



IT'S A KEEPER!

TAKE HOME AN E.B.C. LOGO PINT FOR \$2.99.
ADD AS A SOUVENIR TO ANY BEER YOUR ORDER!



PICTURED:
WATERMELON CRUNCH SALAD

DINING MENU

ENTERTAINING PEOPLE

2026



IF YOU HAVE A
FOOD ALLERGY,
PLEASE NOTIFY US

**KIDS MENU
+ FEATURES**



SCAN WITH YOUR
PHONE CAMERA



MONROE STREET ELLICOTTVILLE, NY

APPS

NACHOS ELICOTTVILLE • SINGLE 17.85 • DOUBLE 22.05

Corn tortilla chips, melted Monterey Jack & Cheddar, tomato, fresh jalapeño, cumin black beans, black olives, red onion, salsa, sour cream & fresh guacamole. ADD ROASTED CHICKEN OR PULLED PORK \$4

FRESH GUACAMOLE • SINGLE 16.73 • DOUBLE 21.58

Hand mashed avocado, fresh lime, cilantro, and seasoning with pico de gallo, cotija cheese, and corn tortilla chips

E.B.C. CALAMARI • 18.90

Breaded, fried golden & tossed in our sweet sauce of ginger, Worcestershire, pineapple juice, & special house ingredients Served with roasted garlic & lime aioli



SIGNATURE TRUFFLE FRIES • 15.50

Crispy EBC French fries, tossed with a Citrus & sea salt Borsari® spice, fresh grated Parmesan cheese, and sultry Truffle oil

PIEROGIES • 17.38

Locally sourced potato pierogies, sautéed in a light brown butter, with sweet red onion and bell pepper, topped with crisp bacon bits, sour cream, & scallions

NEW! SESAME SEARED AHI TUNA + GREENS SALAD • 25.90

Fresh catch seared rare Ahi tuna, served over baby greens with carrot, cucumber, bell pepper, avocado, and wonton strips, with a soy & pineapple dressing

MIXED GREENS SALAD • 17.85

Seasonal blend of fresh greens with fire roasted grape tomatoes, freshly grated grana padano cheese, crunchy house croutons, tossed in an herbed red wine vinaigrette - A delightful, vibrant salad perfect for the season

WATERMELON CRUNCH • 19.47

Seedless watermelon, crushed pistachio, crumbled feta cheese, blueberries, and baby seasonal greens. Drizzled with a lemon balsamic and fig reduction

CHEESY GARLIC HERBED FOCACCIA • 17.38

Indulge in our freshly baked Tuscan style focaccia, infused with aromatic garlic and a medley of fresh savory herbs. fluffy and golden-brown, generously layered with creamy melted fresh mozzarella, creating a deliciously chewy texture. topped with a drizzle of high-quality olive oil and a sprinkle of sea salt, this irresistible bread is perfect for sharing or savoring on its own. enjoy it warm for a delightful taste of Italy in every bite • ADD MARINARA DIPPING SAUCE \$1.99



SESAME TUNA WONTONS • 20

White and black sesame seed seared Ahi Tuna. Served on fresh crispy fried wontons. Drizzled with a cucumber, wasabi, & sweet pineapple soy sauce
• BACK BY POPULAR DEMAND!



BAVARIAN SOFT PRETZEL • 17.38

A single giant Bavarian soft pretzel served with our signature beer cheese & stone ground Bavarian mustard

LOADED BREWER TOTS • 21.58

House smoked & slow cooked BBQ pulled pork over crispy tater tots with melted Monterey Jack & cheddar cheeses, BBQ sauce, scallions, & sour cream

SALADS

PILED HIGH

ADD

- GRILLED CHICKEN BREAST \$4.55
- SMOKED FRESH SALMON \$7.55
- SAUTÉED SALMON FILET \$9.95
- GARLIC HERB SAUTÉED SHRIMP \$10
- FRESH AHI TUNA \$12.99

CLASSIC CAESAR • 18.55

Endless variations are in vogue, but the original Caesar is still the finest. Hearts of Romaine lettuce, shaved Parmesan, and garlic croutons, tossed in our homemade lemon and garlic dressing



CYPRUS GREENS + GRAINS SALAD • 20.53

Arcadian greens, kalamata olives, French feta, red onion, marinated artichoke hearts, cucumbers, crispy quinoa and farro, hummus, toasted chick peas, parsley oil, and a mixture of ancient grains - drizzled with a zesty Greek style vinaigrette, and served with toasted naan bread

SANDWICHES + BURGERS

SIDES SERVED WITH FRENCH FRIES OR SEASONAL SLAW • UPGRADE TO TRUFFLE FRIES \$4
• COMPLIMENTARY DILL PICKLE UPON REQUEST •



WE TEMP OUR BURGERS + STEAKS TO THESE THREE CHOICES

RARE: BLOOD RED, JUICY, PINK CENTER, 120°

MEDIUM: MILDLY PINK, JUICY, WARM CENTER, 130°

WELL DONE: NO PINK, STILL JUICY, VERY SAD, 140°

BEEF ON WECK • 23.68

A Western New York classic. Tender roast beef, shaved thin, dipped in Au Jus on a toasted salt & caraway encrusted Costanzo® roll

ULTIMATE STEAK SANDWICH • 29



Experience the pinnacle of flavor with our ultimate steak sandwich. Featuring tender perfectly grilled steak, this masterpiece is topped with a rich three peppercorn cognac cream sauce that adds a luxurious touch. Melted provolone enhances each bite, while charred tomatoes and caramelized red onion add a burst of sweetness. Fresh arugula provides a peppery crunch, served on a crusty baguette

BBQ PULLED PORK SANDWICH • 22.63

EBC's own 6 hour braised BBQ pulled pork. stacked high on Buffalo's favorite Costanzo® Bakery roll served with slaw and sweet-n-tangy BBQ sauce

GRILLED CHICKEN CAPRESE • 22.63

Grilled chicken breast, homemade basil pesto, fresh tomato, Buffalo mozzarella, basil chiffonade, extra virgin olive oil, & savory balsamic, sandwiched between toasted Naan bread

SOUTHERN STYLE FRIED CHICKEN • 22.63

Juicy tender breast of chicken done in a zesty dill pickle marinade, lightly breaded, seasoned & fried golden. served on a toasted brioche bun with creamy southern sauce & tangy pickle. MAKE IT REAL NASHVILLE HOT, ASK YOUR SERVER

SOUP YUM!



SPICY AFRICAN PEANUT • 10.55

Our famous "Taste of Ellicottville" Soup! A hearty creamy soup of chicken, peanut roux, cayenne, and tomato with a mildly spicy finish

CLASSIC FRENCH ONION • 10.55

A crock of caramelized onions in rich beef broth infused with thyme and bay leaf. smothered with Swiss and provolone, then baked golden brown

NEW ENGLAND STYLE SHRIMP SALAD CROISSANT • 22.63

A lush mixture of tender Gulf Shrimp, aromatic veggies, fresh herbs and lemon. Finished with pineapple & Balsamic pickled veggies. Served in a butter toasted croissant with fresh cilantro



GRILLED CHICKEN CLUB CROISSANT • 22.63

NEW!

Tender free range chicken breast, crisp Applewood smoked bacon, crisp lettuce, local tomato, and avocado with a smoked paprika & apricot aioli



CHICKEN SALAD CROISSANT • 22.63

Classic chicken salad with celery, cashews, dried cherries, and tart apple slices, nestled in a soft French croissant with baby greens

THE 3 B'S CROISSANT SANDWICH • 22.63

Velvety Brie cheese, Applewood smoked bacon, and sultry blackberry jam, on a light and buttery French style croissant

ENGLISH PUB BURGER • 24.92

Charbroiled black Angus burger topped with caramelized onions, really good bacon, English cheddar cheese, served with a creamy horseradish blue cheese sauce

EBC BREW BURGER • 23.92

charbroiled black Angus burger, seasoned & grilled to your liking, with your choice of aged cheddar, Swiss, provolone, American, or crumbly bleu cheese, served on a brioche bun, with LTO • SUBSTITUTE OUR BLACK BEAN BURGER OR GRILLED CHICKEN BREAST AT NO ADDITIONAL CHARGE • ADD BACON \$2

ALL AMERICAN BACON DOUBLE CHEESEBURGER • 24.92

Decadent bacon double cheeseburger stacked high, with onion and shredded lettuce on a Brioche bun

"THAT'S MY JAM" BURGER • 23.92

8oz. black angus patty, charbroiled, topped with aged creamy French goat cheese, mildly hot cherry peppers, and a house crushed strawberry jam. Our French goat cheese is a complex delight, melding earthy and tangy notes with a rich, creamy texture. It offers a pronounced flavor that deepens with age, often hinting at nuts, and a touch of citrus

BISON BURGER OF THE WEEK • 27

ASK YOUR SERVER. Chef's weekly selection of assorted toppings and cheeses, a 10oz. bison patty locally sourced from Maple Ridge Farms® on a toasted brioche bun

SOUTH OF THE BORDER

QUESADILLAS • 22.63

Sautéed red & green bell pepper, tomato, sweet onion, chipotle pesto, cilantro, Chihuahua, Oaxaca, & Manchego cheeses, sandwiched between a cheddar & jalapeño tortilla. Served with fresh jalapeño & lime • Your choice of chicken or slow roasted pulled pork • SIDES OF SOUR CREAM & SALSA

SOUTHWEST RICE BOWL • 22.63

Saffron jasmine rice with black beans, roasted corn and poblanos, cheddar & cotija cheeses, shredded lettuce, jalapeño, & pico de gallo. topped with cilantro-lime crema and fresh made guacamole • ADD CHICKEN \$4



BLACKENED FISH TACOS • 22.63

Our signature blackened white fish in a flour tortilla, with cotija cheese, cilantro, fresh lime, pico de gallo, shredded romaine lettuce, and drizzled with chipotle aioli. Served with choice of French Fries or house Slaw

HEARTY + INNOVATIVE

ENTREES

SOUTHERN FRIED CHICKEN GOUDA MAC 'N CHEESE • 26

Classic Gouda Mac paired with our Zesty Southern Fried Chicken. Add Nashville hot sauce for the real deal!

10oz. PETITE STEAK MEDALLIONS • 34

A very tender, flavorful cut. The Teres major medallion is expertly seasoned with citrus and black pepper Borsari®, charbroiled and finished with crispy smashed salt potatoes, topped with sour cream, fresh chopped chives, and served with a side of butter poached green veggie

NEW! SPICED SUMMER SALMON • 34

Fresh hand cut Bay of Fundy Atlantic salmon filet, finished with an Asian Chili Crisp compound butter, and pineapple Balsamic glaze with butter poached green veggies and Saffron Jasmine rice

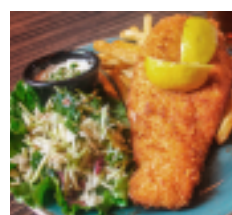


FRESH!
OUR SUSTAINABLY
FARMED SALMON
SHIPS FRESH FROM
THE BAY OF FUNDY

PINEAPPLE AND CASHEW CHICKEN FRIED RICE • 26

Pan-roasted chicken breast pieces with pineapple, cashews, and crisp vegetables, wok-tossed with Jasmine rice and regally served in a carved half pineapple

NEW!



EBC FISH FRY • 25

#1 superior grade white haddock breaded in EBC Pale Ale beer batter with Japanese bread crumbs, deep fried golden brown. Served with seasoned fries, coleslaw, and fresh lemon

PULLED PORK GOUDA MAC • 25

Nestled in a hot cast iron skillet with sizzling pulled pork, layered with creamy Gouda queso mac & cheese, topped with crispy pretzel and Parmesan crust and fresh sliced jalapeño

SWEETEN YOUR MEAL

CHOCOLATE CHIP SKILLET COOKIE



Your favorite classic cookie - giant, soft and gooey - served á la mode with French vanilla bean ice cream in a cast iron skillet

FAVORITE!

MILKSHAKES + SMOOTHIES!

ASK YOUR SERVER FOR THE MENU



CROISSANT ICE CREAM SANDWICH

Rich hazelnut & chocolate Nutella® spread over a toasted and flaky butter croissant, with double cream French vanilla ice cream, and real whipped cream





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