

original lazy dog est. 1997

some

BLISTERED SHISHITO ^{GF} Shishito peppers, peppadew peppers, ponzu | 5

WILD MUSHROOM TURNOVER Wild mushroom blend, fresh mozzarella, rosemary, puff pastry, balsamic reduction | 6

SEARED AHI LETTUCE WRAPS* ^{GF} Seared ahi, Soy-citrus slaw, mango salsa, ponzu | 6

SHRIMP WONTON Shrimp, mango, avocado, cream cheese, chili-mango sauce | 5

MASHED POTATO BITES Garlic mashed potatoes, basil, bacon, goat cheese, panko, roasted garlic aioli | 5

SW EGGROLL Chicken, black bean, red onion, cilantro, corn, pepper jack, avocado, chipotle lime sauce | 3

KOREAN BBQ SKEWERS ^{GF} Bulgogi marinated steak, soy-citrus slaw, ponzu, cilantro, lime | 7

BACON-WRAPPED DATES ^{GF} Dates, bacon, goat cheese, balsamic reduction | 5

GUACAMOLE & CHIPS ^{GF} House made guacamole, corn tortilla chips | 4

some more

PORK RINDS ^{GF} Fried to order, smoked paprika salt, queso dip | 10

SHORT RIBS NACHO ^{GF} Corn chips, braised short ribs, queso dip, green onion, pico de gallo, house pickled jalapenos, avocado crema, cilantro | 14
Add guacamole | 2 Add sour cream | 1

TUNA POKE* Fried wonton, marinated raw tuna, cilantro, carrots, cabbage, avocado crema | 10

QUESO DIP ^{GF} Fire roasted tomato, red onion, cilantro, pepper jack cheese, pico de gallo, tortilla chips | 9 Add Andouille or bacon | 2

WINGS ^{GF} Ten wings, carrots, celery, blue cheese dressing, choice of sauce: Buffalo / Chili-Mango / BBQ / Dry Rub | 12

soups

FRENCH ONION ^{GF+} Rich broth, caramelized onion, croutons, swiss | 7

GREEN CHILI ^{GF+} Pork loin, roasted New Mexican green chilis, tomatillo, green onion, 4 cheese blend, tortilla Bowl | 7 Cup | 4

TOMATO-BASIL BISQUE Roasted tomato, fresh basil, cream, parmesan Bowl | 7 Cup | 4

salads

Dressings: Caesar / Balsamic Vinaigrette / Citrus Vinaigrette / Cobb / Ranch / Blue Cheese

SEARED AHI* ^{GF} Chilled ahi, soy-citrus slaw, citrus vinaigrette, arugula, spinach, mango salsa, fried wonton | 15

STEAK* ^{GF} Grilled skirt steak, roasted red & yellow tomatoes, spinach, arugula, blue cheese, caramelized onion, toasted almond, balsamic vinaigrette | 15

COBB ^{GF} Arcadian greens, pulled chicken, bacon, hard boiled egg, roasted yellow & red tomatoes, goat cheese, avocado, house made dressing | 13

CAESAR ^{GF+} Hearts of romaine, parmesan, house made dressing, croutons | 10
Add salmon* | 5 Add chicken | 3

burgers

Served on a brioche bun GF Bun Available | +2

Choice of fries / coleslaw / fruit / mac & cheese
Sweet potato fries | +1 Side salad | +2 Cup of soup | +2

WILD MUSHROOM* ^{GF+} Handmade patty, swiss cheese, wild mushroom blend, pickled red onion, arugula, horseradish cream | 13

BAAT (BACON, ARUGULA, AVOCADO, TOMATO)* ^{GF+} Handmade patty, sharp cheddar, roasted garlic aioli | 13

BBQ BACON* ^{GF+} Handmade patty, bacon, BBQ sauce, sharp cheddar, leaf lettuce, tomato, red onion | 13

COLORADO BUFFALO* ^{GF+} Buffalo patty, pepper jack cheese, bacon, roasted poblano, chipotle mayo | 15

Veggie patties available

tacos

Served with black beans and basmati rice

TUNA POKE* Marinated raw ahi, soy citrus slaw, mango salsa | 12

SHORT RIB ^{GF} Braised short rib, cilantro, carrot, cabbage, avocado, pickled red onion | 12

sandwiches

GF Bun Available | +2

Choice of fries / coleslaw / fruit / mac & cheese
Sweet potato fries | +1 Side salad | +2 Cup of soup | +2

SHORT RIB ^{GF+} Braised short rib, horseradish cream, caramelized onion, wild mushroom blend, artisan ciabatta | 14

BLACKENED CHICKEN ^{GF+} Blackened chicken breast, arugula, tomato, avocado, pepper jack cheese, chipotle mayo, brioche bun | 13

ULTIMATE GRILLED CHEESE Pepper jack, cheddar, Swiss, white American, fresh mozzarella, bacon, avocado, grilled tomato, 7 grain toast | 12

CALIFORNIA CLUB ^{GF+} Smoked turkey, bacon, roasted red & yellow tomato, avocado, lettuce, chipotle mayo, artisan ciabatta | 12

PULLED PORK ^{GF+} House smoked pork shoulder, coleslaw, BBQ sauce, brioche bun | 11

PHILLY CHEESESTEAK ^{GF+} Sirloin steak, peppadew peppers, wild mushroom blend, white american cheese, pickled red onion, jalapeno-cheddar hoagie | 14

house favorites

SHORT RIB ^{GF} House braised short rib, wild mushroom pan sauce, garlic mashed potatoes, vegetable of the day | 18

BABY BACK RIBS ^{GF} Smoked, dry rubbed, BBQ basted, coleslaw, french fries
Full rack | 24 Half rack | 17

BAKED MAC & CHEESE Creamy 6 cheese sauce, cavatappi, parmesan, four cheese blend, side salad | 13
Add bacon, pulled chicken, pork, jalapeno, green chili or andouille | 2

GRILLED SALMON* ^{GF} Salmon, sautéed shrimp, creamy tarragon sauce, basmati rice, vegetable of the day | 18

JAMBALAYA ^{GF} Shrimp, andouille sausage, pulled chicken, spicy cajun tomato sauce, green onion, basmati rice | 16

PAPPARDELLE ALLA VODKA WITH SHRIMP Sautéed shrimp, pappardelle, vodka tomato cream sauce, parmesan, fresh basil | 17

desserts

BERRIES AND CREAM PASTRY Whipped cream, puff pastry, fresh berries, powdered sugar, chocolate sauce | 7

SALTED CARAMEL PUDDING ^{GF+} House made pudding, oreo cookie crumbs, whipped cream | 4

FRUIT CRISP ^{GF+} Fruit filling, toasted streusel topping, vanilla bean ice cream | 8

TRIPLE CHOCOLATE CHEESECAKE Chocolate cookie crust, semi sweet chocolate cheesecake, bittersweet chocolate glaze, raspberry and chocolate sauces | 7

now serving Dazbog Organic Coffee

*These items may be served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

bottles

ANGRY ORCHARD HARD CIDER^{GF} | 5.00

BUD/BUD LIGHT | 3.50

COORS/COORS LIGHT | 3.50

CORONA EXTRA | 4.50

CORONA LIGHT | 4.50

DOS XX MEXICAN LAGER | 4.50

MILLER LIGHT | 3.50

O'DOULS / O'DOULS AMBER N/A | 3.50

OLD MINE CIDER CO HANDLEBAR | 6.00

OLD MINE CIDER CO HOPPED UP | 6.50

OMISSION LAGER^{GF} | 5.00

PABST BLUE RIBBON (16oz) | 3.50

REDDS APPLE ALE | 5

ASK YOUR SERVER FOR TODAY'S
DRAFT SELECTION

wine

WHITE (glass/bottle)

KENDALL JACKSON CHARDONNAY | 9 / 28

ECCO DOMANI PINOT GRIGIO | 8 / 25

BRANCOTT ESTATE SAUVIGNON BLANC | 8 / 25

DARK HORSE ROSÉ | 7 / 22

SYCAMORE LANE CHARDONNAY | 5

SYCAMORE LANE PINOT GRIGIO | 5

RED (glass/bottle)

MEIOMI PINOT | 10 / 31

EDNA VALLEY CABERNET SAUVIGNON | 9 / 28

DARK HORSE PINOT NOIR | 7 / 22

GRAFFIGNA MALBEC | 8 / 24

SYCAMORE LANE CABERNET SAUVIGNON | 5

SYCAMORE LANE MERLOT | 5

libations

LAZY DOG MULE

Absolut vodka, Goslings ginger beer, and fresh lime served in a copper mug.
Flavor it up with Absolut Citron, Mandrin, Mango, Raspberry, Ruby Red, or Vanilla | 9

ELECTRIC LEMONADE

Huckleberry Vodka, lemonade, splash of blue curaçao | 8

JOHN DALY

Smithworks Vodka, lemonade and ice tea | 8

SEX WITH CAPTAIN

Captain Morgan Spiced Rum, Malibu Coconut Rum, peach schnapps,
orange juice, pineapple juice, cranberry juice | 9

LEANDERTHAL

Bulleit Rye Whiskey, house made cherry and orange infused simple syrup,
Amaretto, bitters | 9

HENDRICK'S COOLER

Hendrick's Gin, lime juice, sliced cucumber, tonic | 9

FROZEN MARGARITA

Exotico 100% agave reposado tequila, orange liqueur,
and homemade lime sour mix | 8

PERFECT MARGARITA

Premium house margarita made with Altos Reposado,
Patron Citronge orange liqueur, home made sour mix, splash of orange and lime,
with or without salt | 9

APPLE BARREL

Johnnie Walker Black, Chambord, Apple Cider, lemon | 9

LD BLOODY MARY

Tito's Vodka, House Made Bloody Mary Mix | 9

FROZEN DRINK OF THE DAY

Some of our favorite frozen drinks include Berry Sangria, Piña Colada and
Strawberry Daiquiri, ask your server what is on tap today.

WHITE PEACH SANGRIA

Sycamore Lane Pinot Grigio, peach schnapps, fresh fruit, lemon-lime soda | 7

RASPBERRY PRESS

Smithworks Vodka, raspberry liqueur, seltzer, lemon soda | 8

BEER SLUSHY

House made frozen margarita, and Modelo | 8

DARK AND STORMY

Myer's Dark Rum, ginger beer, lime | 7

CLASSIC MARTINI

Choice of Smithworks Vodka or Bombay Sapphire Gin, Dry Vermouth, lemon twist | 9

MIJA RED SANGRIA

Served on ice with fresh fruit | 5 / 16

MIJA WHITE SANGRIA

Served on ice with fresh fruit | 5 / 16

happy hour

MONDAY THRU FRIDAY 3-6PM

WINGS | .75

SHISHITO PEPPERS | 3

MUSHROOM TURNOVER | 3

SHRIMP WONTONS | 3

MASHED POTATO BITES | 3

DOMESTIC DRAFTS | 3

**STANDARD CRAFT DRAFTS,
HOUSE WINE** | 4

HOUSE LIQUOR | 3.5

QUESO DIP | 5

PORK RINDS | 5

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ASK ABOUT OUR FOOD DELIVERY OPTIONS

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