



#### Hand Cut Fries | \$8

Twice fried and lightly tossed in malt vinegar. Served with ranch.

Add a side of Green Chili Beer Cheese | \$2.5

#### Dirty Fries | \$12

Hand cut fries, beer cheese, pork shoulder, pickled red onions, queso fresco, and cilantro.

Substitute Smoky Soy Curls at no additional cost.

#### Fried Pickles | \$10

House made dill pickles battered and deep fried. Served with ranch (GF).

#### Fried Brussels | \$12

Crispy fried Brussels sprouts topped with citrus vinaigrette, dried cranberries, and spiced almonds (GF).

#### Wings | \$16

One pound of jumbo wings breaded and fried. Choose from sweet & spicy Korean or house Ancho chile BBQ sauce (GF).

#### Beer Cheese Soup | \$6 / \$9

House made beer cheese soup with Los Roast green chiles and a Lazy Days Lager.

Add a side of toasted sourdough | \$1

# Salads

Add Roasted Chicken Breast \$6
Add Smoky Soy Curls \$4 Add Smoked Pork \$4

#### Caesar Salad | \$7 / \$12

Romaine, parmesan, sourdough croutons and house made Caesar dressing.\*

#### Arugula Salad | \$8 / \$13

Arugula tossed in citrus vinaigrette. Topped with dried cranberries, spiced almonds, honey crisp apples, and feta cheese.

# Detroit Style Pizza

#### **6" SQUARE PIES**

Add Bacon \$2 Add Smoky Soy Curls \$2 Side of Ranch \$1 Add Cashew Pesto \$3

Substitute Cashew Mozz at no additional cost

#### Cheese | \$11

Brick cheese, parmesan, and marinara sauce.

#### Pepperoni | \$12

Double pepperoni, brick cheese, and marinara sauce.

#### Greeks & Geeks | \$13

Brick cheese, red onion, Kalamata olive, pepperoncini, feta cheese, topped with EVOO.

#### The Revival | \$14

Brick cheese, roasted garlic, smoked mozzarella, and crimini mushrooms topped with chimichurri.

#### Smoke Show | \$15

Brick cheese, bacon, red onion, pepperoncini, topped with house Ancho chile BBQ sauce and cilantro.

#### Curling Champ - Vegan! | \$15

House cashew mozz, cashew pesto, crimini mushroom, cherry pepper relish, and smoky soy curls.



SERVED WITH FRIES
UPGRADE TO SOUP OR SIDE SALAD \$2
Add Bacon \$3.5 Side of Ranch \$1

#### The Burger | \$18

6oz patty\* with double American cheese, shaved romaine, red onion and burger sauce on toasted bun.

Substitute Impossible Patty at no additional cost

#### Chimi Eats World | \$18

6oz patty\* with chimichurri, feta cheese, red onion, arugula, and garlic aioli on a toasted bun.

Substitute Impossible Patty at no additional cost

#### Pork Sando | \$18

Smoked pork shoulder, house Ancho chile BBQ sauce, and cilantro-lime slaw on toasted bun.

Make it Vegan: Substitute Smoky Soy Curls at no additional cost

#### Pesto Grilled Cheese | \$15

Havarti cheese, cashew pesto, sun-dried tomato on toasted sourdough.

## Beverages

#### Fountain Soda | \$3

RC COLA, DIET RC COLA, 7UP, ROOT BEER, LEMONADE, CRANBERRY JUICE & CLUB SODA

Cock'N'Bull Ginger Beer | \$4

Apple Cider | \$4

Hot Tea | \$3

Iced Tea | \$3

Cold Brew | \$5

RELEVANT COFFEE | SINGLE ORGIN ETHOPIA

Hop Gossip | \$5

SPARKLING HOP TEA

# Kids Menu

#### **SERVED WITH FRIES**

### Kids Burger | \$9

4oz beef patty\* with American cheese on toasted bun

Kids Grilled Cheese | \$8

American cheese on toasted sourdough

Kids Beverages

Kids Fountain Soda | \$2

Kids Apple Cider | \$2.5

Kids Shirley Temple | \$2.5

# Crafting Community One Pint at a Time



LAZYDAYSBRFWING

Your go-to neighborhood brewpub with locations in Portland and Beaverton. Our mission is simple: create a warm, welcoming space where friends and neighbors can come together to savor excellent beer, delicious Detroit-style pizza, and hearty pub fare. Beyond crafting approachable beers and mouth watering dishes, we're dedicated to community-building through special events, empowering our employees, and supporting local initiatives. Founded by four friends with extensive experience, Lazy Days Brewing Company is all about crafting community-one pint at a time.