

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

WILD BIRD SLIDERS | 14
fried organic chicken, kimchee slaw,
spicy aioli, scallion
add **bacon** | 3

SMASHBURGER SLIDERS | 15
two griddled grass-fed beef patties,
American cheese, iceberg lettuce,
tomato, onion, miso-pineapple aioli
add **bacon** | 3

HARVEST SLIDERS | 15 
housemade carrot-cashew burger,
pineapple ketchup, agave mustard,
red onion,  house made cashew
cheese, alfalfa sprouts,
toasted milk bun

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

THE GLAZEAWAY WINGS | 15
lime glaze, crispy garlic, mint, cilantro

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

SHAVED WINTER VEGETABLES | 14 
heirloom carrot, Tokyo turnips, watermelon radish,
lacinato kale, curry-pepita salsa

PACIFIC GEM | 12 
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

S.S. PAPAYA | 18 
grilled and chilled tri tip, red onion, cucumber, cilantro,
cherry tomato, radish, macadamia nuts, thai chili vinaigrette

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