

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, milk bun, miso-yuzu aioli, pink peppercorn pickles, cabbage slaw
make it a hot bird
add **bacon | 3**

THE LAZEAWAY SMASHBURGER | 13
two griddled grass-fed beef patties, American cheese, iceberg lettuce, tomato, onion, miso-pineapple aioli
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

THE LAZY BUN
house made cinnamon bun drizzled with sweet icing | 8

SIDES

HOUSE MADE PASTRIES | 4

APPLEWOOD SMOKED 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 wheat toast, Haas avocado, maitake mushroom, arugula, radish, sherry-miso vinaigrette

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

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

LOCO MOCO* | 18 🌱 🥚
seasoned beef patty, sunny side up egg, coconut rice, wakame, umami gravy, house chili crunch
substitute **marinated tofu or carrot-cashew burger**

THE LAZEAWAY BREAKFAST* | 16
over-easy eggs, seeded toast, local greens, crispy potatoes, applewood smoked 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 granola

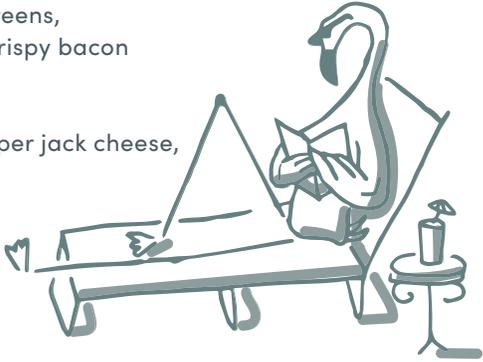
OVERNIGHT STEEL CUT OATS | 12 🌱
coconut milk, apples, chia seeds, strawberries, almonds, honey

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, sesame ponzu, pickled wakame, sweet onion, shiso oil, taro root

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.