

LAZY DOG

BAR & GRILL

SMALL PLATES

GF **V** **Holy Shishitos**
grilled shishito peppers tossed in sea salt. Served with lemon and garlic aioli 5.99

GF **Duck Wings**
4 crispy duck wings dressed in house made bbq. Served with cilantro and sriracha ranch 11.49

GF **Crisp Brussel Sprouts**
sprouts dressed in a miso maple butter with house smoked pork belly, shallots, and garlic mayo 9.49

GF **V** **Guac and Chips**
house made guacamole and corn tortilla chips 7

Porky MeatBalls
our own pork meatballs glazed with Lazy Dog bbq sauce. Served with Mels Jalapeno corn bread 6.95

SHAREABLE

GF **Smoked Jumbo Wings**
1lb of house smoked wings with, carrots, and celery. served with choice of blue cheese dressing or ranch. Choose your style, buffalo | chili-mango | bbq | dry rub 12.49

V **Avocado Toast**
fresh avocado, red onion, heirloom tomatoes, mozzarella pearls, and balsamic glaze 10.49

Poutine
French Canadian influenced braised short rib poutine with house gravy, cheese curds, and crispy shallots 10

GF **V** **Color Flower**
creole style roasted cauliflower served with ranch 8.95

GF **Nachos**
corn chips, queso, green onion, pico de gallo, pickled jalapenos, avocado crema, cilantro. 9.99
Add braised short ribs, mojo pork, or pulled chicken | 3

GF **V** **Queso**
fire roasted tomato, red onion, cilantro, pepper jack cheese and pico de gallo. served with tortilla chips 8.99

GF **Smoked Salmon**
house smoked salmon filet, large caper berries, pickled onions, dill cream, and assorted crackers 11.49

FLAT BREADS

V **Wild Mushroom**
wild mushrooms, mozzarella, brick cheese, baby arugula, goat cheese 12.49

V **Margherita**
fresh mozzarella, basil, roasted tomatoes 11.49

Darkie Flatbread
pepperoni, fennel sausage, caramelized onions, mild peppers 12.49

SALADS

Add house smoked and pulled chicken to any salad + 2 | Salmon + 3 | Tuna or Steak + 4

GF **The Brown Derby**
arcadian greens, pulled chicken, bacon, hard boiled egg, tomato, goat cheese, avocado, with house made blue cheese dressing 12.99

Classic Caesar
romaine tossed with caesar dressing, house made croutons, and parmesan cheese 10 | chicken 12 | salmon 13 | tuna or steak 14

SANDWICHES

choice of: fries or house slaw | seasonal veggies + 1 | side salad +2 | cup of soup +2 | gluten free bun +2

405 pile up
smoked turkey, bacon, tomato, avocado, lettuce, chipotle mayo, ciabatta 11.95

Ultimate Grilled Cheese
pepper jack, cheddar, swiss, american, fresh mozzarella, bacon, avocado, tomato, seven grain toast 11.95 add pulled pork + 3

Cuban
mojo Pork, shaved ham, Swiss cheese, kosher pickles, house mustard, shallot mayo, Cuban bread 12.99

Balsamic Glazed Chicken
balsamic glazed chicken breast, tomato, mozzarella, arugula, pesto mayo, ciabatta 12.49

The Voodoo
New Orleans vinaigrette pulled pork, house slaw, cheddar cheese on a brioche bun, Served with side a of BBQ sauce 11.95

New Yorker
house made pastrami, blaukraut, house mustard, shallot mayo, Swiss cheese, rye bread 13.49

SOUPS

French Onion
croc 6
Tomato Bisque
cup 4 bowl 8

GF **The Hunter***
sirloin steak, mixed greens, arugula, shaved almonds, blue cheese crumbles, tomatoes. caramelized onions, creamy balsamic dressing 14.95

V **The Gatherer**
kale, quinoa, apple, apricot, toasted almond, shaved parmesan, pickled red onion, honey lemon curd dressing 13 | add chicken 2 | salmon 3 | tuna or steak 4

GF **Green Chili** cup 4 bowl 8
chef's choice cup 4 bowl 8

CHEF'S RECOMMENDATIONS

GF Adobo Braised Short Ribs

braised short ribs, whipped garlic potatoes, fresh asparagus, and house made adobo reduction 14.95

GF BBQ Ribs

house smoked baby back ribs with our own bbq sauce. Served with side of house slaw and fries
1/2 Rack 16 | Full Rack 24

Beer Can Chicken

90 Shilling brined half chicken, chipotle lime glaze, chipotle cream corn 14.49

GF Steak*

USDA choice char-grilled, finished with mushroom butter, served with Whipped garlic mashed potatoes and asparagus
20oz Cowboy 32 |
8oz Sirloin 16

Chicken (no) Pot Pie

pulled chicken, potatoes, peas, and thyme topped with a flaky puff pastry - baked fresh daily
13.49

GF Lemon Herbed Salmon*

hand cut salmon filet, house made herbed lemon sauce, jasmine rice, rosemary, thyme and fresh asparagus 15.49

Baked Mac & Cheese

penne pasta, parmesan, four cheese blend 12.95 | add vegetable medley - 2 | add bacon, pulled chicken, smoked pork, or pork green chili + 3

Ragin' Cajun Pasta

penne pasta in a creamy cajun style Alfredo, pulled chicken, andouille sausage, peas, tomatoes, and garlic toast
13.95

BURGERS*

*choice of: fries or house slaw | seasonal veggies + 1 | side salad +2 | cup of soup +2 | gluten free bun +2
All Burgers made with fresh Aspen Ridge beef. Substitute a Beyond Burger patty + 2.49 | Bison + 2*

BAAT

bacon, avocado, arugula, tomato, sharp cheddar, roasted garlic mayo 12.49

Colorado Bison

bison patty, pepper jack cheese, bacon, roasted poblano, and chipotle mayo 15.45

DA House

choice of cheese, with lettuce, tomato, pickles, and red onion 9.95 add Bacon 2 | bbq .49
Bacon 1.49

The Shed

house braised short rib, roasted poblano, smoked cheddar, sriracha mayo, and crispy shallots 13.95

Sweet and Spicy

jalapeno preserves, cream cheese, smoked pork belly, fire roasted jalapeno 13.49

The Alpine

arugula, caramelized onion, wild mushroom blend, provolone, sriracha mayo 12.49

SIDES

Side Salad 4

Side Caesar 4

Lazy Fries 3

Sweet Potato Fries 4

House Slaw 3

Asparagus 4

Whipped Garlic Potatoes 4

Seasonal Veggies 4

HAPPY HOUR!

All Day Monday- Friday

\$2 off all wines
\$3 Domestic drafts and Well liquors
\$4 Craft Beers (high gravity excluded)

THANK YOU FOR SUPPORTING A LOCALLY OWNED AND OPERATED BUSINESS
PLEASE GENEROUSLY SUPPORT OUR LOCAL ANIMAL SHELTERS

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

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