



SHARE IT

Deviled Eggs* horseradish mustard / pancetta / pickled red onions / 320 cal

Mac N' Cheese Balls beer cheese sauce / Fresno chiles / chives / Parmesan / 757 cal

Lollipop Corn Dogs Polish sausage / sweet corn batter / spicy porter mustard / 585 cal

Truffle Cheese Fries truffle salt / Parmesan / green onion / white truffle cheese sauce / 865 cal

Falafel Bites tzatziki / feta / pickled red onions / dill / cilantro / red chimichurri / 297 cal

Cauliflower Bites bonito flakes / garlic aioli / lemon zest / 393 cal

Crispy Glazed Brussels Sprouts orange chile glaze / chimichurri / almonds / 191 cal

Osso Buco Riblets* sherry braised pork / firecracker aioli / 717 cal

Grilled Chicken Nachos* black beans / avocado tomatillo sauce / tomatoes / cilantro / red onions / cheese blend / sliced jalapeños / chipotle sauce / crema / 785 cal **Sub Steak* 5** 1030 cal

Mushroom Toast exotic mushroom medley / goat cheese / lemon zest / arugula / balsamic glaze / 454 cal

Wings* orange chile glaze or firecracker / 1115-1352 cal

GREENS

Steak Salad* shoestring onions / blue cheese / cherry tomatoes / oregano mustard vinaigrette / 719 cal **Wrap it 1**

Seared Shrimp Salad* arugula / cabbage / rice noodles / carrots / bell peppers / cucumbers / almonds / ginger-sesame dressing / cilantro / 618 cal

Cobb Salad* chicken / blue cheese / egg / avocado / bacon / tomatoes / red onions / ranch / 778 cal

Protein Chopped Salad butter lettuce / kale / quinoa / cucumbers / red bell peppers / roasted beets / red onions / tomatoes / carrots / bean trio / feta / sunflower seeds / oregano mustard vinaigrette / 735-1070 cal **Add salmon* 8** **Add falafels 4**

SANDWICHES & TACOS

Sandwiches served with signature fries. Substitute for any **Side Bar** item or Mac N' Cheese Balls (3x) for **2**. 454 cal

Butcher's Steak Dip Sandwich* caramelized onions / pickled Fresno chiles / horseradish mustard aioli / Havarti / beef and pork au jus / 655 cal

Napa Chicken Sandwich* grilled chicken breast / roasted Roma tomato / pesto aioli / Havarti / pancetta / arugula / 819 cal

Fried Chicken Sliders* (2x) mashed potatoes / firecracker aioli / coleslaw / 1251 cal

Blackened Fish Tacos* (2x) sautéed white fish / avocado tomatillo / radish / cabbage / mango salsa / cilantro / chips & salsa / 883 cal

Grilled Chicken Tacos* (2x) chipotle sauce / firecracker / cabbage / radish / crema / sliced jalapeños / cilantro / chips & salsa / 589 cal

DRINKS

Ginger-Lime Soda and Turmeric Nectar made fresh daily.

Sparkling or Still Water 1L / 0 cal **Sparkling Hop Water** 0 cal **Ginger-Lime Soda** 137 cal

Charcoal Lemonade 116 cal **Signature Lavender Iced Tea** 62 cal **Turmeric Nectar** 141 cal

GT's Trilogy Enlightened Synergy Kombucha 25 cal **Craft Blood Orange Soda** 125 cal

Cold Brew Coffee 0 cal **Local Drip Coffee** 0 cal

SIGNATURES

Sesame Teriyaki Salmon* shiitake mushroom black rice / sesame seeds / ginger coleslaw / cilantro / 799 cal

8oz Skirt Steak* grilled broccolini / red chimichurri / chili flakes / Parmesan / lemon zest / 652 cal

Fish N' Chips* beer battered white fish / signature fries / furikake / smoky tartar sauce / house pickles / 828 cal

Hemp Bowl* fried egg / quinoa black rice medley / spicy chickpeas / exotic mushroom medley / sweet potatoes / braised kale & broccolini / avocado / pickled onions / almonds / hemp seeds / sunflower crema / 943 cal

BURGERS

Served with:

Signature Fries
246 cal

Or upgrade to:

Any Side Bar Item 2

Mac N' Cheese Balls (3x) 2
454 cal

Substitute turkey patty on any burger option.

Hold your buns and go

Naked! Substituting the bun with a bed of arugula tossed in lemon vinaigrette.

Subtract 283 cal for going Naked!

Eureka! American Cheeseburger* American Swiss / grilled red onion / butter lettuce / tomatoes / house pickles / special sauce / 847 cal

28 Day Dry-Aged Burger* **carrot-fed** Angus / aioli / arugula / tomatoes / finished with balsamic glaze / 843 cal

Bone Marrow Burger* *Limited Availability* bone marrow shiitake butter / charbroiled onion / horseradish mustard aioli / roasted Roma tomato / 1084 cal

Bison Burger* bacon-infused jalapeño jam / charbroiled tri-color peppers / grilled red onions / smoked mozzarella / 1059 cal

Short Rib Kimchi Burger* pork rib and Angus patty / cheddar / kimchi / garlic aioli / 1261 cal

Fresno Fig Burger* fig marmalade / melted goat cheese / bacon / tomatoes / red onions / arugula / spicy porter mustard / 916 cal

Cowboy Burger* shoestring onions / bacon / cheddar / beer barbeque sauce / 991 cal

Jalapeño Egg Burger* fried egg / cheddar / bacon / chipotle sauce / pickled jalapeños / 1105 cal

Turkey Chipotle Burger* charred tomato salsa / avocado / feta / arugula / 829 cal

Veggie Beet Burger housemade red beet and kidney bean patty / house pickles / tomatoes / red onions / arugula / lemon vinaigrette / 589 cal

SIDE BAR

Sweet Potato Fries 390 cal

Starter Salad 310 cal

Broccolini 62 cal

Coleslaw Salad 473 cal

Smoky Beer Chili 256 cal

Chef's Soup of the Day

SWEETS

Bourbon Barrel Cake candied pecans / bourbon caramel / vanilla bean ice cream / 937 cal

Chocolate Peanut Butter Mousse chocolate pudding / bourbon caramel / Maldon salt / chocolate nibs / 756 cal

WEEKEND BRUNCH **Saturday & Sunday, 10am to 2pm**

Day Drinking: Mimosa 160 cal **Bloody Mary** 231 cal **Mimosa Flight** Orange / Grapefruit / Pineapple / Ginger-Lime 411 cal

Classic Breakfast* 3 eggs / house potatoes / tomato / choice of bacon or breakfast sausage / ciabatta toast / jam / 1037-1297 cal

Breakfast Egg Sandwich* scrambled eggs / bacon / pesto aioli / tomato / smoked mozzarella / arugula / house potatoes / 1149 cal

Six-Pack Breakfast Burrito* scrambled eggs / ground turkey / black beans / pepper trio / avocado / charred tomato salsa / fruit / 808 cal

Steak N' Eggs* house potatoes / sautéed kale / garlic / fried eggs / firecracker aioli / 942 cal

Chilaquiles* charred salsa tortilla chips / eggs / feta / crema / red onions / avocado / diced tomato / 593 cal

Avocado Toast* hard-boiled eggs / diced tomato / chimichurri sauce / pickled onions / arugula salad / 857 cal

Fried Chicken & Sweet Cornbread* whipped butter / jalapeño-infused maple glaze / bacon / 1559 cal

Bread Pudding French Toast* topped with fresh berries / whiskey crème anglaise / 1097 cal

Berry Bowl Upgrade your side / 68 cal

Eureka! proudly serves all-natural angus beef: no added hormones, never given antibiotics, born, raised, and harvested in the United States.

*Our food is cooked to order and may contain raw or under-cooked ingredients which, when consumed, may increase your risk of foodborne illness.

Ask your server about Eureka! Gift Cards. Thank you.