



# STARTERS

## Calamari Strips

Golden fried in our own award winning organic light beer batter with house Cajun seasoning.

Served with your choice of cocktail or tartar sauce. - \$16.49

## Redwood Log Deck

House seasoned Cajun chicken with cheddar-jack cheese hand wrapped in a flour tortilla and fried to a golden crisp.

Served with your choice of ranch or chipotle ranch. - \$14.99

## Mozarella Cheese Sticks

Coated in seasoned Italian bread crumbs then fried to a golden brown. Served with ranch or marinara. - \$12.99

## Side of French Fries

House Seasoned - \$9.99

Sweet Potato - \$11.99

Tater Tots - \$11.99

## Add The Works!

Fresh garlic, parmesan, and shredded cheddar-jack cheese melted on top of any french fry option + \$3.99

## Onion Rings

Award winning organic beer battered and fried to golden perfection. Served with ranch. - \$11.99

## Potato Skins

Crisp fried potato halves with shredded cheddar-jack cheese, green onions and bacon.

Served with ranch and sour cream. - \$14.99

## Nachos

House-made tortilla chips topped with black beans, shredded cheddar-jack cheese, diced tomato, green onions, olives, guacamole, sour cream, and a side of house-made salsa. - \$14.49

Add shredded chicken or ground beef + \$5.49

# CHILI & CHOWDER

## Tri-Tip Chili

Our famous homemade chili with chunks of smoked tri-tip topped with shredded cheddar-jack cheese and diced onions.

Cup \$6.99 / Bowl \$8.99

## ERB Famous Clam Chowder

Traditional creamy New England style with plenty of CLAMS, potatoes, bacon, onion and spices. Cup \$6.99 / Bowl \$8.99



# SALADS

## Thai Peanut Salad

Fresh grilled chicken tossed in a spicy Thai peanut sauce on a bed of seasonal greens, bell peppers, carrots, red cabbage, peanuts, green onions, and sesame seeds. Served with a side of soy ginger dressing. - \$16.99      Shrimp - \$17.99

## Brewhouse Cobb Salad

Fresh crisp lettuce layered with chopped grilled chicken breast, bacon, hard boiled egg, diced tomato, avocado, and bleu cheese crumbles. Served with your choice of dressing, and garlic bread. - \$18.99      Steak - \$21.99

## Taco Salad

Shredded chicken or seasoned ground beef and black beans in a golden fried flour tortilla bowl. Topped with shredded cheddar-jack cheese, olives, diced tomato, green onions, sour cream and guacamole. Served with a side of house-made salsa and choice of dressing. - \$15.99

## Caesar Salad

Crisp romaine lettuce, croutons and parmesan cheese tossed in Caesar dressing. Full - \$15.99      1/2 Portion - \$13.49  
Add grilled chicken breast, vegan chicken, or shrimp + \$5.99

## The Garden Gulch

Seasonal greens, bell peppers, tomato, olives, carrots, garbanzo beans, avocado, and sesame seeds. Served with choice of dressing. Full - \$15.99      1/2 Portion - \$12.99  
Add grilled chicken breast, vegan chicken, or shrimp + \$5.99

## Black & Bleu Salad

A bed of fresh spinach with red onion, green onion, candied walnuts, bleu cheese crumbles, and thin sliced New York steak. Served with champagne vinaigrette. - \$18.99

## Choice of Dressing

House-made Ranch • Chipotle Ranch • Caesar  
Soy Ginger • Bleu Cheese • Honey Mustard • Thousand Island  
Balsamic Vinaigrette • Champagne Vinaigrette



CHECK OUR CHALKBOARD FOR DAILY SPECIALS



**GOLD**

## Battered in our Award Winning Organic Beer Batter

### Fish and Chips

Crisp fried in our house-made award winning organic beer batter. Served with fries, tartar sauce, and lemon wedge - \$18.49

### Shrimp and Chips

Served with fries and your choice of tartar sauce or cocktail sauce, and a lemon wedge - \$18.49

### Chicken and Chips

Beer battered and panko crusted. Served with fries and your choice of dipping sauce - \$17.99

Ask your server about sweet potato fries and other tasty french fry upgrades!

Burgers and The Classics come with a choice of fries, soup, salad or cole slaw. Upgrade to The Works (fresh garlic, parmesan and a shredded cheddar-jack cheese blend melted on top of fries), sweet potato fries, or onion rings. + \$3.99



## BURGERS



### Extras - Add to Any Burger

Jalapeños • Sautéed Mushrooms •  
Sautéed Onions • Extra Cheese + \$1.49 each  
Avocado • Tri-Tip chili • Bacon + \$3.49 each

### The Brewer

1/2 pound of seasoned certified black angus beef topped with flash fried onions and served on a Brio focaccia bun with choice of cheddar, pepper jack, habanero jack, american, provolone, swiss, or bleu cheese. Served with lettuce, onion, tomato, and pickles - \$19.99

### The Nor Cal

1/2 pound of seasoned certified black angus beef served on a Brio focaccia bun with our own special garlic pepper aioli. With bacon, swiss cheese, avocado, lettuce, tomato, red onion, and pickles. - \$20.95

### The Mattole Westerner

1/2 pound of seasoned certified black angus beef served on a Brio focaccia bun with bacon, sautéed onion, BBQ sauce, and cheddar cheese. - \$20.95

## THE CLASSICS

### Italian Club

Grilled chicken breast, thin sliced ham, provolone cheese, pesto, lettuce, tomato, and red onion on a parmesan crusted Brio focaccia bun - \$17.99

### ERB Crispy Chicken Sandwich

Chicken breast that has been beer battered, panko breaded and then golden fried to perfection. Topped with bacon, melted provolone cheese, cajun mayonnaise, lettuce and tomato. Served on a Brio ladybug roll. - \$17.99

### The Cali 101

Sliced turkey topped with bacon, avocado, provolone cheese, lettuce, tomato, and ranch spread on parmesan crusted sliced sourdough. - \$17.99

### Blackened Chicken Cajun Sandwich

Grilled Cajun seasoned chicken breast topped with jalapeño peppers, bacon, pepper-jack cheese, lettuce, tomato, cajun mayonnaise, cheddar crusted sliced sourdough bread. - \$18.99

# BE NATURAL. DRINK NAKED.

Menu items may contain or come into contact with WHEAT, EGGS, PEANUTS, TREE NUTS, and MILK. Consuming RAW or UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, or EGGS may increase your risk of foodborne illness, especially if you have certain medical conditions.

# FROM THE SMOKER

Our legendary stout smoked meats are prepared onsite in our own custom made Beer-BQ using regional hardwood & smoked to a pink perfection! Behold, the beauty and art of BBQ!

## EEL RIVER'S FAMOUS PASTRAMI REUBEN

A charcuterie dream! Our very own house cured and slow smoked thinly sliced pastrami with swiss cheese, sauerkraut and thousand island on toasted rye bread. Served with choice of side - \$20.99

### French Dip

House smoked, thinly sliced tri-tip piled high on a Brio ladybug roll with a side of au jus. Served with choice of side - \$18.99

### Slow Smoked Pulled Pork Sandwich

Pulled pork slow smoked in house and topped with house-made BBQ sauce, bacon, cheddar cheese and coleslaw. Served on a toasted Brio focaccia bun. - \$17.49

### Tri-Tip Sandwich

House smoked thinly sliced tri-tip topped with pepper-jack cheese, flash fried onions, and your choice of cajun mayo or BBQ sauce on a Brio focaccia bun. Served with choice of side. - \$18.99

# VEGGIE OPTIONS

### Chipotle Black Bean Burger

A savory veggie burger made with a blend of black beans, brown rice, corn, diced tomatoes, and green and red peppers. Served with lettuce, onion, tomato, and pickles on a Brio focaccia bun and your choice of side. - \$17.49

### Vegan Chicken

"Just like chicken" flavor and texture, these vegetable based chicken strips have a premium home-style breading. Served with fries and choice of dipping sauce. - \$16.49

# WINGS

Boneless options available

Salt and Vinegar • Classic Buffalo • BBQ • Thai Peanut • Dry Rubbed Lemon Pepper  
(with freshly squeezed lemon)

Served with choice of ranch or bleu cheese dipping sauce  
1 Pound - \$14.49 extra sauce +.50 each

Smoked Wings - 1 pound \$15.99

# SMALLER MEALS

### Burger Basket

Served on a wheat bun with choice of side - \$13.99

### Chicken and Chips Basket

Served with fries and dipping sauce - \$13.99

### Fish and Chips Basket

Served with fries and tartar sauce - \$13.99

### Corn Dog Basket

Served with choice of side - \$11.99



# BEVERAGES

Coke • Diet Coke • Cherry Coke • Sprite • Dr. Pepper • Barq's Root Beer • Fuze Raspberry Iced Tea • Minute Maid Lemonade • Freshly Brewed Iced Tea • Humboldt Bay Coffee • Hot Tea All you can drink - \$3.49

Milk • Apple Juice • Orange Juice • Hot Chocolate  
- \$3.49 each (no refills)

Shirley Temple or Roy Rogers  
- \$3.99 each (no refills)

## HOMEMADE DIPPING SAUCES

"The Sauce" • Ranch • BBQ • Honey Mustard • Thai Peanut • Wing Sauce • Chipotle Ranch • Bleu Cheese • Garlic Pepper Aioli - \$.75 each

# BE NATURAL. DRINK NAKED.

No split checks and 18% gratuity added on parties of 8 or more.