sautéed green beans, heirloom tomatoes, almond-walnut crumble + housemade hot sauce, served with sweet bread [1030 cal] 14.75

[ sweet tooth ]

**Butter Cake** minted strawberry compote, vanilla bean ice cream [1240 cal] 8.50

**Chocolate Brownie Sundae** our housemade white chocolate chip brownie served with a side of chocolate syrup + vanilla bean ice cream 8.50

**Apple-Huckleberry Open Face Pie** wild huckleberries, cinnamon apples, salted caramel sauce, served warm with a scoop of vanilla bean ice cream in a hand-folded sugar pie crust [590 cal] 8.50

**Banana Pudding** banana cream pudding, old school nilla wafers, sliced banana, whipped cream [600 cal] 6.95

[NEW] **Pineapple Upside Down Cake** housemade buttermilk, rum + vanilla cake baked with brown sugar, fresh pineapple + maraschino cherries, served hot with a scoop of vanilla ice cream [1290 cal] 7.50

**Root Beer Float** vanilla bean ice cream, ice cold root beer [570 cal] 4.95

[ kids menu ]

*INCLUDES A DRINK & CHOICE OF FRENCH FRIES, CARROTS + RANCH, OR MASHED POTATOES*

**Kraft Macaroni & Cheese** [300 cal] 5.50

**Cheeseburger** [580 cal] 7.50

**Hamburger** [470 cal] 6.50

**Noodles** *PLAIN, BUTTER, OR MARINARA* [270-630 cal] 5.50

**Chicken Teriyaki & Steamed Rice** [960-970 cal] 6.50

**Hand-Breaded Chicken Nuggets** [780 cal] 5.50

**Nathan's All Beef Hot Dog** [410 cal] 6.50

**Kids Mini Corn Dogs** [890 cal] 6.95

**Build Your Own Sundae** 3.25

[ dog meals ]

**Grilled chicken breast, rice + veggies** 5.00

**Hamburger, rice + veggies** 5.00

# LUNCH

AVAILABLE DAILY UNTIL 4PM

**Blackened Chicken Bowl** chicken breast, rice, cabbage, guacamole, black beans, hatch chiles, jack + cheddar, salsa, corn, cilantro, tapatio crema [920 cal] 10.95

**Dirty Dog** bacon-wrapped nathan's hot dog in a bun, topped with potato chips, blue cheese dressing, buffalo sauce + slaw, served with fries [1740 cal] 8.95

**Grilled Shrimp Tacos** stone ground corn tortillas, tartar sauce, cabbage, served with fresh lime, salsa, spanish rice + cilantro black beans on the side [1020 cal] 9.95

**Beer Battered Fish + Chips** with tartar sauce, creamy apple cider coleslaw, fries [1670 cal] 11.75

**1/2 Sandwich + Salad** grilled cheese, club or walnut chicken salad sandwich, fries + a caesar, wedge or baby greens salad [1560-2010 cal] 9.50

**1/2 Sandwich + Soup** grilled cheese, club or walnut chicken salad sandwich, fries + a cup of soup [1560-2010 cal] 9.50

**Chicken Parmesan** hand-breaded chicken breast, melted mozzarella, marinara sauce, noodles [850 cal] 9.95

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

**Wok-Fired Chicken** over steamed rice, tossed with kung pao, teriyaki or sweet + spicy sauce [390-610 cal] 10.25

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\*Contains egg.

# BRUNCH

AVAILABLE ON WEEKENDS 9AM-2PM

## [ c o c k t a i l s ]

**DIY Bellinis** 1 bottle of freixenet sparkling wine + kerns peach nectar juice 20.00

**DIY Mimosas** 1 bottle of freixenet sparkling wine + 10 oz fresh squeezed orange juice 20.00

**Old Fashioned** jack daniels, cointreau, sugar cane, a cherry + orange peel 10.00

## [ s m a l l p l a t e s ]

**Biscuit + Gravy** buttermilk biscuit topped with chicken sausage gravy + fresh parsley [1120 cal] 5.75

**Donut Holes** made to order, tossed in cinnamon + sugar, served with nutella dip [530 cal] 5.75

**Bacon Candy** bacon baked with brown sugar, crushed red pepper chili flakes, black pepper [250 cal] 6.95

## [ k i d s ]

**Kids Top Dog Breakfast** 2 scrambled eggs, 2 pieces of bacon + hash browns [510 cal] 5.50

**Kids French Toast Dippers** fresh strawberries + syrup on the side [490 cal] 5.25

**Cheesy Eggs + Avocado Toast** scrambled eggs, cheddar, jack, sea salt, red pepper flakes + crushed avocado on grilled french bread, choice of hash browns or watermelon [980/1450 cal] 10.25

**[NEW] Breakfast Burrito** bacon, scrambled eggs, cajun fries, black beans, jack + cheddar cheese, wrapped in a flour tortilla, topped with ranchero sauce, sour cream, guacamole + cilantro 11.50

**[NEW] Country Quiche** flaky pie crust baked with beeler's applewood smoked ham, bell peppers, onions, jack + cheddar cheese, served with choice of hash browns or watermelon 11.75

**[NEW] Four Cheese Quiche** flaky pie crust baked with jack, cheddar, parmesan and romano cheeses + hand-cracked fresh eggs, served with choice of hash browns or watermelon 11.50

**Breakfast Club\*** fried egg, smoked bacon, avocado, cheddar, spicy mayo, buttermilk biscuit, choice of hash browns or watermelon [1140/1620 cal] 10.25

**Veggie Omelet** mozzarella, roasted red bell peppers, sundried tomatoes, mushrooms, onions, basil, fresh tomatoes, feta, toast, choice of hash browns or watermelon [820/1260 cal] 10.25

**Breakfast Burger** grilled beef patty, smoked bacon, sunny-side up egg, hash browns, cheddar, bark + bite sauce, fries [1490 cal] 11.95

**Almond Butter French Toast** almond butter cream cheese, honey, candied almonds, bee pollen, fresh berries + whipped cream [1360 cal] 10.95

**Country Chickens + Biscuit\*** crispy fried chicken, chicken sausage, sunny-side up eggs, buttermilk biscuit, cajun gravy, spiced maple syrup [1710 cal] 11.50

**Chilaquiles** scrambled eggs, hand-cut tortilla chips, ranchero sauce, black beans, cheddar + jack, micro cilantro, tapatio crema, salsa [1560 cal] 9.95

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# BAR TO-GO MENU

## [ wine ]

Three Thieves Pinot Grigio.....	10.00
Flat Rock Chardonnay.....	10.00
J Lohr Chardonnay.....	15.00
Angeline Pinot Noir.....	15.00
Dark Horse Cabernet .....	10.00
Duckhorn Decoy Merlot .....	20.00
Justin Cabernet.....	25.00
The Prisoner.....	45.00
Cakebread Chardonnay .....	45.00

## [ beer ]

Coors Light 24oz Single Can.....	3.00
Coors Light 24oz 3 pack.....	8.00
Blue Moon 6 pack.....	12.00
Corona 6 pack.....	12.00
Kona 6 pack.....	12.00
Dogfish Head 60 Minute IPA 6 pack.....	15.00
House Beer Growler.....	20.00

A 64 oz growler of our house beer, choice of: huckleberry haze IPA, liquid blanket IPA, howling hive hefe, ankle buster blonde, sunspanked red, whoa nellie mexican lager

## [ hard seltzer ]

Truly Wild Berry 6 pack.....	12.00
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## [ cocktails to-go ]

*EACH BATCH CONTAINS 1-2 SERVINGS*

**House Margarita** lunazul reposado tequila, housemade agave sweet + sour, triple sec, lime 10.00

**Spiked Housemade Pink Lemonade** wheatley vodka, triple sec, housemade pink lemonade 10.00

**Old Fashioned** jack daniels, cointreau, sugar cane, a cherry + orange peel 10.00

**White Sangria** crisp, refreshing sangria made with white wine and peach juice 10.00

**Red Sangria** housemade sangria made with red wine and pomegranate juice 10.00

## [ brunch cocktails to-go ]

**DIY Bellinis** 1 bottle of freixenet sparkling wine + kerns peach nectar juice 20.00

**DIY Mimosas** 1 bottle of freixenet sparkling wine + 10 oz fresh squeezed orange juice 20.00