

# Eureka!Burger™

## Starters!

### Eureka Gorilla Fries

Monster portion of fresh signature handcut fries served with melted cheddar and monterey jack cheese layered with grilled onions, glazed with Eureka special sauce and finished with green onions.

### Bruschetta (4x)

Diced Tomato, basil, goat cheese, balsamic vinaigrette dressing served on charbroiled ciabatta toast points.

### Lollipop Corn Dogs (4x)

All natural polish sausage served in a chili wasabi dipping sauce and a spicy porter mustard.

### Nacho Average Nachos

Chopped "hickory smoked" chicken, black beans, homemade guacamole, cilantro, smoked monterey jack, covered with jalapeños and a chipotle dressing.

### Mac N' Cheese Skillet

Elbow macaroni topped with creamy cheese, covered with buttered panko and served in our hot iron skillet.

### Eureka Wings

1/2 Pound! **5.75** One Pound!

Served with farm stand carrots and celery laced with a special chili garlic sauce (also available in a beer barbeque sauce or the original inferno sauce). Wings are served with a blue cheese side dressing.

### Redlands Avocado Roll (2x)

Avocado, julienne onion, tomato, ginger, cilantro wrapped in a fried won ton and served with roasted red bell pepper sauce.

### California Lettuce Wraps

Sautéed chicken, herb mushrooms, diced green onion with head lettuce on Pacific rice noodles served with a wasabi dipping sauce.

## Salads!

### Balsamic Steak Salad

Grilled strips of top sirloin served over arugula and romaine greens, shoestring onions rings, blue cheese crumbles, chopped tomato, red onion and a balsamic vinaigrette dressing.

### BBQ Chicken Chopped Salad

Beer BBQ marinated chicken served over chopped iceberg lettuce with celery, tomato, bacon, black beans, fried corn, and cilantro tossed in a spicy ranch dressing.

### Gold Rush Beet Salad

Red & yellow roasted beets, candied pecans, dried cranberry, fried goat cheese medallions on a bed of mixed greens tossed with vinaigrette dressing.

### Mucho Gusto Taco Salad

Spicy ground beef, tossed with mixed greens, tomatoes, onions, fried corn, kidney beans, avocado, sour cream, spicy 1,000 island dressing, cheddar cheese and garnished with Fritos.

### 1849 Cobb Salad

Grilled chicken, chopped greens, blue cheese, hardboiled egg, avocado, bacon, tomatoes, red onions, tossed with a spicy ranch dressing.

### Waldorf Caesar Salad

Lightly blackened chicken mixed with chopped romaine lettuce, walnuts, green apples, parmesan cheese, tossed in a caesar dressing and served with toasted parmesan croustinis.

## Signature Sandwiches!

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

### Grilled Top Sirloin Steak Sandwich

Grilled onions, herb sautéed wild mushrooms, horseradish aioli, garlic butter served on a homemade roll with our signature handcut fries.

### Hickory Pulled Pork Smoked Sandwich

"In-house" slow roasted pulled pork shoulder, a jus, caramelized onions, and a special tangy vinegar sauce served on a homemade roll with our signature handcut fries.

### California Grilled Chicken Sandwich

Avocado, red leaf lettuce, tomato, Bermuda onion, tomatillo aioli, served on a homemade roll with our signature handcut fries.

### Panko Crusted Chicken Sandwich

A garden mix of basil pesto, oven roasted tomatos, Bermuda onion, monterey jack cheese served on a homemade roll with our signature handcut fries.

### Shrimp Po Boy Sandwich

Deep fried buttermilk battered black tiger shrimp, Pacific coleslaw (with peanuts) served on a homemade roll with our signature handcut fries.

## Eureka!Burgers

**5.75** All Burgers are Served with Locally "Fresh Baked" Buns & our Signature Handcut Idaho Potato Fries

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

**6.50** All Eureka Burgers are Handcrafted from Premium Angus Ground Chuck and Charbroiled to Perfection.

**6.50** The Original Eureka!Burger™ **7.95**  
Served with iceberg lettuce, pickle, thinly sliced Bermuda onions, tomato, and special sauce.

**6.50** Cowboy Burger **9.50**  
Cheddar cheese, shoestring onion rings, crispy bacon, served with our homemade beer barbeque sauce.

**4.25** Fig Marmalade Burger **9.50**  
Homemade fig marmalade, melted goat cheese, crispy bacon, garnished with minced tomato, onion and arugula dolloped in a spicy porter mustard.

**10.25** Italian Caprese Burger **9.50**  
Buffalo mozzarella, tomato and basil drizzled with a balsamic vinegar syrup.

**5.50** Triumphant Hickory Burger **8.95**  
"Home-Smoked" charbroiled beef served with iceberg lettuce, tomato, monterey jack cheese, pickles, served with our homemade beer barbeque sauce.

**6.50** Pearl Street Blues Burger **8.95**  
Melted blue cheese, herb sautéed wild mushrooms, grilled onions and chipotle ketchup.

**8.95** Tortilla Burger **8.95**  
Tomato, onion, pickled jalapeño chips, homemade guacamole, cilantro, monterey jack cheese, spicy chipotle sauce, wrapped in a grilled flour tortilla.

**10.95** Caesar Burger **8.95**  
Hearts of romaine, grated parmesan cheese served with a homemade Caesar aioli spread.

**10.25** Turkey Cobb Burger **9.50**  
Served with crispy bacon, lettuce, tomato, avocado, blue cheese, and spicy porter mustard sauce.

**9.25** Maui Wowi Turkey Burger **8.95**  
Grilled pineapple, lettuce, tomato, red onion, monterey jack cheese drizzled with a pineapple citrus soy sauce.

**9.50** Loma Linda Veggie Burger **8.95**  
A unique homemade blended red beet patty served with arugula, tomato, Bermuda onion and lemon vinaigrette dressing garnished with homemade zucchini pickles.

**10.25** \* Feel free to substitute any burger item for an angus, turkey or veggie patty; or choose a Low-Carb Naked Burger by substituting the bun with lettuce.

## 9.75 Additions to Your Burger&Sandwich

Double Your Patty! (addition only) **3.75**

Bacon **1.25**

Avocado **1.25**

Sautéed Mushrooms **1.00**

Caramelized or Grilled Onions **1.00**

Cheese Additions\* **1.00**

\*American, Blue, Brie, Cheddar, Monterey Jack, and Swiss.

## Sidekicks!

**9.50** Panko Crusted Onion Rings with Spicy Ranch Dressing **4.25**

Golden Sweet Potato Fries **3.95**  
Glazed with honey and cinnamon.

**8.95** Signature Handcut Fries (a la carte) **2.95**

Pacific Coleslaw (with peanuts) **3.50**

**9.25** House Side Salad **3.95**  
House side salad served with mixed greens, tomatoes, onions, your choice of dressing.

\*Spicy 1000 Island, Spicy Ranch, Ranch, Blue Cheese, Lemon Vinaigrette & Vinaigrette.

## 9.50 Desserts!

Santa Cruz Boardwalk Candy (3x) **3.95**

Honey cured bacon, covered in melted chocolate and chopped walnuts, drizzled with dulce de leche sauce, and garnished with fresh mint.

Route 66 Root Beer Float **3.75**

# CraftBeer!

## Off The Handle 16oz Pint

- Hangar 24 Orange Wheat**  
(American Wheat Ale) 5.0% Redlands, CA
- Hangar 24 Alt**  
(Northern German Amber Ale) 6.0% Redlands, CA
- Hangar 24 Pale Ale**  
(American Pale Ale) 5.5% Redlands, CA
- Rogue Hazelnut Brown Nectar**  
(English Brown Ale) 6.2% Newport, OR
- Green Flash West Coast IPA**  
(India Pale Ale) 7.0% Vista, CA
- Allagash White**  
(Witbier) Allagash, 5.2% Portland, MA
- Stone Smoked Porter**  
(American Porter) 5.9% Escondido, CA
- Beer of the Moment**  
(3 Rotating Handles)
- Craft Sampler**  
Three 6.25oz sample pours  
(2oz sample tastes \$1.00)

## Craft 12oz

- Deschutes Black Butte**  
(American Porter) 5.5% Bend, OR
- Anderson Valley Oatmeal Stout**  
(Oatmeal Stout) 5.7% Boonville, CA
- Oskar Blues Old Chub Scottish Ale**  
(Scottish Ale) 8.0% Lyons, CO (Canned)
- Big Sky Moose Drool**  
(American Brown Ale) 5.1% Missoula, MO
- Fox Barrel Pear Cider**  
(American Hard Cider) 4.5% Colfax, CO

## Craft 22oz

- Stone Sublimely Self-Righteous Ale**  
(Strong Ale/Black IPA) 8.7% Escondido, CA
- New Belgium Lips of Faith La Folie**  
(Flanders Red/Sour Brown) 6.0% Ft. Collins, CO
- Avery Hog Heaven Barley Wine**  
(Barley Wine) 9.2% Boulder, CO
- Lagunitas Hop Stoopid IPA**  
(Imperial IPA) 8.0% Petaluma, CA
- Arrogant Bastard Ale**  
(American Strong Ale) 7.2% Escondido, CA
- Ommegang Hennepin Saison**  
(Saison/Farmhouse Ale) 7.7% Cooperstown, NY
- Bear Republic "Big Bear" Black Stout**  
(Imperial Stout) 8.1% Healdsburg, CA

## Import

- Stella Artois**  
(Euro Pale Lager) 5.0% Belgium
- Von Honselbrouck St. Louis Framboise**  
(Lambic/Fruit) 4.5% Belgium
- Hofbrau Munchen Weisse**  
(Hefeweizen) 5.1% Germany
- Amstel Light**  
(Light Lager) 3.5% Netherlands
- Corona**  
(Lager) 4.6% Mexico
- Kaliber**  
(Low Alcohol Beer) 0.5% Ireland

## Domestic

- Bud Light**  
(Light Lager) 4.2% St. Louis, MO
- Coors Light**  
(Light Lager) 4.2% Golden, CO
- Michelob Ultra**  
(Low Carb Lager) 4.2% St. Louis, MO
- Mike's Light Hard Cranberry Lemonade**  
(Hard Lemonade) 5.0% Seattle, WA

# BoutiqueWines!

		Glass	Bottle
5	Ca'Donini Italy Pinot Grigio	6	20
5	The Crossings New Zealand Sauvignon Blanc	6	20
5	Hess Monterey County, CA Chardonnay	7	24
5	Red Tree California Pinot Noir	6	20
6	McManis Lodi, CA Cabernet Sauvignon	7	24
6	Four Sisters South Australia Merlot	6	20
6	Ramsey North Coast, CA Cabernet Sauvignon	7.5	25
	Corkage Fee		10

# Beverages!

5.5	All Fountain Sodas	1.95
MP	Premium "Freshly Brewed" Ice Tea	1.95
8	Premium Coffee Redlands Wake-Up Blend by Stell	1.95

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Every Tuesday @ 5pm  
**"Steal the Glass Night!"**  
 Featuring our Craft Beer of the Week

# Eureka! You Found It

Check out **Eureka!Burger's™** merchandise & take home a piece of your triumphant discovery.

## GEAR

4.5	T!Shirts	15
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## GLASSWARE

	Single	Pack (4)	
4	Pint Glass	6	22
	Wine Glass	6	22

All Fresh Products are Purchased from Local Vendors Whenever Possible, Adhering to Eureka Burger's Highest Standards of Quality! Ask Your Server about our Eureka Burger Gift Card Program.

Eureka!Burger, 345 W. Pearl Ave., Suite 130, Redlands, CA 92374  
 909-335-5700 [www.eurekaburger.com](http://www.eurekaburger.com)  
 We accept reservations for parties of 8+. Please call ahead.