

••••• **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 (Build your own with our toppings list above)** **\$15⁹⁹**
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** **\$18⁹⁹**
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** **\$18⁹⁹**
Certified USDA Angus beef patty grilled with Cajun spices, honey cured bacon, melted Gorgonzola cheese, sautéed mushrooms, garlic aioli, shredded iceberg, tomato and beer battered fried pickles on an artisan bun. No substitutions.
- Elk Burger** **\$20⁹⁹**
Charbroiled elk patty with fried pickles, caramelized onions, swiss cheese, bacon, avocado, sauteed 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, honey cured 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** **\$16⁹⁹**
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 house-made tofu 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, honey cured 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. Caught by Coastline Fisheries of Eureka.
- 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** **\$17⁹⁹**
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.

BEER FLIGHT CHOOSE SIX Not sure what to order or our beers are new to you? Get yourself a flight and try up to six 4oz. beers of your choosing. **\$14⁰⁰**

••••• **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 **\$16⁹⁹**
- 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, candied 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) **\$5²⁹**
- 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 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.