

Starters!

Eureka! Truffle Fries

Generous portion of signature handcut fries, tossed in our creamy havarti truffle sauce. Garnished with fresh green onions. **7.75**

Steamers

Manila clams steamed with butter, garlic, herbs, and sherry wine. Served with grilled ciabatta. **14.95**

Osso Buco Riblets

Sherry braised pork, lightly tossed in a homemade firecracker aioli. **8.95**

Shredded Chicken Tacos (2x)

Slow roasted hand-pulled chicken, Monterey Jack cheese, homemade pico de gallo, shredded cabbage, avocado, chipotle sauce, and slivered jalapeño. **8.50**

Meal: 3x Tacos served with signature handcut fries. **10.95**

Seasonal Pacific White Fish Tacos (2x)

Lightly blackened sautéed seasonal white fish, shredded cabbage, and avocado aioli. Garnished with mango salsa and cilantro. **8.50**

Meal: 3x Tacos served with signature handcut fries. **10.95**

Bruschetta (5x)

Diced tomato, basil, goat cheese, lemon zest, and balsamic vinaigrette. Served on french baguette toast points. **6.95**

Lollipop Corn Dogs (5x)

All natural polish sausage hand-breaded in a sweet corn batter. Served with spicy porter mustard, homemade ketchup, and ranch. **7.50**

Mac N' Cheese Alfredo

Pasta tossed in a creamy alfredo sherry sauce. Garnished with fried sage. **5.95**

Eureka! Wings (also available in homemade firecracker)

Tossed with chili garlic sauce. **10.50**

Nacho Average Nachos

Roasted hand-pulled chicken, black beans, homemade guacamole, diced tomatoes, cilantro, Monterey Jack cheese, covered with sliced jalapeños, chipotle sauce, and drizzled sour cream. **9.50**

Eureka! Burgers

All burgers are served with our Signature handcut Kennebec potato fries.

 Eureka! uses 100% vegetarian fed, hormone & antibiotic free, all natural beef, charbroiled to your perfection.

The Original Eureka!™

Served with iceberg lettuce, pickles, red onions, tomato, and special sauce. **9.75**

Napa Burger

Oven-roasted Roma tomato, pesto aioli, Havarti cheese, pancetta, and arugula. **11.25**

Vodka Burger

Peppers, tomato, red onion, prosciutto, garlic, capers flambéed with vodka. Topped with Havarti cheese. **11.25**

Jalapeño Egg Burger

Fried egg with melted cheddar cheese, crispy bacon, spicy chipotle sauce, and jalapeño peppers. **11.50**

Catalina Bison Burger

Homemade bacon-infused jalapeño jam, charbroiled tri-color peppers, red onion, and smoked mozzarella. **14.95**

Cowboy Burger

Shoestring onion rings, crispy bacon, cheddar cheese, served with homemade beer barbeque sauce. **11.25**

Fresno Fig Burger

Homemade fig marmalade, melted goat cheese, crispy bacon. Garnished with tomato, red onion, and arugula tossed in a spicy porter mustard. **11.25**

Tortilla Burger

Tomato, red onion, pickled jalapeño, homemade guacamole, cilantro, Monterey Jack cheese, and spicy chipotle sauce. Wrapped in a grilled flour tortilla. **10.50**

Pearl Street Blues Burger

Melted blue cheese, herb sautéed wild mushrooms, grilled onions, and chipotle ketchup. **10.95**

Veggie Beet Burger

A unique homemade blended red beet and bean patty served with homemade zucchini pickles, tomato, red onion, and arugula. Tossed in lemon vinaigrette. **10.50**

To substitute signature handcut fries: Add **1.25** for Honey Cinnamon Sweet Potato Fries, Panko Crusted Onion Rings, Pacific Coleslaw (with peanuts), or House Side Salad with choice of dressing.

Double Your Patty! (addition only) **4.95** Bacon **1.25** Avocado **1.25** Herb Sautéed Wild Mushrooms **1.00**

Caramelized or Grilled Onions 1.00 Cheese Additions* **1.25**

*Havarti, Blue, Cheddar, Goat, Monterey Jack, and Smoked Mozzarella.

Please feel free to substitute any burger with a turkey or veggie patty; or choose a **Naked Burger** by substituting the bun with a bed of arugula tossed in lemon vinaigrette.

Our food is cooked to order and may contain raw or under-cooked ingredients which, when consumed, may increase your risk of food-borne illness.



Salads!

Balsamic Steak Salad Wrap

Grilled strips of top sirloin served with spring mix, shoestring onions rings, blue cheese crumbles, cherry tomato, grilled red onion, and balsamic vinaigrette. Wrapped in a grilled flour tortilla. **14.50**

1849 Cobb Salad

Grilled chicken breast, mixed greens, blue cheese crumbles, hardboiled egg, avocado, bacon, tomato, and red onions. Tossed with ranch. **11.50**

Santa Barbara Kale Salad

Local Farmers' Market kale, cabbage, roasted garlic, fennel, toasted walnuts, tossed in parsley vinaigrette. Garnished with dried cranberries and shaved parmesan cheese. **8.95**
Add Chicken **3.00**

Watermelon Salad

Bed of arugula with lemon vinaigrette, homemade quinoa salad, watermelon spears, feta cheese, and toasted walnuts. Drizzled with balsamic glaze. **11.25**

Your Mama's 80's Style Taco Salad

Mixed greens, tossed with tomato, onions, fried corn, kidney beans, avocado, cheddar, in 1,000 island dressing. Topped with seasoned ground beef, sour cream, and cilantro. **11.25**

Strawberry Salad

Grilled chicken served over a bed of mixed greens tossed with strawberries, diced onion, tomato, cilantro, blue cheese crumbles, candied pecans, basil, and strawberry vinaigrette. **11.50**

House Signatures!

Pan Seared Salmon

Sauvignon Blanc sautéed wild salmon served with a charbroiled vegetable medley including asparagus, corn, zucchini, onions, carrots, roasted beets, avocado. Served with arugula and drizzled with lemon vinaigrette. **17.95**

Pan Fried Lump Crab Cake

Served with a mixed green medley with beets and asparagus tossed in parsley vinaigrette. **16.50**

Beer Braised Duck

Charbroiled bacon-infused duck sausage braised in orange juice and **Hangar 24 Orange Wheat**, topped with caramelized onions, spicy porter mustard, cheddar cheese, and homemade corn relish. Served on a brioche roll and signature handcut fries. **12.95**

Fried Chicken Sliders (2x)

Eureka's fried chicken, aioli, tomato, and homemade coleslaw. Served on Southern style buttermilk biscuits and signature handcut fries. **10.95**

Marinated Grilled Portobello

Stacked kale vegetable salad, tossed in a parsley vinaigrette. Served with signature handcut fries. **12.50**

Braised Short Ribs

Served on a bed of horseradish mashed potatoes, roasted root vegetables, and homemade pan gravy. **18.50**

Hickory Pulled Pork Smoked Sandwich

Slow roasted pulled pork shoulder with caramelized onions. Served on a homemade roll and signature handcut fries. **10.75**

California Grilled Chicken Sandwich

Avocado, red leaf lettuce, tomato, red onion, and pesto aioli. Served on a homemade roll and signature handcut fries. **10.95**

Naked Chicken Saltimbocca

Sautéed chicken with oven roasted tomatoes, prosciutto, sage, and smoked mozzarella cheese. Served over arugula with lemon vinaigrette and signature handcut fries. **13.95**

Rustic Hanger Steak

10 oz. Angus served with a chardonnay-infused blue cheese sauce, fried street corn, and signature handcut fries. **23.50**

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Odds&Ends!

Panko Crusted Onion Rings **4.50**

Honey Cinnamon Sweet Potato Fries **3.95**

Signature Handcut Kennebec Potato Fries **3.25**

The Kitchen's Daily Soup **Ask your server for details**

Pacific Coleslaw (with peanuts) **3.50**

House Side Salad **3.95**

House side salad served with mixed greens, chopped red onion, cherry tomato, dried cranberry, blue cheese crumbles, and your choice of dressing.

*1000 Island, Ranch, Blue Cheese, Lemon Vinaigrette, Parsley Vinaigrette, and Balsamic Vinaigrette.

Desserts!

Goldengate Butterscotch Rum Pudding

Served with homemade whipped cream and caramel sauce, garnished with flaky sea salt. **6.00**

Chocolate Espresso Soufflé Coffee Cup Cake

Rich dark chocolate soufflé à la mode, garnished with homemade whipped cream. **6.00**

Beverages!

All Fountain Sodas &

Premium Freshly Brewed Iced Tea

(unlimited refills) **2.50**

Local Gourmet Coffee Drips (unlimited refills):

Augie's Coffee "Brazil Fazenda Rainha Blend" **2.95**