

for the table

FRENCH TOAST STICKS 15

custard-soaked toast sticks, cinnamon sugar dust, maple cream dip + syrup

WARM BISCUITS & HONEY BUTTER 9

house baked buttermilk biscuits, whipped honey butter, fruit jam

CINNAMON ROLL SKILLET 15

house baked cinnamon rolls, maple cream icing

TOMATO JAM BURRATA 17 (GFO)

fresh burrata, sweet tomato jam, arugula, grilled bread

MEDITERRANEAN DIP 15 (GFO)

freshly whipped hummus, pita chips, crisp veggies

ARTISAN BOARD 25 (GFO)

cured meats, assorted jams + cheeses, deviled eggs, olives, asparagus, grilled bread

TOAST BOARD 18

mix & match 3 toasts

CLASSIC MOZZARELLA, TOMATO, BASIL

TRUFFLE LEMON MASCARPONE, MUSHROOM, TRUFFLE HONEY

FIG & PROSCIUTTO FIG JAM, MASCARPONE, BALSAMIC

BLT BACON, TOMATO JAM, MOZZARELLA, ARUGULA

TRUFFLE BRIE STONE FRUIT JAM, TRUFFLE OIL, CHIVE

SALAD

JALAPENO CAESAR SALAD 15 (GFO)

romaine, parmesan, house made croutons, jalapeno caesar dressing

BBQ CHOPPED SALAD 18 (GF)

romaine, bbq chicken, bacon, heirloom tomato, white cheddar, deviled egg, avocado, bbq ranch dressing

LAZY HOUSE SALAD 16 (GFO)

mixed greens, heirloom tomato, carrots, cucumber, croutons, parmesan, house buttermilk dressing

ROASTED BEET & CITRUS SALAD 19 (GF)

spinach, roasted red and golden beets, grapefruit, orange, pistachio, crumbled feta, citrus vinaigrette

ADD: SALMON 10 | CHICKEN 6 | SHRIMP 10

HANDHELD'S

WEST SIDE BURGER 18

double angus smashed patties, white American, tomato, lettuce, caramelized onions, lazy sauce on a brioche bun

JAMMED UP BURGER 19

double angus smashed patties, sharp white cheddar, caramelized onions, bacon, arugula, tomato jam, mayo on a brioche bun

FRIED CHICKEN SANDWICH 16

crispy fried chicken, slaw, tangy spiced glaze, pickled cucumber, sriracha aioli on a brioche bun

AVOCADO BLT 18

avocado, 1/4 pound smoked bacon, butter lettuce, tomato, chipotle aioli on Arizona toast

HALIBUT FISH & CHIPS 25

beer-battered fillets, tartar sauce, slaw, lemon

Served with seasoned fries or side salad

BIRD'S NEST TENDERS 17

hand breaded chicken tenders, choice of two sauces

CHICKEN CAPRESE SANDWICH 18

grilled chicken, salami, fresh mozzarella, tomato, arugula, chipotle aioli, basil pesto, balsamic glaze on Arizona toast

CHOPPED CHEESE MELT 19

angus beef, sweet peppers, caramelized onions, cheddar, mayo, over easy egg on Arizona toast

PRIME RIB DIP 24

fresh sliced ribeye, toasted baguette, melted swiss, caramelized onions, garlic aioli, served with au jus dip
served medium

SAUCE: HONEY MUSTARD, BUFFALO, BOURBON BBQ, HOUSEMADE BUTTERMILK RANCH, BLEU CHEESE, LAZY SAUCE

brunch

SIGNATURE BENNY* 18

poached eggs, prosciutto, hollandaise, english muffin *choice of side*

CRAB BENEDICT* 25

jumbo lump crab, poached egg, asparagus, cajun spiced hollandaise, english muffin *choice of side*

THE TRADITIONAL 16 (GFO)

two eggs any style, choice of bacon or sausage links, crispy potatoes, house baked biscuit or Arizona toast

STEAK & EGGS* 29 (GFO)

butcher's choice steak, chimichurri, two eggs any style, crispy potatoes, served with Arizona toast

BISCUITS & GRAVY 20

house baked buttermilk biscuits, bacon sausage gravy, sunnyside egg, chives, crispy potatoes

CREME BRULEE FRENCH TOAST 18

bruleed & sugar crusted Arizona toast layered with vanilla custard, fresh berries, powdered sugar, syrup

CHICKEN FRIED CHICKEN 23

crispy fried chicken breast smothered in sausage gravy, fried egg, crispy potatoes, warm biscuit

RANCHERO SKILLET 19 (GF)

house made chorizo, potatoes, bell peppers, onions, egg scramble, pico de gallo, lime crema

omelettes 18 (GF)

served with choice of fruit, potatoes, or toast

BLT

applewood bacon, sauteed arugula, tomato, grated parmesan

VEGGIE

sauteed spinach, mushroom, tomato, fontina cheese

CHEF'S SPECIALTY

ask your server for today's special

SIDES

SAUSAGE LINKS 5

SEASONAL FRUIT 4

SMOKED BACON 5

SOURDOUGH TOAST 4

TWO EGGS 4

WARM BISCUIT 4

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, EGGS, SEAFOOD, SHELLFISH, MAY INCREASE RISK OF FOODBORNE ILLNESS.

lazy bird

BRUNCH LIBATIONS

MIMOSA 7

champagne with choice of orange, cranberry, or pineapple juice

ARTISAN BLOODY MARY 11

bloody mary mix, clamato, hot sauce, olives, lemon, lime
 classic: *three olives vodka*
 maria: *jose tradicional blanco*

HANGOVER CURE: *double shot with chef's skewer of cured meats, cheese, pickles & olives +6*

CRYSTAL PALOMA 15

Lalo blanco tequila, pamplemousse, supasawa, ginger soda

MICHELADA 10

16oz draft beer, bloody mary mix, clamato, hot sauce, olives, lemon, lime

HANGOVER CURE: *24 oz beer with chef's skewer of cured meats, cheese, pickles & olives +6*

MAIN CHARACTER ESPRESSO MARTINI 15

Three Olives Espresso, Borghetti, cold brew, madagascar vanilla, creamy vanilla soft top

WE'RE JUST GIRLS 48

48oz Espresso Martini or Violet Drop | Serves 3-4 | Made To Share

FLIGHT CLUB

tasting flight of 4 • no substitutions please

MIMOSA FLIGHT 20

berry
 strawberry, lemon, elderflower
tropical
 mango, passionfruit, pineapple
floral
 desert pear, lavender, blue curacao
golden
 fig, peach, orange

BLOODY FLIGHT 22

classic
 vodka, dill
spicy maria
 tequila, spicy chipotle
smoky verde
 mezcal, bacon, celery
red snapper
 gin, lemon, rosemary

almost bottomless bottomless club

MIX & MATCH COCKTAILS 25

MIMOSA • BLOODY MARY • MICHELADA

Every Saturday & Sunday

10AM - 2PM

Penny Refills

PER PERSON PRICING.

\$5 OFF WITH
PURCHASE
OF ENTREE

lazy bird classics 15

bourbon

CHOCOLATE OLD FASHIONED

Tin Cup bourbon, brown sugar, chocolate bitters

FIG OLD FASHIONED

Bulleit Bourbon, fig, black cherry, agave
brushed cinnamon

TUSCAN SOUR

Bulleit Bourbon, Italicus Rosolio, lemon, agave

RYE MANHATTAN

Buffalo Trace Bourbon, sweet vermouth, Angostura bitters

CROSS FIRE

Tin Cup Bourbon, Bacardi Cuatro, agave, orange,
 Angostura bitters
wood smoked

ASH & AUTUMN

House Select bourbon, pumpkin, madagascar vanilla,
 vanilla bean syrup
torched cinnamon

BANANA BLVD

Buffalo Trace, Mr. Black coffee liqueur, aperol, banana

vodka

VIOLET DROP

Three Olives Blueberry, lemon, blueberry, lavender

ORANJE NOIR

Ketel One Oranje, Maraska Nocelino, Cointreau, agave

CITRINA

Three Olives Citrus, lemon, prickly pear, limoncello,
 Peychauds bitters

VELVET ORCHARD

House Select vodka, Golden Falernum, pear, madagascar
 vanilla, lemon, agave

THE DORIAN

Ketel One, Avau Falernum, lime, pear, agave

tequila

HEAT STROKE

Habanero Infused Jose Tradicional Reposado, mango,
 watermelon, lime

AGUA SANTA

Flecha Azul Blanco, vanilla bean syrup, lime, coconut water

RED HALO

House Select, Stoli Chamoy, Chateau, lime, watermelon, agave,
 mint bitters

GOLDEN GOOSE

Flecha Azul Blanco, passionfruit, lime, madagascar vanilla,
 orange cream

MEZCAL OLD FASHIONED

400 Conejos Anejo, cinnamon coconut syrup, aromatic
 bitters, cacao bitters

gin

ELEANOR

Empress Indigo Gin, lime, strawberry, rose water, yuzu soda

BEVERAGES

BOTTLED/SPARKLING

WATER 6
 SODA 4

pepsi, diet pepsi, dr. pepper,
 root beer, starry, ginger ale,
 lemonade

HOT COFFEE 4
 regular or decaf

JUICE 4

orange, apple, pineapple,
 cranberry

ICED TEA 4
 RED BULL 5

Energy Drink, Sugarfree,
 Tropical, White Peach,
 Watermelon, Coconut Berry,
 Juneberry

ZERO PROOF

all flavor, no hangover

6.5

MOCK JOVI

strawberry, lemon, rose water, ginger beer

REVIVAL

fresh watermelon, lime, vanilla bean syrup, yuzu
 soda