

WINGS

- Traditional** or **Boneless** 10.95
Classic Buffalo
Oven Roasted Chicken with caramelized onions
Ginger Sauce
BBQ Sauce
Honey Habanero
Dry Rub - mixed ground spices, blue cheese



MACBAR

- The Classic** - american, cheddar 8.45
Primavera - spinach, fresh tom, herbs, feta 9.95
Mac 'Shroom - roasted mushrooms, fontina, essence of truffle oil 9.95
Margherita - fresh tomatoes, mozz, parmigiana, fresh basil 8.95
Four Cheeses - fontina, smoked gouda, cheddar, mozzarella 9.95

- Calamari Fritti** - grape tomatoes, cherry peppers, tomato sauce, lemon 13.95
Mozzarella Luna (Half Moon) - tomato sauce 10.95
Potato Skin - cheddar, gruyere cheese, bacon 10.95
Hummus - served with warm pita chips 10.95
Avocado Egg Rolls 11.95
Guacamole - freshly made to order 12.45
Tuna Tartare 11.95

KICK OFF

- Nachos de Los Echo** - homemade beef chilli 11.95
Add: Chicken 12.95, Beef 14.45, Chorizo 12.95
Spinach & Artichoke Dip - homemade chips 11.95
Beef Sliders - with cheese & lettuce 10.95
Pulled Pork Sliders - with cole slaw 11.95

- Grilled Shrimp Skewers (2)** 12.95
Perfect Duo - fresh mozzarella wrapped in smoked prosciutto, fired in oven 12.45
Queso Fundido - melted cheese, mixed with either Mexican sausage or peppers, served with your choice of flour or corn tortillas 12.95
Loaded Potato Eggrolls 11.95

BURGERS

100% Black Angus Beef. All Burgers Freshly Made To Order, Served With Fries Or Salad, On Brioche Bun.

- Classic**
 L-T-O 10.95
The Fat Burger
 apple wood smoked bacon, mozzarella luna, pork roll 13.95
Echo Burger
 Gruyere cheese, cajun spices, pico de gallo, avocado 12.95
Gossip Burger
 creamy brie, fig preserves, applewood smoked bacon, lettuce, tomatoes, and our special sauce 14.95

- Echo Knife & Fork**
 sauteed onions, roasted tomatoes, fresh mushrooms, melted swiss cheese No Bun 12.95
BBQ Pork Burger
 apple wood smoked bacon, pork roll, L-T-O, pulled pork 12.95
The Vegetarian
 black bean, mixed vegetables, avocado, organic quinoa, pico de gallo 10.95

- Aloha Burger**
 Guava, gruyere, special bbq sauce, pineapple, guacamole, L-T-O 13.95
Turkey BLT Burger
 all natural ground turkey, apple wood smoked bacon, tomatoes, avocado, cranberry mustard 12.95
Bacon Cheddar Burger
 apple wood smoked bacon, L-T-O, avocado 12.45
The Beer's Mate
 with pickled vegetables, mozzarella & american cheese, L-T, our special sauce, served with fried pickle chips 13.95

SPECIALTIES

Ask Server For Other Daily Specials

- Snow Crab Legs** - served with linguini in a special garlic lemon butter sauce 24.95
Sesame Seared Tuna - served with cherry tomatoes, asparagus and red wine sauce 29.95
Seared Scallops - large sea scallops, green squash, onions, yellow squash, topped with caramelized spicy pineapple sauce 27.95
Salmon - pan roasted, with pistaschio butter, rice, spinach and garlic olive oil 23.95
Chicken & Shrimp De Pesto - over linguine 21.95
Chicken Chipotle - sauteed chicken breast with a mix of chipotle sauce, with onions, green & red peppers, over our Mexican rice 21.95
Stuffed Chicken Tuscan - stuffed with prosciutto, mozzarella cheese, marinara sauce over linguine 21.95
Organic Chicken - French cut chicken, over rice, topped with chorizo, mushrooms, roasted peppers glaze, sun dried tomato sauce 21.95
Penne Alfredo - cream reduction, shrimp, grilled chicken & grape tomatoes 21.95
Penne Vodka - prepared with grilled chicken and shrimp 21.95
Churrasco - skirt steak, marinated for 24 hours, rice, black beans and finished with chimichurri sauce 25.95
Charcoal Broiled Rib Eye - cooked to perfection, with rosemary, green scallions, served with potatoes & vegetables 29.95
Baby Back Ribs - "falling off the bone," served with potatoes & vegetables, and a touch of whiskey 26.95
El Molcajete - a Mexican delight, prepared in a special volcano rock bowl

Choice Of: Beef 21.95, Shrimp 22.95, Sausage 18.95, Chicken 20.45
Combo Of Two - 23.95 - Combo Of Three - 24.95

- Beef Gyro** - sliced gyro with tzatziki sauce, chopped L-T-O, on a pita 10.95

SIGNATURE SANDWICHES

Served With French Fries Or Salad

- Seared Tuna Steak**
 seared rare, with garlic aioli, L-T-O, on brioche bun 14.95

FLATBREADS

- Smoked Gouda Cheese & Chicken** - sun dried tomatoes, avocado, corn, roasted peppers, rosemary 11.95
Mediterranean - eggplant, roasted tomatoes, olives, feta, garlic & basil 11.95
Philly Cheese Steak 11.95
Buffalo Chicken - blue cheese crumbles 11.95
Chipotle Taco - chicken, refried beans, chipotle, avocado, cilantro, lettuce, tomato sauce, garnished with ranch dressing 11.95

BRICK OVEN PIZZA

- Classic** - tomato sauce, house mozzarella, fresh basil 12.95
Sopressata - tomato sauce, house mozzarella, salami, sausage, chili garlic, oregano 14.95
Delizia - tomato sauce, house mozzarella & arugula 12.95
Bianca - house mozzarella, parm cheese, garlic, fresh basil 12.95
Truffle Funghi - tomato sauce, mushrooms, truffle oil, arugula, house mozzarella 13.95
La Chevre - tomato sauce, house mozzarella, goat cheese, fresh tomatoes, caramelized, onions, mushrooms 13.95
Prosciutto - mozzarella, oregano, pecorino, E.V.O. 13.95
Sausage & Pepperoni - tomato sauce & house mozzarella 13.95

- The Grilled Cheese** - sun dried tomato, fresh spinach, roasted peppers, mozzarella cheese 10.95
Peppered Pulled Pork - braised in BBQ sauce, cole slaw, on ciabatta bread 11.45
Chicken Souvlaki - tender cuts of grilled chicken, tzatziki sauce, chopped L-T-O, on a pita 10.95
Crab Cake - avocado, tomatoes, red onions, horseradish mayo, on ciabatta bread 13.95
Meet The Parm - Chicken Eggplant with tomato sauce & mozzarella, on ciabatta bread 12.95
Veal Parmagiana - on ciabatta bread 13.95
Grilled Chicken Cobb - apple wood smoked bacon, tomato, gorgonzola, arugula, lime basil aioli, on ciabatta bread 10.95
Pecorino Chicken Cutlet - roasted red pepper, arugula, lime basil aioli, on ciabatta bread 12.95
Grilled Portobello Mushroom
 gruyere cheese, arugula, lime basil aioli, on ciabatta bread 12.95
Philly Cheesesteak
 with peppers, onions, mushrooms & American cheese on ciabatta bread 12.45

CHICKEN TOSTADAS

- 14.95
 chicken, pico de gallo, avocado, lettuce, sour cream, refried beans, served over crispy tortillas

GOURMET TACOS (3)

- 10.95
Chicken Sausage Steak
Pulled Pork
Grilled Shrimp

SOUPS

- 4.95
Our Soup Of The Day
 Ask Your Server

SALADS

Tropical - blackberries, mango, kale, pomegranate, blood oranges, cucumbers with mango-lime dressing	12.95
Summer Garden - jicama, strawberries, blood oranges, mixed greens with white balsamic vinaigrette	12.95
South Western BBQ Chicken - avocado, black beans, corn, tomato, romaine lettuce, garnished with onion strings, served with lime buttermilk dressing	12.95
Echo - baby field greens, pistachios, dried cranberries, grape tomatoes, cherry vinaigrette	12.95
Baby Kale - edamame, onions, dried cranberries, candied walnuts, white balsamic vinaigrette	12.95
Beets & Farro - farro, onions, feta, cucumbers, cooked beets, white balsamic	12.95
Crab - arugula, basil, tomatoes, white balsamic vinaigrette	13.95
California Greek - ripe tomatoes, feta, olives, red onions, capers, oregano, avocado, green peppers, Greek vinaigrette	13.95
Cobb - chopped romaine, avocado, hard boiled egg, apple wood smoked bacon, diced chicken breast, tomatoes, crumbled bleu cheese, tossed in our house dressing	13.95
Asian Sesame - mixed field greens, grape tomatoes, sesame seeds, wonton strips, almonds, tossed in our homemade ginger dressing	12.95
Caesar - crispy romaine, shaved cheese, croutons	11.95
Tex-Mex - in a large tortilla bowl, black beans, corn, mixed greens, tomatoes, shredded Monterey jack & cheddar cheese, tossed in cilantro - lime - peanut vinaigrette	12.95

Add To Any Salad: Chicken 3.95, Steak 4.95, Salmon 5.95, Shrimp 5.95, Sliced Seared Tuna 9.95

SIDES

Creamy Mashed Potatoes	4.25
French Fries	3.45
Sweet Potato Fries	4.45
Parmigiana Truffle Fries	4.95
Homemade Onion Rings	5.25
Homemade Cole Slaw	4.95
Sauteed Spinach With Garlic	5.95
Mixed Vegetables	5.25
Corn On The Cob	4.95
House Salad	5.95
Fried Pickle Chips	3.75

COCKTAIL LIST

- Cappuccino Martini** - stoli vodka, frangelico, kahlua, rum chata & espresso topped with whipped cream & cinnamon
- Caramel Apple Martini** - stoli vodka, butterscotch schnapps, apple pucker, garnished with caramel swirl
- Infused Pineapple Martini** - fresh cut pineapples, infused in stoli vodka
- Pineapple Mojito** - mint, simple syrup, pineapple juice, fresh lime juice, captain morgan
- Raspberry Ginger Mojito** - muddled raspberries, lemon & mint, bacardi, stoli razz vodka, topped with ginger beer
- Blueberry Mojito** - muddled fresh blueberries, lemon & mint, bacardi rum, stoli blueberi topped with club soda
- Bourbon Tea Lemonade** - Elijah Craig, lemonade, black tea, honey water & mint
- Minty Mango Tea** - Patron Mango, unsweetened iced tea, lemonade & muddled mint
- Bulleit 22** - bulleit rye, don julio tequila, fresh lime juice, sugar cane syrup, topped with ginger beer
- Sangria** (red or white)

SPARKLING & WHITE WINE

Canella Prosecco (Italy)	8
Korbel Brut (California)	35
Moet & Chandon "Imperial" (France)	75
Barone Fini Pinot Grigio (Italy)	9
Nobilo Sauvignon Blanc (New Zealand)	9
Guenoc "Lake County" Chardonnay (Calif.)	8
Simi Chardonnay (California)	11
Chalkhill Chardonnay (California)	37
Bluefeld Riesling (Germany)	8
Perrin Rose Reserve (France)	8
Cakebread Chardonnay (California)	72
Groth Sauvignon Blanc (California)	43
Jermann Pinot Grigio (Italy)	52
Cloudy Bay Sauvignon Blanc (New Zealand)	55

WINE LIST

Piccini Chianti (Italy)	8	36
Parker Station Pinot Noir (California)	9	36
Ruta 22 Malbec (Argentina)	9	36
Ruffino Chianti Superiore (Italy)		27
Renwood Zinfandel (California)	9	36
Toasted Head Merlot (California)	9	36
Hidden Crush Cabernet Sauvignon (California)	8	32
Josh Cabernet Sauvignon (California)	10	39
Ken Wright Pinot Noir (Oregon)		45
Charles Krug Cabernet Sauvignon (California)		55
Silverado Merlot (California)		65
Chimney Rock Cabernet Sauvignon (California)		110
Foley Johnson Meritage (California)		58
Joseph Phelps Pinot Noir (California)		47
Banfi Brunello (Italy)		110
The Cleaver Red Blend (California)		37
Rutherford Hill Cabernet Sauvignon (California)		68

HOT DRINKS

Regular Coffee	2.95
Espresso	3.45
Cappuccino	4.45
Latte	4.45
Hot Chocolate	2.95
Assorted Special Teas	2.95

COLD DRINKS

Assorted Coca Cola Flavors	2.95
Iced Coffee	2.95
Fredo Espresso (European)	3.95

MILKSHAKES

(Ask Server For Flavors) 5.95

KIDS CORNER

up to 10 years old

Mozzarella Luna (Half Moon)	
Fried Chicken Fingers	
Beef Sliders - with cheese & lettuce	
Classic Mac & Cheese (no fries)	
Classic Pizza (no fries)	
served with fries, soft drink <u>or</u> ice cream	8.45

DESSERTS

Homemade Cheese Cake	6.45
with fresh fruit	8.45
Homemade Greek Baklava	6.45
Fresh Homemade Yogurt - with honey & walnuts	6.95
Ice Cream (ask server for flavors)	6.45
Sorbet (mango, lemon, raspberry)	6.95
Vail Extravaganza (sorbet, mixed berries whipped cream)	9.45
Fried Ice Cream	8.95
The Ultimate Banana Split	12.95
Echo Chocolate Mousse Cake	7.95
Carrot Cake	7.95
Tiramisu	7.95
Banging Banana - with ice cream on the side	9.45
Chocolate Molten Lava	7.95
Cannoli Cream	6.45
Churros	7.95
Bacon S'Mores Chocolate Lava Cake	12.95
Cinnamon Sugar Grilled Pineapple A'la Mode	12.95
Nutella Pizza with Fruit	13.00

Gift Certificates Available

If you have a food allergy, please speak to the chef, manager or your server.

Consuming raw or undercooked red meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.