

MEAT + STEAKS

Campfire Pot Roast

red skin potato mash, sauteed baby spinach, housemade red wine sauce 15.95

Sticky Ribs + Umami Fries

tender baby back ribs, flash-fried until crispy, brushed with honey plum sauce, served with peanut sesame slaw 21.95 **smaller portion** 17.50

BBQ Baby Back Pork Ribs

tender baby back ribs flash-fried until crispy, brushed with our molasses BBQ sauce, peanut sesame slaw, umami fries 21.95 **smaller portion** 17.50

BBQ Bison Meatloaf

all-natural durham ranch grass-raised wyoming bison, smoked bacon, red skin potato mash, sautéed spinach, haystack onions 17.95

Slow-braised Pork Shoulder

citrus + garlic marinade, roasted salsa, queso blanco, spanish rice, cilantro black beans, stone ground corn tortillas 16.50

Flat Iron 10oz* with garlic butter 21.50

Ribeye 14oz* topped with blue cheese 28.95

CERTIFIED ANGUS BEEF® SERVED

WITH WAFFLE CUT AU GRATIN

*POTATOES, SEASONAL VEGETABLES +
HOUSEMADE GRAVY*

CHICKEN

Chicken Pot Pie

made from scratch daily with roasted chicken + slow-cooked vegetables 14.95

Roasted Rosemary Chicken

roasted chicken breast + thigh, smoked paprika potatoes, crispy brussels sprouts, sautéed onions + mushrooms, fresh parsley, herb jus 17.50

Fried Chicken Dinner

hand-dipped buttermilk boneless chicken breast, red skin potato mash, housemade white gravy, spiced maple syrup, sautéed bacon + spinach, roasted sweet corn wheels 14.50

SEASONAL Grilled Lemon Chicken

marinated + grilled boneless chicken breasts, cauliflower mash, sautéed green beans, heirloom tomatoes, almond-walnut crumble, housemade tahini sauce on the side 14.95

FISH

Ginger Soy Salmon*

sweet soy glaze, stir-fried vegetables, sesame seeds, green onions, peanut vinaigrette, steamed rice 19.25

Beer Battered Fish + Chips

pale ale battered, housemade tartar sauce, creamy apple cider coleslaw, fries 16.75

Fish Tacos

pale ale battered, housemade tartar sauce, fiery carrot slaw, chile vinegar, cilantro black beans, spanish rice, housemade salsa 12.50

Sesame Crusted Ahi Tuna* 530 cal

seared medium-rare sashimi grade yellow fin tuna, cauliflower mash, seasonal vegetables, coconut curry cream sauce 18.95

Alaskan Halibut*

parmesan + herb crust, warm brussels sprouts, onions, heirloom tomatoes, croutons soaked in lemon caper sauce 25.50

NOODLES

Fettuccine Alfredo

parmesan chardonnay cream sauce 10.95
add chicken 4.25 add shrimp 4.95

Sundried Tomato Pesto

chicken breast, mushrooms, broccoli, onions, sundried tomato + walnut-pesto cream sauce 14.95

Thai Noodles

shrimp, ground chicken, tofu, peanuts, stir-fried egg, bean sprouts, peanut sauce 15.95

Chicken Parmesan

hand-breaded chicken breast, melted mozzarella, marinara sauce, fettuccine 15.50

Lazy DOG

EAT. DRINK.

STARTERS

Grizzly Fries

potato wedges, secret sauce, bacon, fried sweetie drop peppers, smoked paprika 5.95

Onion Ring Poutine*

five hour braised pot roast, crispy onion rings, french fries, housemade gravy, havarti, sunny-side up egg, roasted vegetables 9.95

Cajun Fries

crispy french fries, cajun seasonings, chipotle ranch dipping sauce 5.95

Housemade Hummus

traditional hummus, spicy feta hummus, cucumber-tomato salad, fresh parsley, grilled flatbread 9.95

Chipotle Chicken Quesadilla

guacamole, sour cream, housemade salsa 11.50

Grilled Garlic Flatbread + marinara 5.75

Chicken Lettuce Wraps

water chestnuts, peanuts, carrots, sesame soy sauce, pickled cucumbers, romaine 10.75

Wok-Fired Calamari

plum sauce, peanuts, bell peppers, steamed rice 11.50

Chicken Chile Verde Nachos

hand-cut chips, slow-cooked tomatillo chicken, black beans, jack, cheddar, guacamole, salsa, tapatio crema, pickled jalapeños, queso blanco 10.95

Crispy Wings

celery, carrots, with blue cheese, BBQ + high altitude hot sauces 11.95

Queso Dip

jack, cheddar, queso blanco, pimento, pickled jalapeños, cilantro black beans, hand-cut tortilla chips 8.75

Ahi Poke Jar*

sashimi grade ahi tuna, peanut vinaigrette, avocado, pickled cucumbers, wasabi dressing, wonton chips 11.75

SMALL PLATES

SEASONAL Street Corn Wheels

grilled with lime, garlic, queso blanco, tajin, cilantro 6.50

Bacon Candy

brown sugar, crushed red pepper chili flakes, black pepper 5.75

Buffalo Cauliflower

housemade high altitude hot sauce, blue cheese, fresh parsley, served with a side of ranch 6.25

Blistered Green Beans

ginger, garlic, rice wine vinegar, crushed peanuts, lime juice, chili paste, fresh herbs 6.25

Mac + Cheese

smoked bacon, hatch chiles, five cheeses, green onion crumble 6.25

Fried Hush Puppies

potato mash, bacon, jack, cheddar, onions, tapatio crema 5.75

Charred Onion Dip + Potato Chips

housemade dip served with a pile of our crispy rosemary waffle chips 6.95

Sweet Potato Tater Tots

housemade roasted jalapeño-lime aioli 4.95

Buffalo Chicken Lollipops

high altitude hot sauce, blue cheese slaw 5.75

Pow Pow Popcorn

caramel, sea salt, chili flakes, sesame seeds 4.25

Brussels Sprouts

lemon, garlic, butter, capers, crispy croutons, romano cheese 6.95

Togarashi Edamame Beans

sea salt, chili flakes, orange peel, garlic, ginger, black pepper 6.25

LAZY DOG IRVINE

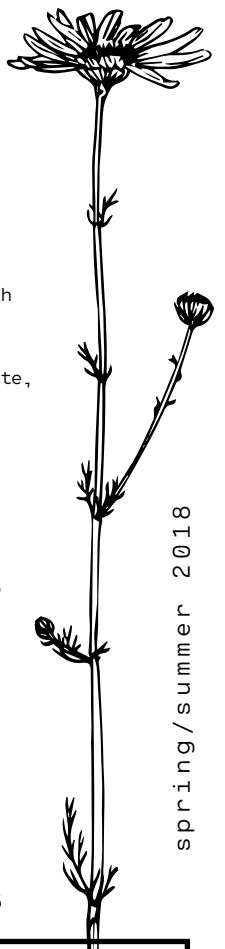
in The Market Place

13290 Jamboree Rd

Irvine, California 92602

Call Ahead Seating + Takeout Orders: (714) 731-9700

*Contains or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, seafood or shellfish may increase your risk of foodborne illness.



spring/summer 2018

SALADS

SEASONAL Burrata + Roasted Beet Salad 560 cal
creamy burrata cheese, field greens, candied walnuts, heirloom tomatoes, crushed sweet peaches, sea salt 10.50

Tex-Mex

chicken breast, black beans, jack, cheddar, sweet corn, avocado, tomatoes, BBQ sauce, hand-cut tortilla strips, chipotle ranch 11.25

Housemade Veggie Burger Bowl

700 cal
avocado, baby kale, black sesame seeds, marinated tomatoes, lentils, roasted red peppers, spicy carrots, lemon vinaigrette, tahini sauce on the side 11.25

Seared Ahi Tuna*

500 cal
line caught, seared-rare, sashimi grade furikake crusted yellow fin tuna, field greens, carrots, radish, avocado, pickled cucumbers, ponzu vinaigrette and soy dipping sauce on the side 15.95

Grilled Chicken Caesar

garlic croutons, parmesan, balsamic, caesar dressing 10.95

Cobb

chopped chicken breast, tomatoes, avocado, blue cheese, smoked bacon, hard-boiled egg, blue cheese balsamic dressing 10.95

Thai Chicken

440 cal
hand-shredded chicken, chopped napa cabbage, mint, cilantro, red bell peppers, carrots, cucumbers, spicy peanut vinaigrette 11.95

Grilled Steak*

530 cal
certified angus beef® flat iron, blue cheese crumbles, pickled red onions, roasted red peppers, heirloom tomatoes, radish, balsamic blue vinaigrette 15.95

SANDWICHES

SERVED WITH YOUR CHOICE OF SIDE

Fried Chicken

hand-dipped buttermilk boneless chicken breast, housemade honey mustard, pickle slaw, tomato, brioche-style bun 10.95

Roasted Chicken + Havarti

in-house roasted chicken breast, havarti, field greens, tomato, red onion, mayo, balsamic vinaigrette, warm focaccia 11.95

Pot Roast Beef Dip

slow-braised pot roast, mozzarella, caramelized onions, horseradish cream sauce, au jus on the side, toasted roll 12.50

Walnut Chicken Salad

golden raisins, red onion, field greens, tomato, celery, curry mayo, multigrain bread 9.95

Grilled 5 Cheese

cheddar, swiss, mozzarella, jack, parmesan sourdough toast 9.95

Grilled Salmon Sandwich*

housemade aioli, fresh tomato, peanut sesame slaw, red onions, brioche-style bun 13.95

House Club

in-house roasted chicken breast, smoked bacon, avocado, lettuce, tomato, mayo, toasted sourdough 11.95

Pulled Pork

slow-braised pork shoulder, housemade BBQ sauce, blue cheese slaw, crispy onions, toasted bun 11.95

CHOOSE A SIDE:

french fries, apple cider slaw, pickled cucumbers, fresh fruit

OR UPGRADE TO:

cajun fries +1, umami fries +1, onion rings +2, sweet potato tots +2

PIZZAS

Black + Blue

cajun chicken breast, smoked bacon, mozzarella, caramelized onions, blue cheese, green onions, tomatoes 13.95

Three Cheese

tomato sauce, parmesan, romano, mozzarella, basil 11.50 add pepperoni 2.00

BBQ Chicken Crisp

housemade BBQ sauce, smoked paprika, red onions, sweet drop peppers, mozzarella, havarti, cilantro 12.50 half size 380 cal 8.75

SEASONAL Burrata + Heirloom Tomato Crisp

housemade pomodoro sauce, pesto, creamy burrata cheese, parmesan, romano, balsamic reduction, chili oil, fresh basil 11.75 half size 380 cal 8.50

BURGERS

SERVED WITH YOUR CHOICE OF SIDE

All-American*

two grilled quarter-pound beef patties, american cheese, shredded lettuce, tomato, red onion, pickles, housemade bark + bite sauce 11.75

Cheeseburger*

half-pound beef patty, cheese, lettuce, tomato, pickle, red onion 10.95

Bison Burger*

all-natural durham ranch grass-raised wyoming bison, havarti, caramelized onion and bacon jam, field greens, tomatoes, mayo 14.95

Baja California*

half-pound beef patty, guacamole, hatch chiles, jack, roasted jalapeño-lime aioli, lettuce, tomato, pickle, red onion 12.25

Black + Blue*

half-pound beef patty, blue cheese, smoked bacon, lettuce, tomato, pickle, red onion, blue cheese dressing 12.25

BBQ Ranch Bacon*

half-pound beef patty, smoked bacon, cheddar, chipotle ranch, lettuce, tomato, pickle, red onion 12.25

Avocado + Swiss [TURKEY]

hand-formed lean ground turkey patty, swiss cheese, avocado, mayo, field greens, tomato, pickle, red onion, dijonnaise, multigrain whole wheat bread 11.75

Housemade BBQ Veggie Burger

made with black beans, ancient grains + vegetables, topped with roasted garlic, housemade BBQ sauce, jack cheese, fried onions, pickle, tomato 10.50

SOUPS

cup 4.95 / bowl 6.25

Chicken Tortilla:

cheddar, hand-cut tortilla strips

ADD AVOCADO FOR 1.50

SEASONAL Housemade Lentil Soup: slow-cooked lentils, onions, celery, carrots, tomatoes, garlic, bay leaves, coriander, thyme, curry crema

BOWLS

SERVED WITH BROWN OR WHITE STEAMED RICE

CHOOSE A PROTEIN: chicken 14.95 shrimp 15.95 tofu 10.50
+ CHOOSE ONE OF THE FOLLOWING PREPARATIONS:

Sweet + Spicy: broccoli, ginger, onions, garlic

Teriyaki: mushrooms, bean sprouts, bell peppers, broccoli, onions, sesame seeds

Kung Pao: onions, bell peppers, water chestnuts, peanuts

LUNCH ★ SPECIALS

SERVED UNTIL 4PM DAILY

Blackened Chicken Bowl

chicken breast, rice, cabbage, avocado, black beans, hatch chiles, jack + cheddar, salsa, cilantro, tapatio crema 9.95

Pork Noodle Bowl*

housemade bone broth, slow-cooked pork shoulder, sunny-side up egg, rice noodles, cabbage slaw, fresh basil, cilantro, mint, chili oil 10.25

Soup + Salad

a cup of soup + a caesar, wedge, or baby greens salad 7.95

Pizza + Salad

mini cheese pizza + a caesar, wedge or baby greens salad 8.95

Wok-Fired Chicken

served over steamed white or brown rice, tossed with kung pao, teriyaki or sweet + spicy sauce 8.95

Grilled Shrimp Tacos

tangy crema, cabbage, corn tortillas, housemade salsa, spanish rice, cilantro black beans 8.95

Beer Battered Fish + Chips

pale ale battered, housemade tartar sauce, creamy apple cider coleslaw, fries 10.95

1/2 Sandwich + Salad or Soup

grilled cheese, club or walnut chicken salad sandwich, fries + a caesar, wedge, baby greens salad or a cup of housemade soup 8.95

Chicken Parmesan

hand-breaded chicken breast, melted mozzarella, marinara sauce, noodles 8.95

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MENU ITEMS + PRICES ARE SUBJECT TO CHANGE