Let's Get Social

@thelabatzanies

STARTERS

Lab Nachos 13
Corn tortilla chips / queso blanco
pico de gallo / fresh jalapeno
sweet pickled onion / cheese
Add Chicken or Beef $4

Buffalo Chicken Dip 13
Cajun cream cheese / butter buffalo sauce
roasted chicken / bleu cheese crumbles
served with potato pub chips

Feisty Feta Dip 13
Feta cheese blended with tomatoes
green peppers / and spices
served with pita chips

Lab Hummus 12.95
Fresh classic hummus / pico de gallo
served with pita chips & fresh veggies

Dip Flight 16
Feisty feta dip / guacamole / hummus
served with pita chips & fresh veggies

GREENS

Add chicken $4

Comedy Cobb 13
Romaine hearts / boiled eggs / bacon
tomatoes / red onion / cheddar jack cheese
Choice of:
buttermilk ranch, bleu cheese, balsamic

Caesar Salad 13
Romaine hearts / garlic herb croutons / parmesan
served with caesar dressing

HAND HELDS

Wings 14
Non-breaded roasted wings
buffalo, lemon pepper

TACOS

Served with side of salsa verde

Birria Tacos 13
Flour tortilla / braised beef short rib
sweet pickled onion / cotija cheese / cilantro

Chicken Street Tacos 13
Flour tortilla / roasted chicken
sweet pickled onion / cilantro / cotija cheese.

FLATBREADS

Meatlover Flatbread 16
House marinara / mozzarella cheese
pepperoni / ham / bacon / garlic butter crust

BBQ Chicken Flatbread 15
BBQ chicken / mozzarella
sweet pickled onion / ranch dressing

Margherita Flatbread 14
House marinara / mozzarella
tomato / fresh basil
Add Pepperoni +1

SWEET TREATS

Oreo Chocolate Mousse Cake 10
Chocolate mousse with
oreo cookie crumble crust

Ice Cream Cookie 10
Warm chocolate chip cookie
vanilla bean ice cream
caramel drizzle

Cheesecake 9
New york style
strawberry drizzle
whipped cream

* 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 15% tax on the sale of alcoholic beverages and applicable sales tax will be added to the final bill

WINE

11/Glass 44/Bottle

Cabernet
Pinot Noir
Pinot Grigio
Rose
Chardonnay
Moscato

FUNDRAISERS

PRIVATE DINING ROOM

SEMI-PRIVATE & PRIVATE *Events*

BOOK YOUR NEXT SPECIAL EVENT BY VISITING US ONLINE OR SEE THE BOX OFFICE FOR MORE INFO

COCKTAILS

The Lab-otomy 16
1800 reposado tequila, spicy chile liqueur, fresh lime, pineapple, tajin rim

Wide Awake 16
Tito's Handmade Vodka, Coffee liqueur, Nitro infused sweetened espresso

Dad Joke 16
Bulleit rye, orange bitters, demerara, house bourbon soaked cherry

Work In Progress 15
Vanilla vodka, Bacardi spiced rum, blue curacao, pineapple, coconut cream

The Lab Rat 15
The Botanist gin, housemade basil syrup, fresh lime, soda water

Stress Eliminator 15
Smirnoff vodka, Bacardi coconut rum, peach schnapps, pineapple, cranberry

CRUSHES

$15

A Mid-Atlantic Legend.

Pearl flavored vodka, triple sec, and a whole citrus juiced into the glass. Topped with sprite.

orange
grapefruit
lemon
creamsicle
key lime
coconut
lime

THE LAB AT ZANIES NASHVILLE

BEER

Domestic $6 Bottle / $32 Bucket

Bud Light
Budweiser
Miller Lite
Michelob Ultra
Yuengling

Premium $6.5 Bottle / $35 Bucket

Montucky Cold Snack
Corona Extra
Monday Night Dr. Robot
Blue Moon
Woodchuck Cider
Heineken

Craft $7 Bottle / $38 Bucket

Brewed in Nashville by Tennessee Brew Works:

Hippies & Cowboys IPA
State Park Blonde Ale

Laughing Guy (Zanies) Lager $6 can / $32 Bucket

MOCKTAILS & N/A

Ginger Basil Spritz $7
Strawberry Lemonade $7
Clausthaler N/A Lager $7
Heineken zero $7
Liquid Death (sparkling or still) $6

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For your convenience, an 18% gratuity will be added to each check. Two item purchase minimum per guest is required.