

# APPETIZERS

## GREAT FOR SHARING

### NACHOS ELICOTTVILLE

CORN TORTILLA CHIPS, MELTED MONTEREY JACK & CHEDDAR, TOMATO, FRESH JALAPEÑO, CUMIN BLACK BEANS, BLACK OLIVES, RED ONION, SALSA, SOUR CREAM & FRESH GUACAMOLE • **SINGLE 17.85 • DOUBLE 22.05**  
**ADD ROASTED CHICKEN OR PULLED PORK \$4**

### FRESH GUACAMOLE

HAND MASHED AVOCADO, FRESH LIME, CILANTRO, AND SEASONING WITH PICO DE GALLO, COTIJA CHEESE, AND CORN TORTILLA CHIPS  
**SINGLE 16.33 • DOUBLE 21.58**

### EBC CALAMARI

BREADED, FRIED GOLDEN & TOSSED IN OUR SWEET SAUCE OF GINGER, WORCESTERSHIRE, PINEAPPLE JUICE, & SPECIAL HOUSE INGREDIENTS. SERVED WITH ROASTED GARLIC & LIME AIOLI • **18.90**



### SIGNATURE TRUFFLE FRIES

WHITE TRUFFLE OIL, RED CHILI FLAKES, PARMESAN AND PARSLEY COMBINED TO ENHANCE AN OLD-TIME FAVORITE • **14.70**

### LOADED BREWER TOTS

HOUSE SMOKED BBQ PULLED PORK OVER CRISPY TATER TOTS WITH MELTED MONTEREY JACK & CHEDDAR CHEESES, BBQ SAUCE, SCALLIONS & SOUR CREAM • **21.58**

### PIEROGIES

LOCALLY SOURCED POTATO PIEROGIES, SAUTÉED IN A LIGHT BROWN BUTTER, WITH SWEET RED ONION AND BELL PEPPER, TOPPED WITH CRISP BACON BITS, SOUR CREAM, AND SCALLIONS • **16.37**

### BAVARIAN SOFT PRETZEL

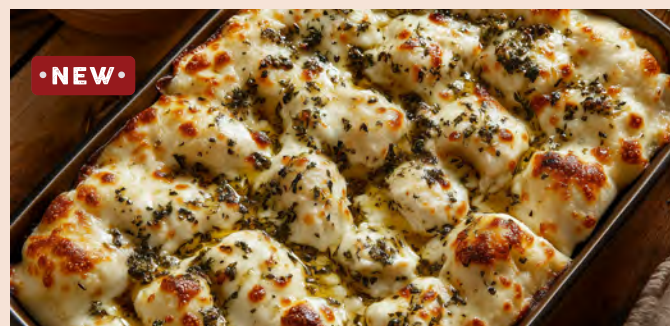
A SINGLE GIANT BAVARIAN SOFT PRETZEL SERVED WITH OUR SIGNATURE BEER CHEESE & STONE GROUND BAVARIAN MUSTARD • **17.38**

### CRISPY BUFFALO CHICKEN THIGHS

TENDER BONELESS CHICKEN THIGHS FRIED CRISP, TOSSED IN A CLASSIC REDHOT® & BUTTER BUFFALO SAUCE, SERVED WITH E.B.C. BLEU CHEESE DRESSING, CELERY, AND CARROTS • **17.85**

### CHEESY GARLIC HERBED FOCACCIA

INDULGE IN OUR FRESHLY BAKED IMPORTED REAL TUSCAN 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 • **17.38**  
**ADD MARINARA DIPPING SAUCE \$1.99**



# SALADS

ADD

- GRILLED CHICKEN BREAST \$4
- SMOKED FRESH SALMON \$7
- SAUTÉED SALMON FILET \$9
- GARLIC HERB SAUTÉED SHRIMP \$10

•NEW•

### GREEN SALAD

EXPERIENCE THE REFRESHING CRUNCH OF OUR WINTER GREEN SALAD, FEATURING A MIX OF BABY FRISEE, BOSTON, AND RED LETTUCE. ENHANCED WITH FRESHLY GRATED PARMESAN REGGIANO AND CRISPY CROUTONS, THIS SALAD INCLUDES TANGY PICKLED RED ONION AND SWEET, SAVORY ROASTED TOMATOES FOR A BURST OF FLAVOR. DRESSED WITH OUR HOUSE-MADE FRESH HERB VINAIGRETTE - A DELIGHTFUL, VIBRANT SALAD PERFECT FOR THE SEASON • **17.85**

### CLASSIC CAESAR

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 • **18.43**

### CYPRUS GREENS & GRAINS SALAD

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 • **20.53**

### POWER BOWL

FRESH LEAFY KALE, CINNAMON ROASTED BUTTERNUT SQUASH, APPLE CIDER POACHED FARRO, LOCAL APPLES, CRISPY FRIED QUINOA, AND CHOPPED WALNUTS, FINISHED WITH A MAPLE BLUSH VINAIGRETTE • **19.89**



DAILY SPECIALS +  
FEATURES SCAN HERE!



# SANDWICHES & BURGERS

SIDES SERVED WITH FRENCH FRIES OR SEASONAL SLAW • MAKE IT FRESH CUT FRIES +\$1.99  
COMPLIMENTARY DILL PICKLE UPON REQUEST



WE TEMP OUR BURGERS + STEAKS TO THESE 3 CHOICES

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

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

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

### "THAT'S MY JAM" BURGER

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 • **24.15**

### BISON BURGER OF THE WEEK

ASK YOUR SERVER. CHEF'S WEEKLY SELECTION OF ASSORTED TOPPINGS AND CHEESES, A 10 OZ. BISON PATTY LOCALLY SOURCED FROM MAPLE RIDGE FARMS® ON A TOASTED BRIOCHE BUN • **24.15**

### EBC BREW BURGER

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 • 24.15 • ADD BACON \$2**

•NEW•

### DRUNKEN CHEESY SKILLET BURGER

TWO CHARBROILED BLACK ANGUS BURGERS TOPPED WITH GOOD BACON ON A BRIOCHE ROLL, SPLIT IN HALF AND GENEROUSLY SMOTHERED IN VELVETY HOUSE BEER CHEESE SAUCE • **25.20**

### GRILLED CHICKEN CAPRESE

GRILLED CHICKEN BREAST, HOMEMADE BASIL PESTO, FRESH TOMATO, BUFFALO MOZZARELLA, BASIL CHIFFONADE, EXTRA VIRGIN OLIVE OIL, & SAVORY BALSAMIC, SANDWICHED BETWEEN TOASTED NAAN BREAD • **22.63**

### BBQ PULLED PORK SANDWICH

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 • **22.63**

# SOUTH OF THE BORDER

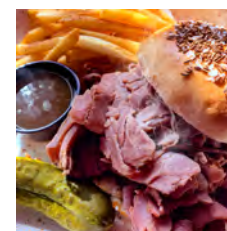
**DID YOU KNOW? TAP + BOTTLE AND TAQUERIA**

WE ALSO OWN & OPERATE AN AUTHENTIC MEXICAN RESTAURANT, BREWPUB & CRAFT BOTTLE SHOP - JUST AROUND THE CORNER!

•FAVORITE•

### SOUTHWEST RICE BOWL

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  
• **22.63 • ADD CHICKEN \$4**



### BEEF ON WECK

A WESTERN NEW YORK CLASSIC. TENDER ROAST BEEF, SHAVED THIN, DIPPED IN AU JUS ON A TOASTED SALT & CARAWAY ENCRUSTED COSTANZO® ROLL • **23.68**

### NEW AGE REUBEN

THE CLASSIC BREW PUB STAPLE WITH A TWIST. LAYERS OF MELTY SWISS, TENDER CORNED BEEF PASTRAMI, AND A SULTRY CHILI AGAVE SLAW (A BOLD TWIST ON TRADITIONAL SAUERKRAUT!) STACKED BETWEEN WARM, TRADITIONAL MARBLED RYE. SERVED WITH A ZESTY HOUSE-MADE THOUSAND ISLAND FOR DIPPING • **22.33**

### GRILLED CHEESE & TOMATO BISQUE

A BOWL OF RUSTIC TOMATO BASIL AND PARMESAN BISQUE WITH AN ORIGINAL WISCONSIN CREAMY GRAN QUESO GRILLED CHEESE SOURDOUGH SANDWICH WITH SLICES OF GOOD BACON AND SLICED TOMATO (*NOT SERVED WITH FRIES OR SLAW*) • **19.95**

### ULTIMATE STEAK SANDWICH

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, ALL SERVED ON A CRUSTY BAGUETTE FROM THE LOCAL ELICOTTVILLE BAKE SHOP • **29**

### SOUTHERN STYLE FRIED CHICKEN

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 • 22.63**



### BLACKENED FISH TACOS

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 • **22.63**

### QUESADILLAS

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 • 21.00**



