## ALPHARETTA RESTAURANT WEEK



dinner

\$35

october 20 - 26, 2024

## STARTERS choose one:

NEW Lemon Pepper Tots housemade buttermilk ranch for dipping [700 cal]

Bacon Candy bacon baked with brown sugar, crushed red pepper chili flakes, black pepper [250 cal]

Crispy Deviled Eggs lightly fried, topped with smoked paprika + bacon candy [750 cal]

## ENTRÉES choose one:

Slow-Cooked Poblano Pork creamy poblano sauce, sweet white corn + bell peppers, topped with tapatío crema and cilantro, served with spanish rice and blue corn tamale cake [990 cal]

NEW Braised Beef Birria Noodles yakisoba noodles tossed with tender slow-cooked beef, bean sprouts and cabbage, topped with queso blanco, radish, cilantro and cheddar cheese crackle, served with a side of housemade birria chili broth to pour over [1510 cal]

Tex-Mex Salad hand-shredded chicken breast, black beans, jack, cheddar, sweet corn, avocado, tomatoes, BBQ sauce, hand-cut tortilla strips, chipotle ranch [670 cal]

## DESSERT choose one:

Triple Chocolate Mousse housemade chocolate mousse layered with crunchy churro waffle flakes, chocolate sauce, chocolate chips + whipped cream [950 cal]

Banana Pudding banana cream pudding, old school nilla wafers, sliced banana, whipped cream [600 cal]

@lazydogrestaurants

#1dtable

Price does not include tax, beverages or gratuity.

\*Contains or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, seafood or shellfish may increase your risk of foodborne illness.