

Lazy Days

FOOD

Munchies

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 Brussels sprouts topped with blackberry mustard, hot honey, pickled red onions & candied walnuts (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 | \$7 / \$12

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

Blackberry Gorgonzola | \$8 / \$15

Spring mix, candied walnuts, gorgonzola & pickled blackberries with white balsamic pear vinaigrette served on the side. (GF)

Mains

SERVED WITH FRIES

UPGRADE TO SOUP OR SIDE GREEN SALAD \$2

Side of Ranch \$1

The Burger | \$18

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

Substitute Impossible Patty at no additional cost

Add Bacon | \$2

The Barbie | \$18

6oz beef patty* with smoked pork shoulder, smoked mozzarella, fried onions, ancho chile BBQ sauce & dill pickles on a toasted bun.

Pesto Chicken Sando | \$18

Roasted Chicken* with smoked mozzarella, cashew pesto, Tuscan aioli, spring mix & pickled red onion on toasted ciabatta bread.

Pork Sando | \$18

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

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

Jammin' Grilled Cheese | \$16

Brick cheese, gorgonzola, house blackberry mustard & caramelized onion jam on toasted sourdough.

Add Bacon | \$2

20% Gratuity will be automatically added to parties of 7 or more

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

Pizza

6" Square Pies

Add Bacon \$2

Side of Ranch \$1

Add Smoky Soy Curls \$2

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, Tuscan aioli, and smoky soy curls.

Desert

House Made Ice Cream | \$7

Ask us about our current selection!

Kids Menu

SERVED WITH FRIES

Kids Burger | \$9

4oz beef patty* with American cheese & ketchup on toasted bun

Kids Grilled Cheese | \$8

American cheese on toasted sourdough

Beverages

Fountain Soda | \$2 / \$3

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

Shirley Temple | \$2.5 / \$3.5

Apple Cider | \$2.5 / \$4

Cock'N'Bull Ginger Beer | \$4

Hot Tea | \$3

Iced Tea | \$3

Cold Brew | \$5

RELEVANT COFFEE | SINGLE ORGIN ETHIOPIA

Crafting Community One Pint at a Time

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.

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Happy Hour



Monday - Thursday
3pm-5pm

Hand Cut Fries | \$6 Thats The Tea | \$9
Lazy Days Pints | \$6 Classic Mules | \$9
Hop Gossip Sparking Hop Tea | \$3

*Cannot be combined with other offers.

The Mälty Crüe

MUG CLUB

All Memberships Include:

- Specialty 20oz Mug to take home
- Exclusive pub use of 20oz Mugs filled at the price of a pint
- Exclusive member T-shirt
- 10% off food and merch for yourself as the Mälty Crüe member
- Mälty Crüe Mondays - Bring your crew and everyone enjoys 10% off
- Member-only events & quarterly packaged beer promotions
- Bragging Rights, obv

\$100
Annually

Scan to Sign Up!



TAPLIST

Hop Forward

Sunset Highway | \$7

WC IPA | 6.7% | 72 IBUS

This beer takes us on a journey through the PNW with classic hop bitterness & notes of citrus and pine.

Medium body & subtle malt

HOPS: CENTENNIAL, CITRA, CHINOOK CGX

Willakenzie | \$7

 | **\$16**

NW IPA | 6.1% | 64 IBUS

Medium body with fruity hints of red berry and papaya; topped with a crusty bread undertone.

HOPS: MOSAIC, CHINOOK, MCKENZIE

Trillium | \$7

 | **\$16**

NW Pale | 5.3% | 45 IBUS

Medium body with notes of white grape and citrus with a floral finish running throughout this well balanced ale. Light, bright and refreshing.

HOPS: CITRA, NELSON

Saturday Vibes | \$7

Hazy IPA | 5.3% | 30 IBUS

Is it the weekend yet? Light and bright with notes of guava, mango and citrus give a slightly tropical aroma to this crushable Hazy IPA.

HOPS: HBC 586, CITRA, EL DORADO

Ramblin' Red | \$7

NW Red Ale | 4.7% | 45 IBUS

Classic malts and hops are the buttons that hold this red ale together. A balance between the smooth malt and subtle hop profile finishes out this amber hued brew.

Light & Fresh

Hyzer | \$7

 | \$14

Helles Lager | 5.3% | 18 IBUS

Medium body, floral aroma, light, malty finish angle for the perfect lager

Vesna Pils | \$7

Czech Pilsner | 5% | 45 IBUS

Named for the Slavic goddess of springtime and love. This bohemian style Czech pilsner features malty aromas of baked bread and subtle floral notes that give a mild, lingering bitterness

Sour

Objet Trouvé | \$8

American Wild Ale | 4.8% | 7 IBUS

Light and very effervescent, Objet Trouvé is the combination of a aged barrel-soured beer and a wheat and pilsner base. Combined and aged, the finished beer has mild sour and barnyard flavors from the wild fermentation, and is highly carbonated.

Matt Forward

The Mild Mild West | \$7

Dark Mild | 4.4% | 13 IBUS

Our take on a classic British session beer with notes of toffee, brown sugar and caramel. Medium body with a smooth dry finish and a rich golden hue.

Since Yesterday | Nitro | \$7

70 Shilling Scottish Ale | 4.3% | 12 IBUS

Rich malty and caramel notes are balanced by a very subtle bitterness from the Tettnanger hops. Nitro rounds out the edges, making this an easy-drinking Scottish Export ale.

Irish Goodbye | Nitro | \$7

Dry Irish Stout | 4.6% | 29 IBUS

Rich body, smooth finish. With roasty notes of chocolate and coffee.

Guest Taps

Eliot | \$8

NW IPA | 6.6% | 65 IBUS | Ex Novo Brewing

Balanced and fresh. Full of tropical fruit flavors and aroma.

Cellar Special

Nevermore | 16oz Can Pour | \$8

Barleywine | 12% | 60 IBUS | Ex Novo Brewing

Whiskey barrel-aged black barleywine with smoked figs and cacao nibs. Rich, bold, smooth with notes of vanilla, cherry, smoke and berries.

Cider Taps

Vantage | \$8

Yonder Cider | 6.5%

Semi-Sweet, juicy, crisp and beautifully balanced. Bold tones of peaches and strawberries compete with the nuance of spice, bringing the best out of red and traditional cider apples.

Palisades | \$8

Yonder Cider | 6.5%

Dry & Balanced. Blackberries and sage slow dance at sunset for the perfect mix of tangy and tart. Old world apple and mouthwatering Pacific Northwest blackberries supported by an herbal hint of sage.

Non - Alcoholic

Hop Gossip | \$5

Hop Tea | N/A | Lazy Days Brewing

Refreshing sparkling tea, featuring calming lemon balm, hibiscus and Citra hop extract. Served over ice.

Untitled Art - N/A Beer | \$5

Italian Pilsner | Can Pour

Juicy IPA | Can Pour

**Must be 21 years and older to purchase N/A Beer

Bourbon & Friends

Evan Williams \$7
Buffalo Trace | \$ 8
Burnside Oregon Oaked | \$9
Basil Hayden | \$12
Blantons | \$16
Westward Stout Cask | \$18
Jameson | \$9
Rittenhouse Rye | \$8
Burnside Rye | \$9
Michter's Rye | \$12

Scotch

Glenmorangie 10yr | \$11
Highland Park 12yr | \$13
Dalwhinnie Single Malt 15yr | \$16
Oban 14 | \$17

Tequila / Mezcal

El Jimador Blanco | \$7
El Jimador Reposado | \$7
Espolon Blanco | \$10
Espolon Reposado | \$10
Casamigos Anejo | \$13
Casamigos Blanco | \$13
Casamigos Reposado | \$13
Union Mezcal | \$9
Del Maguey Vida | \$11

Additional Spirits

Monopolowa | \$7
Titos Vodka | \$9
Beefeater Dry Gin | \$7
Vivacity Gin | \$8
Freeland Gin | \$12
Vivacity Traditional Rum | \$8
Sailor Jerry Spiced Rum | \$7
Goslings Black Seal Rum | \$7
Flor de Cana 18yr Rum | \$14
Fernet Branca | \$8
Underburg | \$3



WINE & SPIRITS

White

Corcilla Cellars Sauvignon Blanc | \$11

Light and airy notes of white peach and citrus

Kind Stranger Pinot Gris | \$10

Notes of citrus blossom and sun drenched toska pear.

Red

Ricochet Red | \$10

Blend of Tempranillo, Mourvedre and Pinot Noir. Its nose is fresh and floral, with peonies mixing with black cherries and a dry finish.

Bodecker Cellars Pinot Noir | \$11

Compassion & Grace Pinot 2018

Willamette Valley pinot with flavors of cherry blossoms and a touch of savory spice, black tea and crushed stone accents.

Rose

Kind Stranger Rosé | \$10

The aromas bring notes of strawberry, watermelon and melon rind. Dry, light star fruit flavors follow.

Lubanzi Sparkling Rosé | Can Pour | \$8

Notes of strawberry and cherry with a crisp acidity and a dry finish.

Seasonal Cocktails

El Diablo | \$12

El Jimador Reposado tequila, Cassis Noir & Lime with a splash of ginger beer. Served over ice.

MAKE IT SPICY WITH BITTERMANS HELLFIRE BITTERS | \$1

Rosemary's Baby | \$14

An elevated, herbaceous take on a whisky sour. Featuring Burnside Bourbon, St. Elizabeth Allspice Dram, Amaro Meletti, cranberry, lemon & house infused rosemary syrup. Served Up.

Ode to Modron | \$14

The perfect sipper to cozy up to the fire with. Del Maguey Vida Mezcal, maple syrup and lemon, topped with spiced apple cider. Served over a big cube.

TRY IT ZERO PROOF | \$8

Lemon, spiced apple cider & maple syrup

Two Can Jam | \$12

A wintery take on a tiki classic. A Blend of Cruzan Spiced Rum, St Elizabeth Allspice Dram, pineapple, lime & simple syrup. Served over ice.

TRY IT ZERO PROOF | \$6

Pineapple, lime, house allspice tincture & simple

Cowboys Don't Cry | \$14

A not so old-fashioned take on classic cocktail. Burnside Rye, Cynar, Cocchi Bianco, Accompani Flora Green, lemon & house made vanilla syrup. Served over a big cube.



House Cocktails

Jello Shot | \$2

Ask about today's selection!

That's The Tea | \$10

Crisp and refreshing. Beefeater Dry Gin, lemon, simple & our own Hop Gossip Sparkling Hop Tea.

Classic Mules

Moscow Mule | \$10

Monopolowa Vodka, Lime, Ginger Beer

Kentucky Mule | \$10

Evan Williams Bourbon, Lime, Ginger Beer

Jamaican Mule | \$10

Goslings Black Seal Rum, Lime, Ginger Beer

Classic Cocktails

Margarita | \$12

El jimador blanco tequila, orange liquor, lime & simple syrup with a Tajin rim.

MAKE IT SPICY WITH BITTERMANS HELLFIRE BITTERS | \$1

Daquiri | \$12

Salor Jerry Spiced Rum, Goslings Black Seal Rum, lime juice & simple syrup.

Martini | \$12

Monopolowa vodka, Dolin dry vermouth with a lemon twist.

Manhattan | \$12

Dickel Rye, Dolin rouge, bitters.

Negroni | \$12

Beefeater Dry Gin, Campari, Dolin Rouge.