

Eureka!Burger™

Starters!

Eureka Truffle Fries

Monster portion of signature fries infused with truffle oil and melted gruyere cheese. **7.50**

Seasonal Pacific White Fish Tacos (2x)

Lightly blackened sautéed Pacific white fish, shredded cabbage, avocado aioli garnished with mango chutney salsa. **7.25**

Meal: 3x Tacos served with Fries. **10.50**

Sonora Carnitas Tacos (2x)

Seared roasted pork, shredded cabbage, chipotle sauce, cilantro corn relish, parmesan infused crème fraiche covered with diced pickled jalapenos. **7.25**

Meal: 3x Tacos served with Fries. **10.50**

Bruschetta (5x)

Diced tomato, basil, goat cheese, balsamic vinaigrette dressing served on charbroiled ciabatta toast points. **7.50**

Lollipop Corn Dogs (5x)

All natural polish sausage served with a spicy porter mustard sauce and a cheddar I.P.A. sauce. **6.50**

Short Rib Quesadilla

Braised short rib melted in monterey jack and cheddar cheese, diced red onion, tomato, avocado, and drizzled with sour cream. Served with pico de gallo. **8.95**

Mac N' Cheese Skillet

Elbow macaroni tossed with a creamy cheese sauce, covered with a jack and cheddar cheese blend, and sour cream, served in our hot iron skillet. **4.25**

Eureka Wings (Also Available in Fire Hot Sauce)

Served with farm stand carrots and celery laced with a special chili garlic sauce. Wings are served with a blue cheese side dressing. **10.25**

Nacho Average Nachos

Chopped "hickory smoked" chicken, black beans, homemade guacamole, diced tomatoes, cilantro, smoked monterey jack, covered with sliced jalapeños, chipotle dressing and drizzled sour cream. **8.50**

Salads!

Balsamic Steak Salad

Grilled strips of top sirloin served over arugula and red leaf lettuce, shoestring onions rings, blue cheese crumbles, chopped tomato, grilled red onion and a balsamic vinaigrette dressing. **12.50**

1849 Cobb Salad

Grilled chicken, chopped greens, blue cheese, hardboiled egg, avocado, bacon, tomatoes, red onions, tossed with a spicy ranch dressing. **10.50**

Your Mama's 80's Style 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. **9.95**

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. **9.50**

Santa Barbara Chicken Salad

Grilled chicken served over a bed of mixed greens tossed with sliced green apples, diced onion and tomato, cilantro, blue cheese crumbles, candied pecans, basil and a blue cheese dressing. **10.95**

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.

Hickory Pulled Pork Smoked Sandwich

"In-house" dry-rubbed, slow roasted pulled pork shoulder, a jus, caramelized onions, served with a special North Carolina vinegar sauce on a homemade roll with our signature handcut fries. **9.95**

California Grilled Chicken Sandwich

Avocado, red leaf lettuce, tomato, Bermuda onion, tomatillo aioli, served on a homemade roll with our signature handcut fries. **9.95**

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. **10.25**

SLO - Cooked Short Rib Sandwich

Pan seared, chipotle rubbed braised short rib, covered with an onion corn relish, parmesan infused crème fraiche and cilantro served on a homemade roll with our signature hand cut fries. **11.95**



Eureka!Burgers

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.

All Eureka Burgers are Premium USDA Angus Chuck and Charbroiled to Your Perfection.

The Original Eureka!Burger™

Served with iceberg lettuce, pickle, thinly sliced Bermuda onions, tomato, and special sauce. **8.95**

Jalapeno Egg Burger

Fried egg with melted cheddar cheese, crispy bacon, spicy chipotle sauce, garnished with jalapeno peppers. **10.95**

Catalina Bison Burger

Charbroiled tri-color peppers and Bermuda onion, smoked mozzarella, finished with a homemade bacon infused jalapeno jam. **14.95**

Cowboy Burger

Cheddar cheese, shoestring onion rings, crispy bacon, served with our homemade beer barbeque sauce. **10.50**

LULU Burger

Ground lamb & ground Angus chuck mixed with diced onions and cilantro, served with melted brie cheese, red leaf lettuce, tomato, red onion and sweet mint aioli. **11.50**

Fig Marmalade Burger

Homemade fig marmalade, melted goat cheese, crispy bacon, garnished with minced tomato, onion and arugula dolloped in a spicy porter mustard. **10.50**

Tortilla Burger

Tomato, onion, pickled jalapeño chips, homemade guacamole, cilantro, monterey jack cheese, spicy chipotle sauce, wrapped in a grilled flour tortilla. **9.75**

Italian Caprese Burger

Buffalo mozzarella, tomato and basil drizzled with a balsamic vinegar syrup. **10.25**

Oktoberfest Burger

Charbroiled open-filet polish sausage, sweet onion marmalade, American cheese and a spicy “Oktoberfest” porter mustard sauce. **13.50**

Pearl Street Blues Burger

Melted blue cheese, herb sautéed wild mushrooms, grilled onions and a chipotle ketchup. **10.25**

Turkey Cobb Burger

Served with crispy bacon, lettuce, tomato, avocado, blue cheese, and a spicy porter mustard sauce. **10.25**

Loma Linda Veggie Burger

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

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

Additions to Your Burger&Sandwich

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

Bacon **1.25**

Avocado **1.25**

Herb Sautéed Mushrooms **1.00**

Caramelized or Grilled Onions **1.00**

Cheese Additions* **1.00**

*American, Blue, Brie, Buffalo Mozzarella, Cheddar, Gruyere, Monterey Jack, Smoked Mozzarella and Swiss.

Sidekicks!

Ask About Our Seasonal Soups **MP**

Panko Crusted Onion Rings with Eureka Style Spicy Ranch Dressing **4.25**

Golden Sweet Potato Fries **3.95**

Glazed with honey and cinnamon.

Signature Handcut Fries (a la carte) **3.25**

Pacific Coleslaw (with peanuts) **3.50**

House Side Salad **3.95**

House side salad served with mixed greens, chopped red onion, diced tomato, dried cranberry, crumbled blue cheese and your choice of dressing.*Spicy 1000 Island, Eureka Style Spicy Ranch, Eureka Style Ranch, Blue Cheese, Lemon Vinaigrette & Balsamic Vinaigrette.

Desserts!

Golden Gate Butterscotch Pudding

Served with a homemade whipping cream and caramel sauce, garnished with flaky sea salt. **5.95**

Fried Ice Cream Sundae **5.25**

Served with chocolate & caramel sauce, candied walnuts, whip cream and fresh mint.

Route 66 Root Beer Float **3.95**

Beverages!

All Fountain Sodas, Premium “Freshly Brewed” Ice Tea & Coffee **2.25**

All Fresh Products are Purchased from Local Vendors Whenever Possible, Adhering to Eureka Burger’s Highest Standards of Quality!

We accept reservations for parties of 8+. (18% Gratuity Included) Split checks are done in equal amounts. **Thank you.** Ask Your Server about our Eureka Burger Gift Card Program.

