

Eve's Waterfront

Happy Saturday

EARLY RISERS

HUEVOS RANCHEROS ... \$15

two over easy eggs - refried beans - warm tortillas - avocado - salsa

BAKED FRITTATA ... \$12

bell peppers - spinach - goat cheese - mixed greens

FRIED CHICKEN BENEDICT ... \$15

two poached eggs - jalapeno hollandaise - english muffins - breakfast potatoes

BUTTERMILK DROP BISCUITS AND SAUSAGE GRAVY ... \$14

sunny side eggs - breakfast potatoes

THREE STACK RICOTTA PANCAKES ... \$15

bourbon maple syrup - bacon - breakfast potatoes

SALTED CARAMEL FRENCH TOAST ... \$12

vanilla whipped cream - seasonal fruit

PASTRAMI HASH ... \$15

potatoes - bell peppers - onions - garlic confit - poached egg - grilled sourdough

LEISURE LUNCH

GRILLED LITTLE GEMS CAESER SALAD ... \$10

sourdough crisps - shaved asiago - eve's dressing

WHITE WINE STEAMED P.E.I MUSSELS ... \$14

garlic - shallots - pepperoncini - tomatoes - fresh herbs - grilled sourdough

FRIED MONTEREY CALAMARI MISTO ... \$13

lemons - jalapenos - olives - fennel - cocktail sauce

GRILLED BABY OCTOPUS ... \$13

spicy lemon vinaigrette - radishes - scallion oil

KOREAN STYLE WINGS ... \$12

gojuchang - sesame - house kimchi

DOCKSIDE DUNGY MELT ... \$20

fresh dungeness crab - avocado - jack cheese - pickled jalapeno - scallion aioli

FRIED CHICKEN SANDWICH ... \$15

mary's organic chicken - fresh mozzarella - spicy slaw - chimmichurri

EVE'S ULTIMATE BURGER ... \$16

grass fed angus - hobb's bacon - smoked cheddar - caramelized onion - smoked cheddar - house pickles

** no substitutions please **

18% service charge added to parties of 6 or more

please inform us of any dietary restrictions

we can accommodate four maximum credit card payments per table/party

SPECIALTY COCKTAILS

\$10

EVE'S SUNSET

pineapple infused vodka - lime juice - pineapple juice - raspberry liquor

EMBARCADERO 75

gin - house infused citrus juice - bubbles

CADDILAC MARAGARITA

silver tequila - agave syrup - citrus juice - tajin salt rim

RYE NOIR

george dickle rye - lemon juice - simple syrup - pinot noir float.

DARK & STORMY

goslings dark rum - lime juice - bundaberg ginger beer

WINES BY THE GLASS

ROSES & WHITES

chateau du rouet rose, provence fra 2015 10/40

peju rose, napa valley 2015 9/35

bollini pinot grigio, trentino ita 2015 8/32

peju sauvignon blanc, napa valley 2015 8/30

accadia verdicchio di jesi, marche ita 2015 10/40

colome torrontes, salta arg 2015 8/30

raeburn chardonnay, russian river 2014 10/45

REDS

calista pinot noir, anderson valley 2013 12/45

starmont pinot noir, carneros 2013 12/46

domaine de cristia grenache, rhône fra 2014 8/32

viña bujanda tempranillo, rioja esp 2013 9/36

notes winery merlot, buellton ca 2012 9/36

seghesio zinfandel, sonoma 2014 10/40

twenty rows cabernet sauvignon, napa 2014 12/46

BEERS ON TAP

\$7

Golden State Mighty Dry Cider - ABV 6.9% : 12 IBU's

North Coast Scrimshaw Pilsner - ABV 4.4% : 22 IBU's

Trumer Pilsner - ABV 4.9% : 26 IBU's

Fieldwork Hoppy Pilsner - ABV 5.3% : 50 IBU's

Modello Especial Lager - ABV 4.4% : 5.5 IBU's

Anchor Steam - ABV 4.9% : 35 IBU's

Hen House Saison 5.5% ABV : 20 IBU's

Blue Moon Wheat - ABV 5.4 : 3.49 IBU's

Boont Amber Ale 5.8% ABV : 16 IBU's

Drake's 1500 American Pale Ale - ABV 5.5% : 48 IBU's

Mad River Jamacia Red Ale - 6.5% ABV : 45.3 IBU's

Racer 5 IPA - ABV 7.5% : 75 IBU's

North Coast Stellar IPA 6% ABV : 59 IBU's

Oaktown Brown Ale - ABV 6.7% : 71 IBU's

Old Rasputin Imperial Stout - ABV 9% : 75 IBU's

Faction Puddy Porter 7.5% ABV : 28 IBU's