

HOURS
8AM-2PM
Sat and Sun

Flamingo LAZEAWAY CLUB

Santa Rosa's
ODE TO
IDLENESS

SANDWICHES

DA BREAKFAST SANDO | 9
frittata egg, sausage,
American cheese, milk bun,
special sauce

THE WILD BIRD | 12
fried organic chicken, Hawaiian roll,
yuzu aioli, pink peppercorn pickles,
cabbage slaw
make it a hot bird
add **bacon | 3**

THE LAZEAWAY SMASHBURGER | 13
two gridded grass-fed beef patties,
American cheese, shredded lettuce,
pineapple ketchup, pickles, milk bun
add **fries | 5** *add* **bacon | 3**

HARVEST BURGER | 13 🌱
housemade carrot-cashew burger,
pineapple ketchup, agave mustard,
red onion, 🌱 house made cashew
cheese, alfalfa sprouts,
toasted milk bun
add **fries | 5**

BEACH BIRD | 12
grilled organic chicken, lettuce wrap,
yuzu aioli, pink peppercorn pickles,
cabbage slaw
add **bacon | 3**

Gluten free Buns Available
add | 2

SIDES

THE LAZY BUN | 8
house made cinnamon bun

HOUSE MADE PASTRIES | 4

MAPLE GLAZED BACON | 6

SEEDED VILLAGE BAKERY TOAST | 4

CRISPY HOME FRIES | 5

SWEET POTATO FRIES | 5
hand cut, habanero salt served with
roasted pineapple ketchup

UMAMI FRIES | 5
mushroom salt served with roasted
pineapple ketchup

PLATES

MAGIC MUSHROOM AVOCADO TOAST | 12 🌱
seeded bread, miso mushrooms, radish,
microgreens, furikake

SMOKED SALMON | 16
toast, soy aged egg, capers, cucumber,
red onion, cream cheese

ALOHA WAFFLE | 13 🌱
orange-vanilla butter, fresh berries, whipped cream,
toasted coconut
add **fried chicken | 6**

HUEVOS RANCHEROS* | 17 🌱
sunny side eggs, corn tomato salsa,
ranchero black beans, gluten free tortilla,
cotija cheese, chipotle-lime crema, cilantro, avocado

THE LAZEAWAY BREAKFAST* | 16
over-easy eggs, seeded toast, avocado,
local greens, crispy potatoes, maple-glazed crispy bacon

SEASONAL OMELET* | 16
3 eggs, scallions, cherry tomatoes, pepper jack cheese,
thai basil, wild sauce, potatoes, toast

WINGS

WILD BIRD WINGS | 15 (6 pieces)
sweet Korean BBQ glaze, cucumber, scallions, sesame, shiso ranch

CAULIFLOWER WINGS | 12 🌱 🥥
buffalo sauce, cucumber, scallions sesame, shiso ranch

SALADS & BOWLS

SEASONAL & TROPICAL FRUIT PARFAIT | 11 🌱
Greek yogurt, fruit, house made seeded keto granola

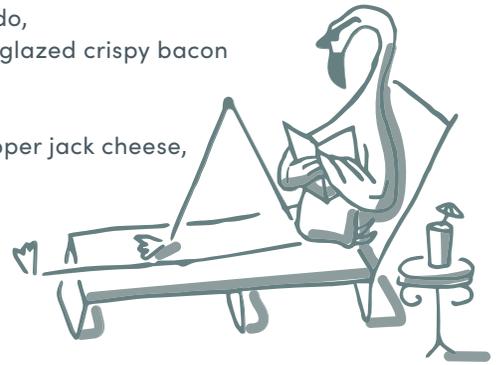
OVERNIGHT STEEL CUT OATS | 12 🌱
Coconut milk, apples, chia seeds, strawberries, almonds, honey

LAZEAWAY CHOPPED SALAD | 14 🌱
romaine, kale, shaved vegetables, roasted golden beets, cherry tomatoes,
goat cheese, farro, macadamia nuts, lilikoi vinaigrette

PACIFIC GEM | 14 🌱 🌱
romaine, escarole, endive, wakame, radish, cucumber, grilled broccoli,
crispy garbanzos, sesame, 🌱 irreverent caesar dressing, nutritional yeast

AHI POKE | 18 🌱 🥥
sushi-grade tuna, cucumber, avocado, jalapeno, citrus ponzu,
macadamia nuts, nori, sesame,
English pea, wasabi rice crisp

add to any salad
grilled or fried chicken, carrot-cashew burger, marinated tofu | 6
grilled salmon | 11



🌱 - vegan | 🌱 - vegetarian | 🌱 - gluten free | 🥥 - dairy free

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. A 2% kitchen team service fee will be added to all food items that goes directly to our kitchen team.
Corkage fee of \$25 per bottle. We are not responsible for lost or stolen items.