

MENU

STARTERS

JUST NUTS \$4.25

warm assorted roasted nuts

FRIED ONION PETALS \$4.00

flesh-fried onion petals with signature truck sauce

PRETZELS & BEER CHEESE \$8.00

Dayton's Smales pretzels and Mother Fuggle beer cheese

POUTINE \$9.00

Blue Jacket Dairy cheese curds, green onions and gravy over crispy, seasoned fries

CHICKARRONES \$4.50

Crispy, flash-fried chicken skins tossed in your choice of regular or spicy seasoning

HUMMUS PLATE \$9.00

house-made hummus topped with EVOO, crushed pistachios and sumac served with organic rainbow carrots, celery, grilled naan and grapes

BUFFALO BITES \$7.00

lightly battered, flash-fried cauliflower tossed in buffalo sauce served with blue cheese and celery

GUAC & BLUE CORN CHIPS \$6.00

SALSA ROJA & BLUE CORN CHIPS \$5.00

SALADS

BEAUTIFUL SALAD \$4.50/9.00

mixed greens with heirloom cherry tomatoes, rainbow carrot coins, cucumber, radish slices and red onion. Choice of dressing

EUDORA SALAD \$4.25/9.00

mixed greens with roasted almonds, heirloom cherry tomato, cucumber, goat cheese, grape halves & a local honey-lavender vinaigrette

ET TU, BRUTUS \$4.50/9.00

romaine hearts, parmesan reggiano, queso fresco, toasted croutons, anchovies (optional) and classic Caesar dressing

ADD PROTEIN:

antibiotic-free chicken breast \$4.50

wild-caught red shrimp \$5.00

smoked antibiotic-free pork belly \$4.50

flank steak \$6.98

TACOS

GAMBAS \$6.30

grilled wild-caught red shrimp tacos with mango rice, guac sauce, scallion and queso fresco

THE RIO \$6.30

smoked antibiotic-free pork belly tacos with roasted red pepper sauce, onion and cilantro

CARNE ASADO \$6.75

grilled & rubbed flank steak tacos with salsa roja, cilantro, onion and queso fresco

TACO FLIGHT \$7.00

SANDWICHES

THAT'LL DO \$12.00

pork on pork pork. a pork patty topped with white cheddar, cherry smoked bacon, maple-molasses bacon jam, arugula on a brioche bun

GRILLED CHEESE \$8.75

white cheddar, swiss, smoked gouda, and american cheese on brioche bread topped with Parmesan Reggiano. Served with grapes and side of beer cheese

PORK OR SHRIMP BANH MI \$8.50/ \$8.00

smoked antibiotic-free pork belly or wild-caught red shrimp with jalapeño, cucumber and pickled vegetables with a house-made chili mayo on banh mi bread. Served with grapes

BURGERS

*7oz angus beef burgers served as listed with choice of fries or sweet fries. Cooked medium unless otherwise requested.**

TIJUANA BURGER \$10.50

cilantro, lime and tequila angus burger patty with grilled green chili, salsa raja, caramelized onion, smoked gouda and queso fresco

UMAMI BURGER \$13.00

angus burger patty seasoned with sea salt and szechuan peppercorns topped with porcini dust, tamari-glazed shiitake mushrooms, melted aged swiss and parmesan

SOUTHERN BELLE \$11.70

angus burger patty rubbed with house spices, topped with pimento cheese, and cherry smoked bacon, lettuce, tomato and onion

PETAL TO THE MEDAL \$11.50

angus burger patty rubbed with house spices, topped with Ken's root beer reduction, bacon jam and flash-fried onion petals

DESSERTS

CHOCOLATE CHUNK COOKIE \$2.00

THANK YOU FOR YOUR SUPPORT!

IT'S GOOD TO BE BACK.

- EUDORA BREWING
COMPANY STAFF

*No Substitutions. Plain burger available upon request. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness