

**HOURS**  
8AM-2PM  
*Sat & 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

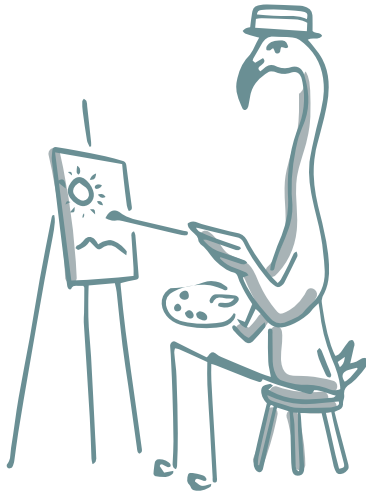
### SMASHBURGER SLIDERS | 15

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



## SIDES

### THE LAZY BUN

house made cinnamon bun  
drizzled with sweet icing | 8

### 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, avocado, maitake mushroom,  
arugula, radish, sherry-miso vinaigrette

### SMOKED SALMON | 16

scallion pancake, smoked salmon, crème fraîche,  
cucumber, red onion

### FERNANDO'S FRENCH TOAST | 14

tropical fruit compote, maple

### 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

### SPICED BAKED EGGS | 16

kimchi, scallion, gochujang, charred tomato,  
grilled sourdough

### LAZEAWAY OMELETTE\* | 13

black beans, queso oxaxaco, chipotle, tomatillo salsa cruda, cotija

### GLAZEAWAY WINGS | 15

lime glaze, crispy garlic, mint, cilantro

## CLASSIC BREAKFAST

2 EGGS ANY STYLE | 6

SLICED FRUIT | 6

BREAKFAST POTATOES | 6

SLICED AVOCADO | 3

SAUSAGE PATTY | 6

POWER BALLS | 6

BACON | 6

TOAST | 4

## SALADS & BOWLS

### TROPICAL FRUIT PARFAIT | 12

greek yogurt, house-made goji berry granola

### OLD FASHIONED OATMEAL | 12

brown sugar, almond, raisin, cranberry, cinnamon

### PACIFIC GEM | 12

romaine, escarole, endive, wakame, radish, cucumber, grilled broccoli,  
crispy garbanzos, sesame, irreverent caesar dressing, nutritional yeast

### AHI POKE | 18

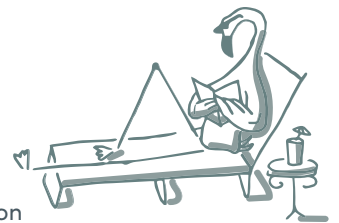
sushi-grade tuna, sesame ponzu, pickled wakame, sweet onion,  
shiso oil, taro root

### S.S. PAPAYA | 18

grilled & 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.