DRAUGHT BEER

Prodigal Pils – German Pilsner, 4.8% – 6.5
Here’s to the prodigal in all of us: a lavish, extravagant German Pils hopped with Tettnanger, Hallertauer, Spalt, & Saphir. Crisp, dry, immensely refreshing. One of our best beers yet!

*WBC GOLD MEDAL 2022* Black Pearl – Rice Lager, 4.9% – 6
This crisp springtime lager is brewed with black rice and an exotic mountain peppercorn that our GM, Marcus, discovered in Taiwan. Flavors of fresh lemongrass, ginger and coconut compliment a floral backbone that will keep you coming back for more.

*BREWERS CHOICE* Mr. Jabroni – Hoppy Lager, 4.5% – 6.5
Meet Mr. Jabroni, a classic American lager in a fancy Italian suit. We start with German malt and bittering hops, then dry hop with copious amounts of Citra and Chinook. A refreshing hoppy lager!

Blue Winged Olive (BWO) – Kellerbier, 5.3% – 6.5
Crisp, unfiltered and naturally carbonated, BWO is pleasantly sweet and crackery up front with a smooth transition to a floral hop bitterness. A kiss of white grape skin and bread crust come through on the finish from the traditional German use of Sauergut in the mash. A brewers favorite!

Kon-Tiki – Pineapple Coconut Golden Ale, 5.6% – 7
Thor Heyerdahl lashed together a raft named Kon-Tiki and floated into the Pacific on a journey to Polynesia to prove that it could be done. We’ve brought together the magic of pineapple and coconut to prove that tiki flavors belong in this enticing brew! *CONTAINS LACTOSE*

*NEW* Highwayman – Hefeweizen, 5.0% – 5.5
A beautiful summer wheat ale in collaboration with Roy Hop Farms and Malteurop, this hefeweizen has notes of stone fruit and citrus, banana, cloves, and a touch of good old fashioned Noble hop character. Perfectly balanced. Take a sip and you just might hear the angels sing!

*NEW* Amandus – Belgian Strong Golden Ale, 8.0% – 7
A Belgian monk famous for hospitality, St. Amandus became the patron saint of brewers, bartenders, and innkeepers. Hints of banana, pear, and cloves.

Ode To Joy – French Lager, 4.3% – 6
Happy 1st Birthday Asher Joy! Brewed with Dark Munich and Vienna malts, single hopped with Elixir, this beautiful copper colored lager has aromas of dried mango, apricot, and leather.

*NEW*

All of our beer contains less than 20ppm gluten!

LAZARUS BREWING COMPANY - COFFEE - BEER - TACOS - JOY!
Jolted Phoenix – Coffee Infused Golden Ale, 5.3% – 6.5
We infuse house roasted Ethiopian Limu Kossa coffee into an elegant golden ale hopped with Phoenix, for flavors as epic as the legendary bird: chocolate, vanilla, toasted almonds, and rich coffee!

International Harvester – Farmhouse Style Saison with Cherries, 7.7% – 8.5
International Harvester with a fresh dose of sweet cherries! Everything you love about the base saison with wild ale flavors of earthy cherry and a light baking spice. Balanced and satisfying.

Great Northern – Flanders Style Brown Ale, 7.5% – 8
Brewed in the likeness of the infamous Flemish Brown Ales from northern Belgium, our version is slowly matured in giant oak Foeders with Brett Claussenii. Prune, cedar, cherry, and a hint of cocoa.

Great Northern – Flanders Style Brown Ale with Blackberries, 7.5% – 8.5
Everything you love about Great Northern with a fresh punch of blackberries for an added tartness. Born from our Foeders, this variation is nuanced with fresh berries, earthy hay, and toasted bread. Intriguing!

DRAUGHT BEER (HOPPY)

40 Days & 40 Nights – American IPA, 7% – 6.5
This is our “desert island” beer: if we were lost in the wilderness, with only one beer to drink for the rest of our life, this would be it. Gigantic, thirst quenching hoppy goodness.

Thunder Pup – Hazy Session IPA, 4.5% – 7
The little brother to Lightning Wolf, a hazy session IPA that packs a ton of hops into a low ABV. Lime zest, tropical fruit and bright citrus with a touch of pithy bitterness. Welcome to the wolfpack!

*STAFF FAVORITE * Lightning Wolf – Hazy IPA, 6.6% – 7
Join the pack, as Meridian, Strata, Azacca, Mosaic and Citra team up to create a tropical IPA that oozes with flavors of mango, papaya, and citrus. Light on bitterness, heavy on juice. Heed the call!

Staying Alive – Juicy Pale Ale, 5.1% – 7
With the wings of Heaven on our shoes, we brewed this hazy pale ale with Amarilla, Mosaic and Azacca. Staying Alive bursts with flavors of stone fruit, honeydew and Rainier cherries that meld perfectly with a round mouthfeel and just a touch of hoppy darkness. Thanks for keeping us alive!

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COFFEE

Slayer Espresso
Double Shot Espresso – 3.50
Americano – 3.50
Macchiato – 3.75
Cortado – 3.75
Cappuccino – 4
Latte – 4.25+
Mocha – 4.5

Milk alternatives: Almond, Oat, Soy

Additional Offerings

Hot Tea – 3
Mighty Leaf Organic Breakfast, Earl Grey, Chamomile Citrus, Mint Melange, Spring Jasmine.

Iced Tea – 3
Black · Hibiscus.

Pour Over Coffee – 3.25+
Cold Brew on Nitro – 4.25
Chai Latte – 4.5

BREAKFAST

Until 1 PM Daily

Breakfast Taco – $3.5-4.5/ea
Your choice of: Bacon · Chorizo · Carnitas · Migas · Black Bean served on a Flour Tortilla with Eggs, Cheese, Pico de Gallo. Add ons: Avocado or Crema.

Breakfast Torta – $9.5-10.5
Your choice of Bacon · Chorizo · Carnitas · Migas · Avocado served on a Pan France roll with Refried Black Bean, Egg, Cheese, Pico de Gallo, and Crema. Add ons: Avocado

Chilaquiles – $12.5
Refried Black Beans, House made Tortilla Chips, Avocado, Crema, Queso, Pickled Red Onion, Cilantro and a Sunny Egg with choice of Pasilla or Verde sauces. Add ons: Bacon · Chorizo · Carnitas

SNACKS

Fried Chickpeas – 3
House Chips & Guacamole – 11.5
House Chips & Pico de Gallo – 5.5
Queso Fundido w/ Chorizo – 12.5
Kicpop Gourmet Popsicles – 5
LUNCH + DINNER
From 11 AM
Street Taco – $3.5-6/ea
Your choice of: Carnitas · Al Pastor · Carne Asada · Pollo Verde · Chipotle Chicken · Black Bean & Cheese served on a Corn Tortilla with Fresh Onion & Cilantro
Add ons: Avocado, Crema, Cheese
Torta – $11.5-13.5
Your choice of: Carnitas · Al Pastor · Carne Asada · Pollo Verde · Chipotle Chicken or Avocado served on Pan France roll with Refried Black Bean, Cheese, Lettuce, Tomato, Pico de Gallo, Crema. Add ons: Avocado
Rice Bowl – $11-13.5
Your choice of: Carnitas · Al Pastor · Carne Asada · Pollo Verde · Chipotle Chicken or Vegetarian Black Bean served with Black Beans, Cilantro Lime Rice, Lettuce, Pico de Gallo. Add ons: Avocado, Crema, Cheese
Rajas Quesadilla – 10 *MON-THUR*
Cayenne Flour Tortilla with Roasted Poblanos, Sweet Corn, Monterrey Jack and Salvadorian Crema.
Protein Add ons: Carnitas · Al Pastor · Carne Asada · Pollo Verde · Chipotle Chicken
WINE
Red
Garnacha (Spain) Vina Zorzal – 10
Rioja Crianza (Spain) Lopez de Haro – 10
Cabernet Sauvignon (Calif.) Louis Martini – 11
Pinot Noir (Calif.) Joliesse – 10
White
Pinot Grigio (Italy) San Pietro – 9
Chardonnay (CA) Sun & Rain – 11
Sauvignon Blanc (NZ) Ranga Ranga – 11
Txakoli Blanc (Spain) Rezabal – 10
Rosé
Rosé (France) Campuget – 9
Txakoli Rosé (Spain) Rezabal – 12
Bubbles
Cava Brut Nature (Spain) Mistinguett – 9
Brut Rosé (France) Rivarose – 10
DRINKS
Richard’s Sparkling Rainwater – 3.5
Mexican Coke – 3.5
Hard Cider (Rotating) – Mkt
June Shine Hard Kombucha – 6-.5
Beers TO-GO

ONLINE • CALL IN • WALK-UP

4-PACK TALLBOYS $15
Mix and Match any of our core beers: Prodigal Pils, 40 Days & 40 Nights, Lightning Wolf or our special "Brewer’s Choice" seasonal release. SPECIAL: Only $12.50 each when you buy two or more 4-packs

BOTTLES $20
Premium Beers, Barrel-Aged, or rotating options. SPECIAL: Only $15 each if you buy 2 or more

CROWLERS $10
32oz. cans of any of our beers on tap. SPECIAL: Get three for $25