

HOURS
11:30PM-3PM
Monday-Friday

Flamingo LAZEAWAY CLUB

Santa Rosa's
**ODE TO
IDLENESS**



SANDWICHES

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, miso-yuzu aioli, pink peppercorn pickles, cabbage slaw

add bacon | 3

SIDES

UMAMI FRIES | 5

mushroom salt served with roasted pineapple ketchup

MAC AND CHEESE | 6

SWEET POTATO FRIES | 5

hand cut, habanero salt served with roasted pineapple ketchup

COCONUT RICE | 4



SALADS & BOWLS

LAZEAWAY CHOPPED SALAD | 14

romaine, kale, shaved vegetables, roasted golden beets, cherry tomatoes, goat cheese, farro, macadamia nuts, lilikoï 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

SOBA NOODLE SALAD | 16

Soba noodles, shredded cabbage, seasonal vegetables, herbs, green onion, creamy peanut dressing

add to any salad or bowl

grilled or fried chicken, carrot-cashew burger, marinated tofu | 6
grilled salmon | 11

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



SWEET TREATS

CHOCOLATE LAVA CAKE | 13

coconut salted caramel, caramelized pineapple, vanilla ice cream

PINEAPPLE UPSIDE-DOWN CAKE | 12

caramel, vanilla gelato, almond praline
add pour over Grand Marnier | 7

BROWNIE SUNDAE | 10

warm chocolate brownie, salted caramel, hot fudge, candied walnuts

GELATO | 4

chocolate, vanilla, seasonal flavors

SORBET | 4

mango, seasonal flavors

🌱 - 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.