



MENU



PUPUS (Appetizers)

OUR SIGNATURE FRIES

Crispy fries tossed in fresh garlic (kalika), parsley butter & parmesan cheese.

HAWAIIAN CEVICHE

Fresh Sea Bass cooked in citrus, pineapple juice, sriracha chili, coconut milk, cilantro & garlic. Topped with fresh pineapple, red onion and cilantro. Served with our homemade wonton chips.

Recommended Beer Pairing: "Modelo"

LUMPIA

Freshly made ginger, parsley chicken and shrimp wrapped eggroll, drizzled with a sweet chili sauce on a bed of green leaf.

WINGS

Smothered in classic Buffalo, BBQ or Honey Hot Sauce. 1/2 Dozen.

MACHO NACHOS

Our homemade tortilla corn chips, topped with black beans, smoked pork, queso fresco, cotija and oaxaca cheese fire melted, and finished off with pineapple strawberry-mango pico, jalapenos, sour cream, and an avocado tomatillo puree.

Recommended Beer Pairing: "VIPA"

POKE TACOS *

Ahi Tuna, shoyu, green onions, chili flakes, wakame, avocado, tobiko, drizzled with a pineapple garlic aioli. Served in a wonton taco shell.

Recommended Beer Pairing: "Sapporo"

WOOD FIRED PIZZA

PEPPERONI

Mozzarella and pepperoni

HAWAIIAN

Mozzarella Cheese, Pineapple, and Ham

CHEESE

Mozzarella cheese pizza

MARGHERITA

Mozzarella cheese tomato sauce and fresh basil,

BBQ CHICKEN

BBQ chicken, mozzarella cheese, onions, garlic drizzle

VEGETERIAN

Mozzarella cheese, black olive, red onion, red and green bell peppers.

FROM THE GARDEN

TOSSED GREEN GARDEN HOUSE SALAD

Tossed greens, shredded carrot, tomato, cucumber, parmesan cheese, and croutons with your choice of ranch, blue cheese, or balsamic vinegarette dressing.

NAPA ASIAN SALAD

Shredded carrots, Napa cabbage, red cabbage, fried egg noodles, and sesame seed, drizzled with tangy Asian dressing.

Add shrimp \$6

Add chicken \$4

DOCK TO DISH

VIP FISH TACOS

Two Tempura Cod Fish Tacos, served with cabbage topped with our house tropical strawberry pineapple mango pico & drizzled with sriracha sour cream.

Recommended Beer Pairing: "Scrimshaw"

FISH & CHIPS

Tempura Fried Cod served over a bed of crispy french fries. Served with tartar sauce & malt vinegar.

Recommended Beer Pairing: "Scrimshaw"

SMOKED ALBACORE TUNA BOWL *

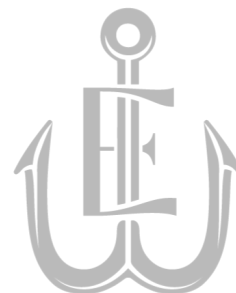
Smoked albacore tuna with white rice served on a bed of green leaf garnished with micro greens, scallions, avocado, and crispy onion strips. Finished with white pineapple garlic aioli.

Recommended Beer Pairing: "Sapporo"

TROPICAL SHRIMP TACOS

2 shrimp tacos sauteed in a buttery aioli sriracha sauce. Served in a corn tortilla, topped with red & green cabbage, pineapple pico & a slaw dressing sauce.

Recommended Beer Pairing: "Taco Truck"



We Cater !

edgewatereatery.com

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

Food Allergy Concerns?

Despite taking every precaution, we cannot guarantee that our menu items are free of trace amounts of nuts, tree nuts, wheat, dairy, eggs, soy, fish, shellfish, or other allergens.



EDGEWATER EATERY

MENU



FROM THE RANCH

EDGEWATER BURGER

\$15

Seasoned 1/2 pound Angus Burger Patty with melted cheddar cheese and toasted on an oil top brioche bun smothered in our house-made Edgewater Sauce. Served with our signature fries. Recommended Beer Pairing: "VIPA"

BBQ BACON BURGER

\$17

Seasoned 1/2 pound Angus Burger Patty, bacon, melted cheddar cheese, topped off with a beer-battered fried onion ring. Served with our signature fries. Recommended Beer Pairing: "Farmers 530"

BAHN MI TACOS

\$14

Two Tacos. Smoke Pork Butt is finished with pickled vegetables, cilantro, red onion, lime & tomatillo green sauce. Recommended Beer Pairing "Modelo"

QUESADILLA

\$12

Melted cheese served in a warm flour tortilla topped with parmesan cheese drizzled with green sauce & sour cream.
Add Chicken \$4
Add Shrimp \$6

SMOKED BEEF TRI TIP SANDWICH

\$14

Tri-Tip cooked "low and slow" in our smoker, served on a Telera Roll, topped with green leaf, sliced tomato, red onion, and creamy garlic sauce. Recommended Beer Pairing="Modelo"

SMOKED PORK SANDWICH

\$14

Smoked pork butt on a bolillo bread topped with red and green cabbage, red onion and drizzled tomatillo and BBQ sauce. Served with coleslaw. Recommended Beer Pairing: "Modelo"

TURKEY BACON AVOCADO SANDWICH

\$14

Texas Toast stacked with turkey, green leaf lettuce, avocado and tomato dressed with honey mustard spread.

CHICKEN TENDER BASKET

\$13

Three crispy chicken tenders served with our signature fries. Catsup and Ranch sauce is included.

SMOKED SAMPLER PLATTER

\$30

Smoked ribs, smoked sausage, smoked tri-tip, coleslaw, cornbread, and fries. Recommended Beer Pairing: "VIPA"

KIDS MENU Age 10 and under

GRILLED CHEESE

\$9

Everyone's favorite, creamy melted American Cheese sandwich.

QUESADILLA

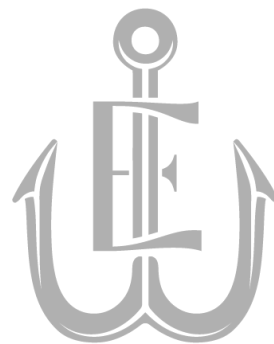
\$9

Melted Cheese served in a warm flour tortilla.
Add chicken \$2

CHICKEN STRIPS

\$10

Two chicken strips served with crispy french fries.



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