

APPETIZERS

EDDY'S SMOKED WINGS \$11.99

Six smoked wings served with Eddy's Sauce, spicy Asian sauce, or naked.

EDDY'S FRIED ZUCCHINI STICKS \$10.99

Basket of battered zucchini sticks served with home-style marinara sauce.

EDDY JR. BURGER SLIDERS \$12.99

Three burger sliders topped with a fried egg, onion ring, arugula, tomato, and our special Eddy's sauce served on slider buns.

EDDY'S LOADED POTATO SKINS \$10.99

Three-halved potatoes loaded with bacon, smoked Gouda, and green onions served with sour cream.

EDDY'S SPICY PIMENTO CHEESE QUESADILLA \$12.99

Eight quesadilla slices grilled with our signature melted pimento cheese served with in-house guacamole, sour cream, and Pico de Gallo.

SALAD ENTREES

Served with our delicious house-made yeast rolls and butter.

BAJA SALAD \$15.99

ADD GRILLED OR FRIED CHICKEN FOR \$3.99

Crisp romaine lettuce, diced tomatoes, avocado, cucumber, crumbled feta cheese, red onion, whole kernel corn, and black beans, garnished with our house-made tortilla chips served with cilantro lime dressing.

SPINACH SALAD WITH STRAWBERRIES \$13.99

Spinach leaf, fresh mint, strawberries, mandarin oranges, toasted pecans, feta cheese, red onion, tossed in raspberry vinaigrette.

EDDY'S HOUSE SALAD \$10.99

ADD GRILLED OR FRIED CHICKEN FOR \$3.99

Mixed Greens, cucumber, grape tomatoes, shredded carrots, red onions, and croutons with a choice of dressing (ranch, honey mustard, Italian, raspberry vinaigrette, cilantro lime).

HOT
FOOD

Eddy's

COLD
DRINKS

SIGNATURE SANDWICHES

EDDY'S AQUA BURGER \$17.99

Crab cake burger, with sliced tomatoes, mixed greens, topped with an onion ring and Eddy's sauce on a brioche bun with French fries.

EDDY'S BOTANICAL BURGER \$18.99

House-made vegan patty made with garbanzo beans, lentils, eggplant, mushrooms, beets, with lettuce and tomato on a gluten-free bun served with our special avocado island sauce on the side with sweet potato tortilla chips.

EDDY'S ALL-AMERICAN BURGER \$11.99

100% Beef patty with American cheese, lettuce, and tomato on a toasted bun with kettle-cooked chips.

EDDY'S SOUTHERN BLT \$14.99

Turkey bacon, shredded lettuce, and a fried green tomato with chipotle mayo on grilled Texas toast with French fries.

EDDY'S PULLED PORK MAC N CHEESE MELT \$16.99

Creamy three-cheese macaroni with hickory smoked barbecued pulled pork on grilled Texas toast served with homemade kettle-cooked chips and coleslaw.

EDDY'S BURGER \$15.99

100% beef patty topped with a fried egg, onion ring, arugula, tomatoes, pickles, and our special Eddy's sauce served on a toasted brioche bun and our signature Parmesan truffle fries.

ASK ABOUT OUR
DRINK SPECIALS

SIDES

REGULAR FRIES \$3.99

PARMESAN TRUFFLE FRIES \$5.99

SIDE SALAD \$5.99

ENTREES

FISH TACOS \$13.99

Beer-battered cod, coleslaw, Pico de Gallo, and spicy aioli in a soft flour tortilla served with black beans, cilantro lime rice, and house-fried tortilla chips on the side.

CHICKEN TENDERS \$12.99

Five crispy hand-breaded chicken tenders, deep-fried and served with fries.

ASIAN BOWL \$11.99

Fried rice, shredded carrots, edamame, roasted sweet potatoes, and grilled teriyaki chicken, topped with sesame ginger dressing and chow mien noodles.

KIDS

CHICKEN FINGERS \$8.99

Three-piece chicken tender basket served with your choice of fresh fruit or fries.

CHEESE PIZZA \$8.99

Personal cheese pizza served with your choice of fresh fruit or potato chips.

TWIN SLIDERS \$8.99

Two hamburger sliders served with Eddy's sauce and pickles with a choice of fresh fruit or fries.

DESSERTS

PECAN PIE CAKE \$15.99

Pecans and bourbon caramel iced pound cake with a scoop of banana pudding over vanilla ice cream.

ROOT BEER FLOAT \$6.99

Three scoops of ice cream served with Barq's root beer and whipped cream.



BEER ON TAP & IN CANS

SCAN THE QR CODE TO VIEW

COCKTAILS

AMARETTO FLIP	\$6.50
LEMON DROP	\$9.50
MOSCOW MULE	\$12
WHISKEY SOUR	\$12
COSMOPOLITAN	\$9.50
BLUEBERRY MOJITO	\$9.50
TEQUILA SUNRISE	\$9.50
TOM COLLINS	\$8.50
NEGRONI	\$13.50
OLD FASHIONED	\$9

Thanks for dining with us!

SIGNATURE COCKTAILS

BEET WILDERNESS \$14

Beefeater Gin, simple syrup, fresh beet juice, orange bitters, basil, garnished with fresh rosemary

BACKCOUNTRY RYE \$13

Old Forester Rye, Amaro Montenegro, Demerara syrup, orange and cocoa bitters, garnished with lemon peel and Luxardo cherry

HIBISCUS RUN \$12

Tito's Vodka, hibiscus sugar, pineapple juice, rosemary, soda water, garnished with rosemary and hibiscus sugar rim

MOTHER EARTH \$12

Beefeater Gin, freshly squeezed lemon juice, ginger syrup, simple syrup, cilantro, soda water, garnished with cilantro and lemon wedge

TRAIL MAGIC \$12

Appleton Rum, simple syrup, muddled pineapple, ginger beer, garnished with fresh pineapple slices and orange peel garnish

THREE LITTLE BIRDS \$12

Appleton Rum, fresh lime juice, Demerara syrup, Aperol, ginger beer, garnished with pineapple frond

FUNKY FOREST \$13

Beefeater Gin, lavender, Blue Curacao, Aperol, acid adjusted lemon juice, Demerara syrup, Lucid Absinthe, garnished with smoked sage leaf and orange peel

PACIFIC CREST MARGARITA \$13.50

Corazon Blanco Tequila, fresh lime juice, agave, with a salted rim and lime

CONTINENTAL DIVIDE MARGARITA \$14

Clarified Margarita with 1800 Reposado, Grand Marnier, and fresh lime juice

RIVER RITA FLIGHTS \$15

Choose from four of our flavored margaritas: strawberry, blackberry, green apple, peach, lemon drop, raspberry or House Margarita

TROPICAL STORM \$15

Bacardi, RumHaven, muddled blueberry, pineapple and blackberry, lemon juice, ginger beer, garnished with pineapple

GLIDING STAR \$13

Beefeater Gin, Demerara syrup, muddled cucumber and thyme, lime juice, garnished with thyme and cucumber

WINE LIST

RED

BENTON-LANE PINOT NOIR	\$15
BONTERRA MERLOT	\$12
DECOY LIMITED MERLOT	\$13.5
FIRESTEED PINOT NOIR	\$10
GOLDSCHMIDT KATHERINE CABERNET SAUVIGNON	\$12
JOSH CELLARS CABERNET SAUVIGNON	\$10
KUNDE ZINFANDEL	\$9
KUNDE CABERNET SAUVIGNON	\$9
OWEN ROE YAKIMA RED	\$12
SILVER GATE CABERNET SAUVIGNON	\$5
STELLA ROSA BLACK	\$8
THREE FINGER JACK RUM RED BLEND	\$16
WINDERLEA BOUNTEOUS PINOT NOIR	\$16
Z. ALEXANDER BROWN CABERNET SAUVIGNON	\$9

WHITE

BANFI SAN ANGELO PINOT GRIGIO	\$10
BARONE FINI PINOT GRIGIO	\$9.5
CORVIDAE MIRTH CHARDONNAY	\$9
DECOY CHARDONNAY	\$11.5
DUCKHORN SAUVIGNON BLANC	\$15
FIRESTEED CELLAR RIESLING	\$9
FLOWERS CHARDONNAY	\$16
KUNDE SAUVIGNON BLANC	\$9
MOVENDO MOSCATO	\$7.5
SILVER GATE PINOT GRIGIO	\$5
STELLA ROSA MOSCATO D'ASTI	\$7.5
STONELEIGH SAUVIGNON BLANC	\$9

SPARKLING & ROSÉ

PAULA KORNEILL BRUT	\$11.73
DUC DE VALMER BRUT	\$25
FLEURS DE PRAIRIE ROSÉ	\$10