



EXPERIENCE OUR CRAFT

APPETIZERS

GUS’S PERFECT PRETZEL \$13 VG+HH

Made from scratch soft pretzel using Shepherd’s Grain flour which promotes and supports American regenerative farming. Topped with sea salt flake, and served with beer cheese.

GREEN CHILI QUESO \$13 HH

House made pork green chili queso topped with scallion, and served with tortilla chips.

SMOKED WINGS \$2 EA GF+HH (Minimum of 6)

House smoked wings tossed in our proprietary poultry rub. Served with your choice of two dipping sauces.

Wing Sauces: Ranch, Bleu Cheese, Buffalo, Carolina Mustard, Alabama White, Root Beer BBQ. Extra sauce +\$1

BACON DEVEILED EGGS \$12 HH

Deveiled eggs topped with rye whiskey pickled mustard seed, bacon, and smoked paprika flake.

BOTTLE ROCKETS \$12 HH

5 Wontons filled with cream cheese, bacon, and jalapeno. Served with Root Beer B.B.Q. sauce.

TURMERIC GINGER LIME HUMMUS \$13 VG+HH

House made white bean hummus topped with sumac, feta, and locally sourced micro ruby red radish from our friends at Cosmic Greens. Served with grilled pita.

CHILI CHEESE FRIES \$14 GF

Crispy French fries topped with Chef Katie’s pork green chili, cheddar cheese, and scallion.

T’S BBQ PORK NACHOS \$17

Crispy corn tortilla chips smothered with beer cheese and topped with house smoked pulled pork, Root Beer BBQ, diced tomato, diced red onion, candied jalapenos, and creamy coleslaw.

POUTINE \$15

Crispy French fries topped with white cheddar cheese curds, cremini mushroom demi-glace, and scallion.

JUMBO TOTS \$12

6 Jumbo tater tots filled with cheddar cheese, bacon, and chive. Served with a side of ranch dressing.

HAPPY HOUR

MONDAY - FRIDAY FROM 3PM - 6PM

HH SELECT APPETIZERS \$8

32OZ PITCHER OF BARKING BLONDE, ANGRY ELK AMBER ALE, HAZY BOY IPA, LAZY YEPA \$8

\$2 OFF ALL DRAFT BEER, HOUSE WINES, AND WELL DRINKS



ENTREES

FISH AND CHIPS \$19

Two pieces of beer battered pollock served on a bed of French fries with a touch of house slaw, lemon, and tartar sauce.

Make it a three piece for +\$5.

SMOKED PORK MAC & CHEESE \$24

Cavatappi and roasted poblanos tossed in a creamy cheddar sauce. Topped with house smoked pulled pork, crispy jalapeno, and choice of BBQ sauce.

BBQ Sauces: Carolina Mustard, Alabama White, Root Beer BBQ

HUNTER’S SCHNITZEL \$26

Crispy battered pork loin smothered with cremini mushroom demi-glace. Served with mashed potatoes and sautéed Brussels sprouts.

SWEDISH MEATBALLS \$26

Scratch made meatballs based on the owner’s mother’s Swedish meatball recipe. Served with mashed potatoes, lingonberry gravy, lingonberry preserves, pickled red onion, and sautéed Brussels sprouts.

BANGERS AND MASH \$22

Two house made and hand cranked English Bangers served on a bed of mashed potatoes then topped with cremini mushroom demi-glace, and garnished with a side of pickled onions.

BURGERS\*

All burgers come with a choice of side

Included Sides: French Fries, Salt & Vinegar Chips, Slaw, Tortilla Chips +\$2: Mashed Potatoes, Sweet Potato Tots, Sautéed Brussels Sprouts

+\$4: Caesar Salad, Lodge Salad, Basic Salad, Mac & Cheese, Green Chili Sub Veggie Patty +\$1 | Sub Gluten Free Bun +\$2

LODGE BURGER\* \$21

Burger grilled to order and topped with American cheese, Lodge sauce, shredded lettuce, tomato, stout caramelized onions, and dill pickle on a locally sourced Harvest Moon brioche bun.

THE STOUT ONE\* \$21

Burger grilled to order and topped with bleu cheese, stout caramelized onions, marinated mushrooms, and garlic aioli on a locally sourced Harvest Moon brioche bun.

CHEESEBURGER\* \$18

Burger grilled to order and topped with choice of cheese, shredded lettuce, tomato, red onion, and dill pickle on a locally sourced Harvest Moon brioche bun. Cheese Choices: Cheddar, American, Pepper Jack, Swiss, Bleu Cheese, Gouda, and Feta

JALAPENO POPPER BURGER\* \$20

Burger grilled to order topped with jalapeno bacon cream cheese, chipotle aioli, candied jalapenos, shredded lettuce, tomato, and red onion on a locally sourced Harvest Moon brioche bun.

MEATLOAF BURGER\* \$19

Savory meatloaf topped with cheddar cheese, cremini mushroom demi-glace, dill pickles, and red onion on a locally sourced Harvest Moon brioche bun.

THE ANGRY ELK\* \$23

Elk patty grilled to order and topped with imported Dutch Mill Dance red wax gouda cheese, raspberry preserves, and candied jalapenos on a locally sourced Harvest Moon onion bun.

Protein Substitutions:

Beef Patty, Grilled Chicken, Veggie Burger \$1, Meatloaf Patty \$1, Fried Chicken Breast \$2, Elk Patty \$5

Add On:

Bacon \$3, Poblano \$2, Green Chili Soup \$2, Stout Caramelized Onions \$2, Marinated Mushrooms \$2, Fajita Veggies \$3, Any Sauce \$1

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

LARIATLODGE BREWING.COM





# SANDWICHES & WRAPS

All sandwiches and wraps come with a choice of side  
**Included Sides:** French Fries, Salt & Vinegar Chips, Slaw, Tortilla Chips  
**+\$2:** Mashed Potatoes, Sweet Potato Tots, Sautéed Brussels Sprouts  
**+\$4:** Caesar Salad, Lodge Salad, Basic Salad, Mac & Cheese, Green Chili Sub Veggie Patty +\$1 | Sub Gluten Free Bun +\$2

**LAZO LAMB GYRO** \$19  
Marinated shaved lamb leg topped with feta cheese, shredded lettuce, cucumber, tomato, red onion, and tzatziki sauce wrapped in a warm pita.

**LAZY EYE LARI'S CHEESESTEAK** \$18  
Thinly shaved, boneless short rib with pepper jack cheese, roasted poblanos, stout caramelized onions, marinated mushrooms, and chipotle aioli on a locally sourced Harvest Moon hoagie.

**REUBEN** \$17  
House brined corned beef topped with Swiss cheese, Lodge sauce, and sauerkraut on locally sourced Harvest Moon marble rye bread.

**BUFFALO CHICKEN WRAP** \$19  
Choice of grilled or crispy chicken, crisp romaine lettuce, bleu cheese dressing, Buffalo sauce, cheddar cheese, diced tomato, and diced red onion wrapped in a locally sourced Raquelitas spinach herb tortilla.  
\*Available as a salad upon request\*

**CAESAR WRAP** \$18  
Choice of grilled or crispy chicken, crisp romaine lettuce, scratch made Caesar dressing, and shaved parmesan wrapped in a locally sourced Raquelitas spinach herb tortilla.

**SMOKED PULLED PORK** \$17  
House smoked pulled pork using our proprietary Brew Pub Rub seasoning topped with creamy slaw, dill pickles, and choice of BBQ sauce on a locally sourced Harvest Moon onion bun. **BBQ Sauces:** Carolina Mustard, Alabama White, Root Beer BBQ

**NANNA'S ANGRY FRIED CHICKEN** \$20  
Crispy fried chicken breast topped with pepper jack cheese, our house Angry Elk hot sauce, chipotle aioli, dill pickle, shredded lettuce, and tomato on a locally sourced Harvest Moon brioche bun.

**BIRRIA FRENCH DIP** \$23  
Slow braised birria beef topped with pepper jack cheese, chipotle aioli, diced white onion, and cilantro on a locally sourced Harvest Moon hoagie. Served with birria consommé to dip.

**STEAK FAJITA WRAP** \$22  
Guajillo lime marinated skirt steak, cheddar cheese, mixed bell peppers, poblanos, diced yellow onion, tomato, roasted corn, romaine lettuce, and ancho lime crema wrapped in a locally sourced Raquelittas spinach tortilla.

# SOUPS & SALADS

**Add Protein:** Grilled Chicken \$8, Crispy Chicken \$7, Beef Patty \$8, Meatloaf Patty \$8, Elk Patty \$12, Veggie Burger \$8, Smoked Pork \$7, Bacon \$3, Lamb \$9, Pollock \$6, Guajillo Lime Skirt Steak \$11

**CHEF KATIES GREEN CHILI** Cup \$7 / Bowl \$12 **GF**  
Scratch made pork green chili topped with cheddar cheese, and scallion.

**CAESAR SALAD** \$13  
Crisp romaine tossed with house made Caesar dressing, and topped with shaved parmesan and cheesy garlic croutons.

**LODGE SALAD** \$16  
Heritage lettuce greens tossed in house made green goddess dressing, and topped with sunflower seeds, Peruvian sweetie drop peppers, fried balsamic beet straws, and cheesy garlic croutons.

**B.W.B SALAD (BRUSSELS WITH BACON)** \$20 **GF+CN**  
Roasted shaved Brussels sprouts and toasted kale dressed with poppy seed vinaigrette. Topped with bacon, candied walnuts, candied peaches, and feta cheese. Served with a charred lemon.

**SUNBURN SALAD** \$19 **VG+GF+CN**  
Pink Rhone little gem lettuce topped with orange segments, pickled watermelon radish, jicama, imported Dutch Mill Dance red wax gouda cheese, sunflower shoots from our friends at Cosmic Greens, candied walnuts, and Champagne vinaigrette.

**STEAK FAJITA SALAD** \$22 **GF**  
Crisp romaine topped with guajillo lime marinated skirt steak, mixed bell peppers, poblanos, red onions, shredded cheddar cheese, diced tomato, roasted corn, romaine lettuce, and dressed in ancho lime crema.

**BASIC SALAD** \$12 **VG**  
Crisp romaine lettuce topped with diced tomato, diced red onion, cucumber, and garlic cheese croutons. Served with your choice of dressing.  
**Dressings:** Ranch, Bleu Cheese, Balsamic Vinaigrette, Caesar, Oil & Vinegar, Green Goddess, Ancho Lime Crema, Poppy Seed Vinaigrette, Champagne Vinaigrette

# DESSERTS

**SACHER TORTE CAKE** \$13 **VG**  
Made from scratch German dark chocolate torte filled with apricot preserves and topped with ganache.

**AMELIA'S CARROT CAKE** \$8 **VG+CN**  
1 slice of good ol' fashioned carrot cake made in house.



## SIDES & ADD-ONS

**Included Sides:** French Fries, Salt & Vinegar Chips, Slaw, Tortilla Chips  
**+\$2:** Mashed Potatoes, Sweet Potato Tots, Sautéed Brussels Sprouts  
**+\$4:** Caesar Salad, Lodge Salad, Basic Salad, Mac & Cheese, Green Chili

**WING SAUCES:** +\$1  
Buffalo Alabama White  
Carolina Mustard Root Beer BBQ

**DRESSINGS:** +\$1  
Ranch Green Goddess Dressing  
Bleu Cheese Ancho Lime Crema  
Balsamic Vinaigrette Poppy Seed Vinaigrette  
Caesar Champagne Vinaigrette  
Oil & Vinegar

**DIPPING SAUCES:** +\$1  
Tartar Chipotle Aioli  
Lodge Sauce Beer Mustard  
Garlic Aioli Beer Cheese  
Tzatziki

**ADD PROTEIN:**  
Grilled Chicken \$8  
Crispy Chicken \$7  
Beef Patty \$8  
Meatloaf Patty \$8  
Elk Patty \$12  
Veggie Burger \$8  
Smoked Pork \$7  
Bacon \$3  
Lamb \$9  
Pollock \$6  
Guajillo Lime Skirt Steak \$11

**VG = VEGETARIAN   GF = GLUTEN FREE   CN = CONTAINS NUTS**

**LARIAT LODGE PARTICIPATES IN WATER CONSERVATION.  
WE WILL HAPPILY SERVE WATER UPON REQUEST.**

‡ 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.**

