

• • • • • **BURGERS & SANDWICHES** • • • • •

Certified USDA Angus beef burgers are served with lettuce, tomato, pickle and your choice of: regular or lemon peppered parmesan cheese fries, soup, salad or coleslaw. Red onion and mayonnaise available on request. Spice it up with our chipotle mayo. Add a few extras for \$1.00 each: deep fried pickles, grilled mushrooms, black olives, Ortega green chilies, jalapeños, grilled onions, or Cajun spices. Add bacon or avocado \$2.49. Add cheese \$2.49 each: Cheddar, American, Swiss, Pepperjack or Bleu cheese. Gluten-free buns, from Arise Bakery, available for just \$2 more. Seasoned fries \$.50 extra, and the soup option is \$1.50 extra.

Classic Burger <i>(Build your own with our toppings list above)</i>	\$13⁹⁹
Charbroiled fresh USDA Angus ground beef served on an artisan hamburger bun. Our burgers come with lettuce, tomato and choice of our plain or seasoned fries, soup or salad on the side.	
Cowboy Burger	\$17⁹⁹
Certified USDA Angus beef patty, melted cheddar, bacon, onion tangles, chipotle mayo, barbecue sauce, shredded iceberg and tomato on an artisan bun. No substitutions.	
Black & Bleu Burger	\$17⁹⁹
Certified USDA Angus beef patty grilled with Cajun spices, apple wood smoked bacon, melted Gorgonzola cheese, sautéed mushrooms, garlic aioli, shredded iceberg, tomato and beer battered fried pickles on an artisan bun. No substitutions.	
Elk Burger	\$19⁹⁹
Charbroiled elk patty with fried pickles, caramelized onions, swiss cheese, bacon, avocado, sautéed mushrooms, garlic aioli on an artisan bun topped with a grilled jalapeño.	
Grinder	\$16⁹⁹
Our roasted sliced turkey simmered in great white with pepperoni, shredded lettuce tossed in a house made red wine vinaigrette, tomato, mozzarella, parmesan cheese and garlic aioli. Served on a toasted white ciabatta roll.	
French Dip	Pair with Downtown Brown \$15⁴⁹
Tender roast beef slices served on an artisan ciabatta with Au Jus dip.	
Famous Hot Brown (Famous here, we invented it.)	Pair with Eight-Ball Stout \$17⁹⁹
Mounds of roast beef, simmered in our famous Downtown Brown® beer, hickory smoked bacon, cheddar cheese & ranch dressing on a sourdough roll. Add deep fried pickles \$1.00.	
Navajo Chicken Sandwich	\$17⁹⁹
Back by special request! Grilled chicken breast with pepperjack cheese, avocado, lettuce, tomato, onion with chipotle aioli wrapped in our Indian fry bread.	
Crispy Cod Sandwich	Pair with Great White \$15⁹⁹
Great White® battered cod fillets on an artisan bun with coleslaw and tomato.	
Humboldt Green Party 🥕	Pair with Harvest Wheat \$16⁹⁹
Party down with these vegetable sandwiches and Save the Earth. Beyond Burger™ or Tofu Shop patty with spinach, tomato on an artisan bun. Add avocado \$1.99. Add vegan mayo \$.50. Add vegan Cheese \$1.99.	
North Carolina BBQ Pulled Pork Sandwich	\$16⁹⁹
Pulled pork piled high and smothered with creamy coleslaw on a sourdough roll.	
Cheesy Chicken Club	\$16⁹⁹
Grilled chicken breast, apple wood smoked bacon, melted cheddar cheese, roasted garlic aioli, lettuce, tomato, beer battered fried pickles on an artisan bun.	
Lost Coast Brewben	Pair with Great White \$17⁹⁹
Pastrami braised in Great White, melted Swiss cheese, sauerkraut, deep fried pickles and spicy habanero Thousand Island dressing served on marbled rye.	
Philly Cheese Steak Sandwich	\$16⁹⁹
Tender roast beef slices, grilled onions, sweet red & green bell peppers & white American cheese. Served on an open face artisan ciabatta.	

• • • • • **CAFÉ SPECIALTIES** • • • • •

Fish & Chips	Served with tartar sauce and fries. \$18⁴⁹ Halibut Market price
Line caught local rock fish or halibut fillets lightly fried in our Great White® beer batter.	
Lost Coast Tacos 🥕	one taco \$6⁴⁹ any two tacos \$11⁹⁹
Your choice of beer battered cod, tofu or spicy carnitas. Served on a warm flour or corn tortilla with a zesty mango sauce, shredded cabbage and a side of fresh salsa fresca.	
Chicken Lips	\$16⁹⁹
Tender pieces of boneless chicken breast, beer battered & served with BBQ Sauce & fries.	
Carnitas Quesadilla	\$15⁹⁹
Spicy carnitas, fire roasted jalapeños, red onion, diced fresh tomato, cilantro, melted jack and cheddar cheese between two crispy flour tortillas. Served with salsa fresca and sour cream.	
Shrimp and Andouille Jambalaya	\$18⁹⁹
A fiery Creole favorite made with spicy Cajun sausage and buttery large white shrimp all sautéed with our house blend of spices, Jambalaya veggies and rice.	
Lost Coast Shrimp Tacos	\$16⁹⁹
Large beer battered shrimp, sliced mango and avocado, chipotle-lime-cilantro sour cream, diced tomato and red onion, shredded iceberg lettuce and a drizzle of sweet chili sauce on two grilled flour tortillas.	

• • • • • **SOUPS & APPETIZERS** • • • • •

Clam Chowder	cup \$7⁹⁹ bowl \$9⁹⁹
Creamy, award-winning New England style clam chowder with Lost Coast zest. Served with oyster crackers.	
Soup & Salad	Soup of the day served with a house green salad \$13⁹⁹
Baked Pretzel 🥕	Served with hot & spicy mustard or cheesy nacho sauce \$7⁹⁹
Lost Coast Fries 🥕	1 lb. plain \$6⁴⁹ 1 lb. seasoned \$6⁹⁹
LCB World Famous Buffalo Wings	1 lb. \$16⁹⁹
Fried Calamari	Served with cocktail & tartar sauce \$14⁹⁹
Lost Coast Nachos	Small 🥕 \$12⁹⁹
Jack & cheddar cheese, jalapeños, black olives, red onions, sour cream, salsa & four bean vegetarian chili.	
Small with protein \$15⁹⁹ Large 🥕 \$17⁹⁹ Large with protein \$20⁹⁹	
Chips & Salsa 🥕	Pair with Great White \$5⁴⁹
Artichoke Spinach Dip 🥕	\$15⁹⁹
Creamy dip loaded with parmesan cheese, artichoke hearts, garlic and, of course, fresh spinach. Served with pita wedges, celery and carrot sticks.	
Shrimp Basket	Pair with Hazy IPA \$18⁹⁹
Large beer battered shrimp with fries and sweet chili sauce for dipping.	

• • • • • **SALADS** • • • • •

House Dressings: Bleu Cheese, Ranch, Vinaigrette, 1000 Island & Honey Mustard.	
Caesar Salad 🥕	\$10⁹⁹
Romaine lettuce tossed with Caesar dressing, freshly grated parmesan cheese & garlic croutons. ...add chicken, Cajun chicken or tofu	
	\$14⁹⁹
Santa Fe Chicken Salad 🥕	\$15⁹⁹
Tender pieces of grilled chicken breast, tomatoes, cheese, cilantro-black bean salsa, corn & BBQ ranch dressing all inside a fried flour tortilla shell. ...also available with carnitas or tofu instead of chicken.	
Ahi Salad	\$17⁹⁹
Seared sesame seed coated medium-rare Ahi tuna served on a bed of spring mix with cherry tomatoes, carrots, red onion, pecans, cucumbers and mandarin oranges topped with a raspberry vinaigrette and fried wontons.	
Buffalo Chicken Salad	\$16⁹⁹
A bed of greens topped with our own buffalo chicken lips, bleu cheese crumbles and celery. Comes with cucumbers, tomatoes and onions.	
Dinner Salad 🥕	\$6⁹⁹
Garbanzo beans, cherry tomatoes, cucumber & your choice of dressing.	

• • • • • **OTHER BEVERAGES** • • • • •

House Wines: Chardonnay or Cabernet

Glass **\$4⁰⁰** Half litre **\$8⁰⁰** Litre **\$14⁰⁰**

We offer an extended choice of fine wines. Please ask your server to see our wine list, or to offer a suggestion in pairing a wine or beer with your meal.

Pepsi, Diet Pepsi, Dr. Pepper, Sierra Mist, Mt. Dew, Raspberry Iced Tea

FREE refills on Pepsi products only. kids **\$2⁷⁹** large **\$3⁴⁹**

Lost Coast Draught Root Beer kids **\$2⁷⁹** large **\$4⁰⁰** (no refills)

Fresh Ground Local Coffee (with refill) **\$3⁴⁹**

Hot Tea (assortment, including herbal) **\$3⁴⁹**

Iced Tea (with refill) **\$3⁴⁹** ✦ Milk (sm) **\$2⁴⁹** (lrg) **\$3⁴⁹** ✦ Apple Juice **\$2⁹⁹**

DESSERTS

Root Beer Float	\$6⁵⁰
Stout Float	\$9⁰⁰
House Made Bread Pudding	\$7⁹⁹
Sourdough bread pudding served warm with caramel sauce and whipped cream.	
New York Styled Cheesecake	\$5⁹⁹
Chocolate Cake	\$6⁹⁹

🥕 **Vegetarian, or can be ordered vegetarian**

Extra dressing or BBQ sauce **50¢** Sour cream or salsa **\$1⁴⁹**

Environmentally friendly containers **50¢**

Due to the rising costs of operation, there will be a 3% service charge applied to each check in order to keep food costs down.