

appetizers

- TRUFFLE PARM TOTS** 15
crispy house-made tater tots with garlic aioli & spicy ketchup
- KOREAN BBQ CAULIFLOWER** 16
crispy breaded cauliflower tossed in spicy Korean glaze
- BACON BRUSSEL SPROUTS** 15 (GF)
brussel sprouts, balsamic, whipped feta, crispy bacon
- TOMATO JAM BURRATA** 17 (GFO)
burrata, sweet tomato jam, arugula, grilled bread

- LEMON HERB CRAB CAKES*** 25
jumbo lump crab cakes, tossed arugula, serrano aioli
- MEDITERRANEAN DIP** 15 (GFO)
freshly whipped hummus, pita chips, crisp veggies
- BOURBON CHICKEN SLIDERS** 15
Buffalo Trace bbq chicken, fontina, pickles, slaw, on a potato roll
- ARTISAN BOARD** 24 (GFO)
salami, prosciutto, cappola, assorted cheese, deviled eggs, tomato jam, olives, dates, grilled bread

SALAD

- JALAPENO CAESAR SALAD** 15 (GFO)
romaine, parmesan, house made croutons, jalapeno caesar
- BBQ CHOPPED SALAD** 18 (GF)
romaine, bbq chicken, bacon, heirloom tomato, white cheddar, deviled egg, avocado, bbq ranch
- LAZY HOUSE SALAD** 16 (GFO)
mixed greens, heirloom tomato and carrots, cucumber, croutons, parmesan, house made ranch
- ROASTED BEET & CITRUS SALAD*** 19 (GF)
spinach, roasted red and golden beets, grapefruit, orange, pistachio, crumbled feta, citrus vinaigrette

ADD: SALMON 8 | CHICKEN 6 | SHRIMP 7

SOUP

- ROASTED TOMATO BISQUE** (GFO) CUP 7 | BOWL 15
creamy tomato bisque served with sourdough crisps and basil pesto
- CHICKEN TORTILLA SOUP** (GF) CUP 7 | BOWL 16
pulled chicken, roasted corn, black beans, avocado, cilantro, tortilla strips

main entrees

- SPICY VODKA RIGATONI** 20
rigatoni tossed in spicy tomato vodka sauce, parmesan
- CHICKEN POT PIE** 18
creamy soup with roasted chicken, carrots, peas, celery, baked under a buttery puffed pastry
- HONEY HARISSA SALMON*** 26
glazed salmon, creamy cous cous, roasted vegetables
- RETURN OF THE MAC** 18
creamy macaroni & three cheese blend, crispy truffle panko crust
- JAMBALAYA ALFREDO*** 21
fettuccine tossed in cajun alfredo, shrimp, andouille sausage, chicken, peppers, onion
- COFFEE RUB RIBEYE STEAK*** 37 (GF)
10oz ribeye, garlic mashed potatoes, roasted vegetables, bourbon peppercorn sauce
- LAZY HEN / LAZY BIRD** (AFTER 5PM) 25 / 26 (GFO)
butter basted cornish hen with cranberry chutney glaze, root vegetables, lemon parmesan orzo
OR roasted half chicken served with garlic mashed potatoes and broccolini
- PRIME RIB** (FRI & SAT ONLY – LIMITED AVAILABILITY) 37 (GF)
tender, slow cooked prime rib served with choice of two sides

HANDHELD

Served with seasoned fries or side salad

- WEST SIDE BURGER** 18
double angus smashed patties, white American, lettuce, caramelized onions, tomato, lazy sauce on a brioche bun
- JAMMED UP BURGER** 18
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** 17
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
- BIRD’S NEST TENDERS** 15
hand breaded chicken tenders, lazy sauce
- CHICKEN CAPRESE SANDWICH** 18
grilled chicken, salami, fresh mozzarella, tomato, arugula, chipotle aioli, basil pesto, balsamic glaze on Arizona toast
- CHOPPED CHEESE** 19
angus beef, sweet peppers, caramelized onions, cheddar, mayo, over easy egg, on Arizona toast
- LAZY BIRD FRENCH DIP** 24
roast beef piled on toasted baguette, melted swiss, caramelized onions, served with au jus

SIDES

- FRENCH FRIES** 5
GRAVY MASHED POTATOES 6
ROASTED VEGETABLES 6
- CREAMY COUS COUS** 5
BROCCOLINI 5
LEMON PARM ORZO 5

bird
lazy

whiskey & bourbon



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



CRIMSON CUBE
George Dickel Bourbon,
watermelon, lemon, agave,
Peychauds bitters



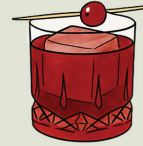
TUSCAN SOUR
Bulleit Bourbon, Italicus
Rosolio, lemon, agave



ASH & AUTUMN
Buffalo Trace Bourbon,
pumpkin, madagascar
vanilla, vanilla bean syrup,
torched cinnamon



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



MANHATTAN
Buffalo Trace Bourbon,
sweet vermouth, Angostura
bitters



FIG OLD FASHIONED
Bulleit Bourbon, fig, black
cherry, agave
brushed cinnamon

vodka



BELL & BURN
Three Olives, pepper,
lemon, orange, agave,
hellfire bitters



ORANJE NOIR
Ketel One Oranje, Maras-
ka Nocelino, Cointreau,
agave



THE DORIAN
Ketel One, Avau Falernum,
lime, pear, agave



VIOLET DROP
Three Olives Blueberry,
lemon, blueberry,
lavender



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



VELVET ORCHARD
Ketel One, Golden Faler-
num, pear, madagascar
vanilla, lemon, agave

Main Character



ESPRESSO MARTINI

Three Olives Espresso, Borghetti, cold brew,
madagascar vanilla, vanilla bean syrup

tequila



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



RED HALO
Dobel Diamante, Stoli
Chamoy, Chateau, lime,
watermelon, agave, mint
bitters



HEAT STROKE
Habanero Infused Jose
Tradicional Reposado,
mango, watermelon,
lime



GOLDEN GOOSE
Don Julio Blanco, passion-
fruit, lime, madagascar
vanilla, orange cream

gin & rum



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



INDIGO NEGRONI
Empress Indigo Gin,
Bitter Bianco, sweet
vermouth, grapefruit
bitters



MELON ROYALE
Captain Coconut Rum,
Midori, lemon, kiwi,
yuzu soda

ZERO PROOF

6.5

MOCK JOVI

strawberry, lemon, rose
water, ginger beer

REVIVAL

fresh watermelon, lime,
vanilla bean syrup, yuzu
soda

BEVERAGES

SODA 4

pepsi, diet pepsi, dr. pepper, root beer,
starry, ginger ale, lemonade (*strawberry,
raspberry, mango*)

BOTTLED / SPARKLING WATER 6

ICED TEA, COFFEE 4

unsweetened, raspberry

RED BULL ENERGY DRINK 5

original, sugar free, red, yellow, white, blue