



BURGERS & SANDWICHES

Harris Ranch 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 \$1.99. Add cheese \$1.49 each: Cheddar, American, Swiss, Pepperjack or Bleu cheese. **Gluten-free buns, from Arise Bakery, available for just \$2.**

Classic Burger (Build your own with our toppings list above) **\$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 **\$16⁹⁹**

Harris Ranch Beef Patty, melted cheddar, bacon, onion tangles, chipotle mayo, barbecue sauce, shredded iceberg and tomato on an artisan bun. No substitutions.

Black & Bleu Burger **\$16⁹⁹**

Harris Ranch 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.

French Dip **Pair with Downtown Brown** **\$14⁴⁹**

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** **\$15⁹⁹**

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.

Crispy Cod Sandwich **Pair with Great White** **\$14⁹⁹**

Great White® battered cod fillets on an artisan bun with coleslaw and tomato.

Humboldt Green Party 🌱 **Pair with Harvest Wheat** **\$14⁹⁹**

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 Chao Cheese \$1.99.

North Carolina BBQ Pulled Pork Sandwich **\$16²⁹**

Pulled pork piled high and smothered with creamy coleslaw on a sourdough roll.

Cheesy Chicken Club **\$15⁹⁹**

Grilled chicken breast, apple wood smoked bacon, melted cheddar cheese, roasted garlic aioli, lettuce, tomato, beer battered fried pickles on an artisan bun.

CAFÉ SPECIALTIES

Fish & Chips **cod \$14⁹⁹ halibut \$20⁹⁹**

Great White® beer battered cod or halibut fillets served with tartar sauce and fresh cut fries.

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 chipotle cilantro-lime sour cream, shredded cabbage and a side of fresh salsa fresca.

Chicken Lips **\$14⁹⁹**

Tender pieces of boneless chicken breast, beer battered & served with BBQ Sauce & fries.

Carnitas Quesadilla **\$14⁴⁹**

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.

SOUPS & APPETIZERS

Clam Chowder **cup \$6⁴⁹ bowl \$8⁴⁹**

Creamy, award-winning New England style clam chowder with Lost Coast zest. Served with oyster crackers.

Baked Pretzel 🌱 Served with hot & spicy mustard **\$6⁴⁹**

Lost Coast Fresh Cut Fries 🌱 **1 lb. plain \$5⁴⁹ 1 lb. seasoned \$5⁹⁹**

LCB World Famous Buffalo Wings **1 lb. \$15⁹⁹**

Fried Calamari Served with cocktail & tartar sauce **\$13⁹⁹**

Lost Coast Nachos 🌱 **\$9⁹⁹**

Jack & cheddar cheese, jalapeños, black olives, red onions, sour cream, salsa & four bean vegetarian chili.

...add chicken, beef or carnitas **\$12⁹⁹**

Chips & Salsa 🌱 **Pair with Watermelon Wheat** **\$5⁴⁹**

Artichoke Spinach Dip 🌱 **\$13⁹⁹**

Creamy dip loaded with parmesan cheese, artichoke hearts, garlic and, of course, fresh spinach. Served with pita wedges, celery and carrot sticks.

SALADS

House Dressings: Bleu Cheese, Ranch, Vinaigrette, Thousand Island & Honey Mustard.

Caesar Salad 🌱 **\$10⁹⁹**

Romaine lettuce tossed with Caesar dressing, freshly grated parmesan cheese & garlic croutons.

...add chicken, Cajun chicken or tofu **\$13⁹⁹**

Santa Fe Chicken Salad 🌱 **\$13⁹⁹**

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.

Buffalo Chicken Salad **\$13⁹⁹**

A bed of greens topped with our own buffalo chicken lips, bleu cheese crumbles and celery. Comes with cucumbers, tomatoes and onions.

Dinner Salad 🌱 **\$4⁹⁹**

Garbanzo beans, cherry tomatoes, cucumber & your choice of dressing.

LCB BEER

Glass **\$5⁵⁰** Pint **\$6⁰⁰** Pitcher **\$15⁰⁰** 10 Tasters **\$17⁰⁰**

Great White

4.8% ABV

Sharkinator

4.8% ABV

ARRGH! Pale Ale

5.2% ABV

Harvest Wheat

5.0% ABV

Tangerine Wheat

5.2% ABV

Watermelon Wheat

5.0% ABV

Apricot Wheat

5.0% ABV

Indica IPA

6.5% ABV

Hazy IPA

6.7% ABV

Revenant IPA

7.0% ABV

Hazy DIPA

8.0% ABV

Fogcutter DIPA*

8.7% ABV

Downtown Brown

5.0% ABV

Raspberry Brown

5.0% ABV

Eightball Stout

5.8% ABV

Ask your server about any of our seasonal offerings. *High ABV priced higher.

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 **\$2²⁹** large **\$2⁹⁹**

Lost Coast Draught Root Beer **\$2²⁹** large **\$4⁰⁰** (no refills)

Fresh Ground Local Coffee by **Muddy Waters Coffee Co.** (with refill) **\$2⁹⁹**

Hot Tea (assortment, including herbal) **\$2⁹⁹**

Iced Tea (with refill) **\$2⁹⁹** Small Milk **\$2²⁹** Large Milk **\$3⁰⁰** Apple Juice **\$2²⁹**

Hard Ciders by **Humboldt Cider Co.** Glass **\$6⁵⁰** Pint **\$7⁰⁰**

Clausthaler Non-alcoholic beer 12oz bottle **\$4⁵⁰**

FREE refills on Pepsi products and as indicated.

DESSERTS

Root Beer Float **\$5⁵⁰**

Stout Float **\$6⁵⁰**

Bread Pudding **\$5⁹⁹**

Sourdough bread pudding served warm with caramel sauce and whipped cream.

Cheesecake **\$5⁹⁹**



— Vegetarian, or can be ordered vegetarian

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

Environmentally friendly containers... **50¢**