



SERVING FOOD UNTIL MIDNIGHT



# MENU

OPEN 7 DAYS A WEEK-11:00 AM 'TIL 1:00 AM  
617 FOURTH STREET, DOWNTOWN EUREKA- (707) 445-4480

## Soups & Appetizers



**Soup of The Day...** Check the specials board each day for the freshest soup around. With crackers ..... Cup **\$2.95** Bowl **\$3.95**

**Clam Chowder...** Lots of clams, local dairy cream and butter, potatoes, onions & herbs ..... Cup **\$3.25** Bowl **\$ 4.50**

◆ **Mozzarella Sticks...** Melted mozzarella in a light crust and served with a side of marinara sauce for dipping ..... **\$4.95**

◆ **French Fries...** A half pound of fresh cut fries ..... **\$2.75**  
Add Lost Coast seasoning blend & Parmesan cheese ..... **\$2.95**

**Buffalo Chicken Wings...** The secret's in the spicy red sauce! Both size orders are served with celery sticks and a side of bleu cheese dressing ..... One pound **\$5.50** Two pounds **\$8.95**

◆ **Lost Coast Nachos...** Bien Padre tortilla chips topped with black olives, jalapeños, onions, vegetarian chili, and baked with local Loleta cheeses. Topped with sour cream and salsa ..... **\$5.95**

**Barbara's Prawns...** Barbara Groom is our Master Brewer and she's developed this recipe for the restaurant. Like her beers, these peel and eat prawns are a medal winner. Served with plenty of bread sticks to dip in the sauce ..... One dozen **\$9.95** Half dozen **\$5.95**

◆ **Artichoke Hearts...** California artichoke hearts dipped in Lost Coast beer batter, deep fried and served with ranch dressing ..... **\$4.95**

◆ **Mushrooms...** We deep fry these mushrooms in Lost Coast beer batter and serve them with a side of Ranch dressing ..... **\$3.95**

◆ **Onion Rings...** Big rings of yellow onion in crisp Lost Coast beer batter. Onion rings help prevent colds. (They keep people away) ..... **\$2.95**

◆ **Jalapeño Poppers...** Some like 'em hotter, so we offer sizzling jalapeños stuffed with cream cheese. To increase the heat, dip in hot salsa before popping ..... **\$5.95**

**Taquitos...** Deep fried chicken taquitos, baked with cheese, jalapeños, onion and black olives. Served with sour cream and salsa ..... **\$5.75**

**Oyster Shooters...** Oysters served in a shot glass with cocktail sauce or salsa if you prefer... Single **\$1.50** Half dozen **\$7.50**



## Desserts!

We use only real ingredients, never mixes.

**Chocolate Cake..... \$2.75**

**Bread Pudding...** Our bread pudding is served warm with caramel sauce and whipped cream..... **\$2.75**

**Cheesecake..... \$2.95**

## Sandwiches & Burgers



All burgers and sandwiches are served with regular or seasoned fresh cut fries.  
Cole slaw or green salad may be substituted for fries. Mayonnaise on request.  
Build your own burger with some of the add ons below....

**Ground Beef Burger...** Local Table Bluff ground beef from an open charbroiler. The basic burger ..... **\$5.50**

◆ **Garden Burger...** A patty of nuts and rice, cheese, mushrooms and spice. This is a great vegetarian burger..... **\$5.50**

◆ **Tofu Burger...** The Arcata Tofu Shop makes this tofu burger. Which way to the health club? ..... **\$5.50**

**Burger add on...** Cheddar, jack or swiss cheese, grilled mushrooms, grilled onions, black olives, Ortega chilies, cole slaw, bleu cheese or jalapeños ..... **50¢**  
Bacon, turkey, Lost Coast chili, and avocado (in season) ..... **\$1**

**Roast beef on Whole Wheat...** A thick stack of cold, thinly sliced roast beef from Eureka Meats, on whole wheat ..... **\$6.95**

**French Dip...** Hot roast beef sandwich on Dutch Crunch roll with Au Jus. Horseradish on request ..... **\$6.95**

**Grilled Chicken Sandwich ...** No frozen, half baked chicken for you! Fresh grilled skinless chicken breast on a Dutch Crunch roll. A simple pleasure ..... **\$6.50**

**Cajun Chicken Sandwich...** We blend our own spices for this zesty grilled chicken breast on a Dutch Crunch roll ..... **\$6.95**

**Smoked Turkey Sandwich ...** We're a non-smoking restaurant, but that doesn't mean we can't serve you a hearty portion of sliced smoked turkey on a Dutch crunch roll ..... **\$6.75**

◆ **Lost Coast Toasted Cheese...** Not just your everyday cheese sandwich, this one is on whole wheat with four slices of melted cheddar and jack cheese, tomato, black olives and red onions ..... **\$5.75**

**Louisiana Hot Sausage Sandwich...** We found this brand of sausage several years ago, and have been thrilled with it ever since. On a Dutch Crunch roll, it's a substantial meal ..... **\$6.95**

## Lost Coast's Paninos

An individual 9 inch pizza with a thin crispy crust serves 1 for a meal or 2 for a snack

**Pepperoni & Black Olive...** Excellent pepperoni with marinara sauce, olives and mozzarella cheese ..... **\$5.95**

◆ **Pesto Panino...** Pesto sauce under fresh spinach, mushrooms, red onion and black olives. Then topped with freshly grated Parmesan cheese ..... **\$5.95**

**Cajun Sausage Panino...** Louisiana hot sausage sets off this Bayou combination of Bleu cheese, green onions, black olives and mozzarella cheese ..... **\$6.95**

◆ **Vegetarian...** Olive oil & fresh herbs, spinach, red onion, whole roasted garlic, mushrooms and Parmesan cheese ..... **\$4.95**

**Caesar's Panino...** Caesar salad on crust! Spinach, red onion, mushrooms, Feta & Parmesan cheeses with caesar dressing ..... **\$5.95** Add grilled chicken breast **\$6.95**

Add **\$1.50** for a small garden salad with your panino

## Café Specialties



**Stout Beef Stew...** Lost Coast's Eight Ball Stout is the key ingredient in this hearty stew. The beef and stout are simmered with carrots, red potatoes, celery and onions. Served with a dollop of sour cream..... **\$5.95**

**Fishermans Platter...** Eureka is a seaport, so seafood is plentiful and popular. Try a sampler of our beer battered prawns, oysters, cod and scallops. Served with french fries, cocktail and tartar sauces..... **\$9.95**

◆ **Lost Coast Vegetarian Chili...** Pinto, white and kidney beans are simmered with green chilies, jalapeños, garlic, bell pepper, cilantro, vegetable stock and six pitchers of Lost Coast beer (That means per batch, not per bowl)..... **\$4.95**

**Fish & Chips...** Light, white fish in Lost Coast beer batter. We think it's the best in Humboldt County, and many of our regular guests think so too. Our fish is fresh from Eureka Seafoods. This British favorite tastes great with a pint of Pale Ale ..... **\$6.95**

**Chicken Lips...** (And buffalo have wings, right?) The kitchen crew came up with this specialty one night. Strips of skinless boneless chicken breast, beer battered and served with dipping sauce..... **\$5.75**

**Prawns & Chips...** Beer battered Prawns served with fresh cut french fries ..... **\$7.95**



## Salad

◆ **Garden Salad...** Romaine and green leaf lettuces, carrot, red cabbage, garbanzo beans, tomato, cucumber, alfalfa sprouts and your choice of Lost Coast dressing ..... small **\$2.95** large platter **\$4.95**

◆ **Asian Sesame Chicken Salad...** Chicken saute with mushrooms, bean sprouts, bell peppers, sesame oil, soy sauce, ginger and garlic. Served on fresh spinach topped with fresh tomato & sesame seeds..... **\$6.95**

◆ **Greek Spinach Salad...** Fresh spinach tossed with red onion, red wine vinegar, Feta cheese, warm olive oil, whole roasted garlic cloves, sliced almonds, diced bacon. A great combo! ..... **\$6.95**

◆ **Taco Salad...** A deep taco shell brimming with Lost Coast vegetarian chili, lettuce, black olives, jalapeño, onion, grated cheese, then topped with sour cream and salsa. Served with your choice of house dressing ..... **\$5.75**  
Add grilled sliced chicken breast ..... **\$6.75**

**Classic Caesar...** Romaine lettuce tossed with Caesar dressing, freshly grated Parmesan and lightly seasoned croutons ..... **\$5.95**  
With tofu or grilled chicken .... **\$6.95** For an incredible seafood addition of prawns, crab, scallops and bay shrimp ..... **\$9.95**

◆ Vegetarian, or can be ordered vegetarian...

Split Charge for any item ... **\$1.00**

Food to go container ... **25¢**

Parties of 8 or more subject to single check and 15% Gratuity

## Lost Coast Beers

The Lost Coast Brewery and Café has ten beer taps. Nine of these are dedicated to showcasing our own beers, and the tenth is reserved for Guinness® Stout.



GLASS / PINT / PITCHER

**Great White Beer® ...** A light citrus like beer, made with two-row Malted barley, unmalted wheat, a secret blend of Humboldt herbs, crystal clear mountain water and ale yeast ..... **\$2.00 / \$2.50 / \$6.75**

**Lost Coast Wheat ...** Brewed with a combination of wheat and barley malts and finished with Pearle hops. This light and refreshing beer has a cloudiness from the yeast ..... **\$2.00 / \$2.50 / \$6.75**

**Alley Cat Amber ...** A full-flavored amber ale made with roasted caramel malt. Richly colored and medium-bodied, Alley Cat is an assertive blend of malts with a sprightly cascade of hops .. **\$2.00 / \$2.50 / \$6.75**

**Downtown Brown® ...** A smooth, full-bodied nut brown ale, lightly hopped with a hint of roasted and crystal malts. This ale is dark in color without the heavy taste of a porter or stout ..... **\$2.00 / \$2.50 / \$6.75**

**8 Ball Stout® ...** Not for the faint of heart! Our stout rewards the consumer of fine ales with the robust flavor of richly roasted malts and hearty hops. It's creamy smoothness will surprise you .. **\$2.25 / \$2.75 / \$7.75**

### Seasonal Ales and Special Brews

**Lost Coast Apricot Wheat Ale, Raspberry Brown Ale, India Pale Ale, Oktoberfest, Irish Red Ale, Scotch Ale, Winterbraun® ..... \$2.25 / \$2.75 / \$7.75**  
**Guinness Draught Stout ..... \$ 3.00 / \$3.50 / \$9.50**  
**Guinness Kalibur (Non-alcoholic) ..... \$2.00**

**Beer and food ...** Beer has as many subtleties and nuances of flavor as some of the most expensive wines. When beer is paired with food, the flavor combinations can be delightful. We would like to help you experiment with beer and food.

**Café Dinners ...** Each night from 6 to 10 pm, we offer café dinners. With each dinner we suggest a beer to accompany the meal. We hope you try some of our beer and dinner pairings, and try some of your own food and beer combinations. Please let us know if you come up with a winner, and we will tell other guests about your discovery.



N.A. — A.C.  
Bar / Grill

Each night we prepare dinner specials café style. These light flavorful meals are designed to compliment beer or wine.



## Beverages

### House Wines

Paul Mason Chablis, Blush or Burgundy  
\$2.25 / Glass • \$4.50 / Half litre • \$8.50 Litre

### White Wines

Columbia Crest Johannisburg Riesling \$3 / \$8.50  
 Columbia Crest Gewurtzraminer \$3 / \$8.50  
 Robert Mondavi Woodbridge Sauvignon Blanc \$3.25 / \$8.50  
 Elizabeth Chardonnay \$15 bottle  
 Columbia Crest Chardonnay \$3.50 / \$12

### Blush

Beringer White Zinfandel \$3 / \$10

### Red Wines

Monterey Vineyards Merlot \$3.50 / \$11  
 Monterra Merlot \$15 bottle  
 Napa Ridge Pinot Noir \$14 bottle  
 Villa Mt. Eden Zinfandel \$3.50 / \$13  
 Robert Mondavi Woodbridge Cabernet Sauvignon \$3.50 / \$11

### Soft Drinks

Calistoga Mineral Water (Berry, Black Current, Lemonade) ... \$1.25  
 Crystal Geyser Mineral Water ... \$1  
 Coca-Cola, Diet Coke, Root Beer, Sprite, Mr. Pibb...sm \$1...lg \$1.25  
 Free refills on large fountain drinks

### Coffees

Fresh Brewed Humboldt Bay Coffee Co. Coffee ...\$1 (with refill)  
 Espresso ..... Single 95¢ Double \$1.25  
 Cappuccino ..... Single \$1.25 Double \$1.75  
 Café Latté ..... Single \$1.50 Double \$2  
 Café Mocha ... \$2

### Other Beverages

Hot Tea (assortment) 95¢  
 Iced Tea (with refills) \$1.25  
 Apple Juice ... \$1  
 Milk ... \$1

