

FRESH FOOD



TASTY DRINKS

BRUNCH

BRUNCH MENU 10 TO 3PM

Breakfast Burrito	12
scrambled egg, monterey jack, sweet potato tator tots, bacon sausage & ham	
Mc Egg Sandwich	11
honey country ham, white cheddar, garlic aioli on buttered pretzel bun	
2 Egg Plate	9
sweet potato tator tots or breakfast potatoes, choice of bacon or homemade sausage and melon	
Honey Ham, Brussel Sprout & Manchego Quiche & House Salad	10
Avocado Toast	7
tomato jam, Avocado mash and a fried egg on texas toast	
Biscuits & Gravy	9
house made biscuits, scrambled eggs, sausage gravy	
Seasonal Pancake Skillet	10
with honey butter and warm maple syrup	
French Toast & Berries	10

SIDES

ANY SIDE LISTED BELOW *\$2 upcharge		5
Breakfast Potatoes	Charred "Oaklore Brown Ale" *	
Fresh Cut Fries	Glazed Brussel Sprouts	
Sweet Potato Tater Tots	House Salad	
Onion Rings Strings	Seasonal Salad *	
Roasted Colored Cauliflower *	Caesar Salad	

DESSERTS

Chefs Choice Bread Pudding	10
Seasonal Cobbler ala mode	10
S'more Cake	10

BITES

Hummus & Dips board	13
grilled rustic bread, roasted garlic, olive tapenade tomato jam, dried oregano	
Warm Jumbo Pretzel	9
whipped cheese spread & honey mustard dip	
Pimento Mac & Cheese	7
topped with toasted garlic breadcrumbs (add bacon - 9)	

EVANS BREWING FEATURED BEERS

Pollen Nation Honey Blonde Ale	6
Blonde ale brewed with orange blossom honey	
The Joaquin Dead Mexican Red	
Malt forward amber ale with hints of caramel and toffee	
OC Pale Ale	
Traditional Pale, light in color and body. Floral and citrus aroma. 60 IBU's	
The krHOPen IPA	
West coast IPA with piney and citrus aroma. 73 IBS's	
Oaklore Brown Ale	
Caramel and nutty brown ale aged on oak chips giving hints of vanilla and oak.	
Chocolate Porter (Nitro)	
Porter brewed with THCO cacao nibs and cold brewed coffee.	
Hefeweizer	
Hefeweizen brewed with coriander and bitter orange peel.	

SOUPS & SALADS

Chicken Tortilla Soup (v)	6
cup	
big bowl 10	
Baby Farmer Green Salad	8
cucumbers, radishes, carrots, tomato, croutons, (add salmon - 13)	
Fall Seasonal Salad	10
spinach, butternut squash, red beets, avocado, manchego, almonds, pickled port onion, spiced vinaigrette (add chicken breast - 13)	
Grilled Steak Caesar	16
romaine, quinoa, avocado, golden raisins, pepitas, parmesan, classic dressing	

Check Bar Menu for Evans Special Releases and Rotating Beers

ON THE BUN

CHOICE OF 1 SIDE	
Evan's Signature Pub Burger	12
blended rib eye & pastrami patty, cheddar, creamy coleslaw, dill pickles, caramelized ipa onions & thousand island (add applewood smoked bacon - 14)	
Bacon Onion Jam Burger	11
blended rib eye & pastrami patty, white cheddar, fried onion strings, baby spinach, evans bbq sauce	
Fried Chicken Schnitzel Sandwich	12
arugula, manchego, charred cherry tomatoes buttermilk ranch on a pretzel bun	
Pulled Pork Sandwich	11
Evan's "Chocolate Porter" BBQ sauce, pimento cheese, pickle chips	
Grilled Portobello Bahn Mi	12
pickled carrot & daikon, cucumbers, jalapeños, fresh herbs, sriracha aioli	
Spicy Pepperoni Flatbread	10
marinara, roasted garlic, red pepper flakes, shredded mozzarella & grated aged parmesan reggiano	

DRINKS

Coke	Cold Brew Iced Tea	Abita Rootbeer	3
Diet Coke	Fresh Lemonade	Ginger Ale	*4
Sprite	Fresh Berry Lemonade	Monster Energy	
Fentiman's Cherry Cola	French Press Coffee	Bundaberg Ginger Beer*	
	Sole Sparking or Still Water*		

Chef: Amanda Platt



* Consuming raw or undercooked seafood may increase your risk of foodborne illness