



APPETIZERS

GUS'S PERFECT PRETZEL 12.5 **VG**

Pretzel, Sea Salt Flake, Beer Cheese

GREEN CHILI QUESO 12

Queso, Tortilla Chips, Scallion

SMOKED WINGS 2 EA **GF**

(Minimum of 6)

Lariat Lodge Poultry Rub. Choice of 2 Sauces.

BACON DEVILED EGGS 10

Deviled Egg, Bacon, Pickled Mustard Seed, Smoked Paprika Flake

BOTTLE ROCKETS 12

Jalapeno, Bacon, Cream Cheese, Scallion, Root Beer BBQ

TURMERIC GINGER LIME HUMMUS 12 **VG**

Sea Salt Flake, Sumac, Feta, Micro Radish, Pita

FRIED ASIAGO GNOCCHI 11 **VG**

Arrabbiata, Parsley

ENTREES

FISH AND CHIPS 2PC 18 / 3PC 23

Pollock, Lemon, Slaw, Fries, Tartar

SMOKED PORK MAC AND CHEESE 22

Cavatappi, Cheddar, Poblano, Smoked Pork, Crispy Jalapeno, Choice of BBQ Sauce

SWEDISH MEATLOAF 24

Brussels Sprouts, Mashed Potato, Lingonberry Gravy

SPAGHETTI SQUASH AND BURRATA 22 **VG+GF**

Arrabbiata, Gremolata, Chili Thread

BURGERS

See included sides

***LODGE BURGER** 18

American, Lodge Sauce, Lettuce, Tomato, Dill Pickle, Stout Onion, Brioche

***THE STOUT ONE** 18

Bleu Cheese, Garlic Aioli, Stout Onion, Marinated Mushroom, Brioche

**Mad Scientist*

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Lettuce, Tomato, Onion, Dill Pickle, Brioche

Protein:

Beef Patty, Grilled Chicken, Veggie Burger \$1, Fried Chicken \$2

Cheeses \$1.5:

Swiss, Pepper Jack, American, Cheddar, Bleu Cheese, Feta

Add On:

Bacon \$3, Poblano \$2, Green Chili Soup \$2, Stout Onion \$2, Marinated Mushroom \$2, Any Sauce \$1

LARIATLODGE BREWING.COM

Summer Menu 2024 (Prices Subject to Change)



SANDWICHES & WRAPS

See included sides

LAZY EYE LARI'S CHEESESTEAK 18

Boneless Short Rib, Poblano,
Stout Onion, Marinated Mushroom,
Chipotle Aioli, Pepper Jack, Hoagie

REUBEN 17

Corned Beef, Sauerkraut, Swiss,
Marble Rye, Lodge Sauce

BUFFALO CHICKEN WRAP 19

Crispy or Grilled Chicken, Romaine,
Cheddar, Tomato, Onion, Bleu Cheese
Dressing, Buffalo, Spinach Tortilla

LAZO LAMB GYRO 19

Tzatziki, Cucumber, Tomato, Onion,
Lettuce, Feta, Pita

CAESAR WRAP 19

Crispy or Grilled Chicken, Caesar Dressing,
Romaine, Parmesan, Spinach Tortilla

SMOKED PULLED PORK 17

Smoked Pork, Slaw, Dill Pickle,
Choice of BBQ Sauce, Onion Bun

SWEDISH MEATLOAF SANDWICH 18

Meatloaf, Mashed Potato, Swiss Cheese,
Onion, Lingonberry Gravy, Onion Bun

ALABAMA FRIED CHICKEN 20

Angry Elk Hot Sauce, Alabama White
BBQ, Dill Pickle, Pepper Jack, Slaw,
Onion Bun

BIRRIA FRENCH DIP 23

Braised Beef, Chipotle Aioli, Pepper Jack,
Onion, Cilantro, Consommé, Hoagie

KOREAN FRIED CHICKEN 21

Korean BBQ, Kimchi, Mayo, Dill Pickle,
Lettuce, Onion Bun

SOUPS & SALADS

CHEF KATIES GREEN CHILI

Bowl 12 / Cup 7 GF

Cheddar, Scallion

CAESAR SALAD 13

Romaine, Parmesan, Caesar Dressing,
Crouton

LODGE SALAD 14

Spring Mix, Green Goddess,
Sunflower Seed, Sweetie Drop
Pepper, Fried Beet, Crouton

SOUTHWEST SALAD 17

Romaine, Tortilla Strip, Tomato, Onion,
Pickled Fresno, Crispy Jalapeno,
Chicken, Corn, Chipotle Ranch

DESSERTS

REESE'S PEANUT BUTTER PIE 10 GF+CN

KEY LIME PIE 10 GF

VG = VEGETARIAN

GF = GLUTEN FREE

CN = CONTAINS NUTS

‡ The following major food allergens are used as ingredients:
Milk, Egg, Fish, Crustacean Shellfish, Tree Nuts, Peanuts,
Wheat, Soy, and Sesame. Please notify staff for more
information about these ingredients.

*CONSUMING RAW OR UNDERCOOKED MEATS,
POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE
YOUR RISK OF FOODBORNE ILLNESS.

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Included Sides:

French Fries, Salt and Vinegar Chips,
Slaw, Tortilla Chips

+\$2: Mashed Potato, Sweet Tots,
Brussels Sprouts

+\$4: Caesar Salad, Lodge Salad,
Mac and Cheese, Green Chili

DIPPING SAUCES A la Carte \$1

Tartar

Lodge Sauce

Garlic Aioli

Tzatziki

Chipotle Aioli

Beer Mustard

Beer Cheese

WING SAUCES A la Carte \$1

Buffalo

Carolina

Mustard

Alabama White

Root Beer BBQ

Korean BBQ

DRESSINGS A la Carte \$1

Ranch

Bleu

Balsamic

Vinaigrette

Caesar

Oil and Vinegar

Green Goddess

Chipotle Ranch

PROTEIN ADD ON:

Grilled Chicken \$8

Crispy Chicken \$7

Beef Patty \$8

Veggie Burger \$8

Smoked Pork \$7

Bacon \$3

Lamb \$8

Fried Pollock \$6

