



not your ordinary sides

Epik Fries GF V	2.49	Beer Battered Bacon (warning: addictive) GF	4.99
Cheese Fries GF VG	3.79	Apple-wood Bacon, Battered & Fried, with Spicy Mayo	
Fries with a Side of Cheddar-Pepperjack Cheese Sauce		Bacon, Egg & Fries GF	5.99
Gravy Fries GF	3.79	Gravy Fries, Over Easy Egg, Bacon, Spicy Mayo Drizzle	
Fries Covered with Housemade Gravy		Four Cheese Fries GF	5.99
Truffle Parmesan Fries GF VG	3.89	Fries covered in Brie, Feta, Parmesan, Cheese Sauce	
Sweet Potato Fries GF V	3.49	Bacon Cheese Fries GF	5.99
Cider Vinegar Slaw GF V	2.69	Fries, Cheese Sauce, Bacon, Green Onion, Jalapeno	
Beer Battered O-Rings GF V	3.79	Foie Gras & Fries GF	12.99
House Side Salad GF V	2.79	Fries, Fresh Grated Parmesan, Foie Gras, Truffle Oil	
Shredded Lettuce, Pickled Veggies, Tomato, Sesame-Ginger Dressing		Fries for Dinner (dine in only) GF	29.99
Fry Dips GF	.99	Fries, Sweet Potato Fries, Warmed Pancetta, Parmesan, 3 Over Easy Eggs, Foie Gras, Wild Mushrooms, Truffle Oil, Green Onion, Side of Balsamic Mayo	

Cinnamon Sugar	Spicy Mayo	Ranch
Wasabi Mayo	Honey Mustard	

e|b SIGNATURE sauce

Latin inspired with Cilantro, Jalapeno & Parmesan

old skool burgers

Old Skool Rules

Rule # 1: Choose Your Burger

Fresh Ground Beef	Bison
1/4 pound 5.49	n/a
1/3 pound 6.49	+2.50
1/2 pound 7.49	+3.00

All Natural Chicken Burger	4.99
Housemade Veggie Burger	4.99
Ahi Tuna Burger	6.99

Rule # 2: Burgers Got Bun Hun

Brioche, Wheat, Baguette, or Pretzel Bun (+1.00)
Gluten Free Bun (+2.00)

Rule # 3: Standard Toppings

Old Skool Burgers come with Lettuce, Tomato & Pickle

Rule # 4: Some Things Cost Extra

Add Cheddar, Swiss, Bleu or Pepper jack	.50
Add Brie, Feta or Cheese Sauce	.99
Add Goat Cheese	1.29
Add Red Dragon Cheddar	2.29

Add Apple-wood Smoked Bacon	1.09
Add Red Wine Bacon Jam	1.49

Add Fried Egg	.99
Add Guacamole	.99
Add any sauce from the menu	.39
Add any veggie topping from the menu	.25
Add any premium topping from the menu	.50

Rule # 5: Cooked to Perfection

1/3 and 1/2 pound burgers are Cooked to Temperature
1/4# Burgers are Always Well Done

Consumer Advisory: Consuming raw or undercooked meat, eggs, poultry or seafood increases your risk of contracting a foodborne illness- especially if you have certain medical conditions.

Kid’s Combo 6.49 only for those 10 and under please
1/4# burger topped with Pickles, ½ order Fries,
Small Fountain Soda

handspun milkshakes

Make any shake a malt for .99

Vanilla GF*	3.99
Chocolate GF*	3.99
Strawberry GF*	4.29
Lemon Basil GF*	4.49
Mango GF*	4.29
Chocolate Covered Strawberry GF*	4.49
Southern Banana Pudding	4.49
Cinnamon Dolce GF*	4.49
White Heat (jalapeno & white chocolate) GF*	4.79
Chocolate Brownie	4.99
Butter & Honey GF*	4.99
Nutella GF*	4.99
Avocado GF*	5.49
Elvis (banana, peanut butter, bacon) GF*	5.49

*Shakes must be ordered “no cookie” for GF

For the Grown Ups (contains alcohol 21+)

Stout Ice Cream Float	7.99
Chocolate Cabernet Milkshake	7.99



@epikburger
Korey Konopasek @epikburger
facebook.com/epikburger

GF = made without ingredients that contain gluten
GF* = GF if ordered with GF bun (+\$2)
V = vegan VG = vegetarian L = lettuce, T = tomato, O = red onion

fresh ground beef • bison burgers

ahi tuna

all-natural chicken

veggie burgers

Make any beef burger a **BISON BURGER**. Available in 1/3# (+ 2.50) AND 1/2# (+3.00) sizes.

	1/4 #	1/3 #	1/2#	Beer/Vino Pairings
Epik Burger GF* <i>Pancetta, Brie, Cornichons, Balsamic Mayo, LTO</i>	7.49	8.49	9.49	Cider/Pinot Noir
Epik BBQ Burger GF* <i>BBQ Sauce, Cheddar, Cider Vinegar Slaw, Onion Ring</i>	6.99	7.99	8.99	Stout/Syrah
Epikurean Burger GF* <i>Foie Gras, Pancetta, Cornichons, Blackberry Jam, Truffle Oil</i>	14.49	15.49	16.49	IPA/Gewürztraminer
Le Steakhouse Burger GF* <i>Maître d’ butter, Caramelized Onions, Cornichons</i>	6.49	7.49	8.49	Pale Ale/Cabernet
Vietnamese Burger GF* <i>Baguette, Pickled Veggies, Cilantro, Jalapeno, Spicy Mayo</i>	6.99	7.99	8.99	IPA/Gewürztraminer
Wild Mushroom Burger GF* <i>Sautéed Wild Mushrooms, Wasabi Mayo</i>	6.99	7.99	8.99	Brown Ale/Cabernet
THE Breakfast Burger GF* <i>Fried Egg, Bacon, Cheddar, Sautéed Peppers, Onions, French Fries</i>	7.49	8.49	9.49	Cream Ale/Pinot Noir
P.B. & Burger GF* <i>Creamy Peanut Butter, Cheddar, Bacon, Spicy Mayo, LTO</i>	7.99	8.99	9.99	Pilsner/Chardonnay
BLT Burger GF* <i>Bacon, Pancetta, Brie, Lettuce, Tomato</i>	7.49	8.49	9.49	Pilsner/Merlot
Red Dragon Burger <i>Red Dragon English Brown Ale & Mustard Cheddar, Red Wine Bacon Jam, Pretzel Bun, LTP</i>	9.49	10.49	11.49	Brown Ale/Pinot Noir
Greek Burger GF* <i>Feta Cheese, Kalamata Olives, Lettuce, Tomato, Greek Vinaigrette</i>	7.49	8.49	9.49	Wheat/Pinot Noir
Huevos Burger GF* <i>Fried Egg, Jack Cheese, Jalapenos, Guacamole</i>	7.29	8.29	9.29	Pale Ale/Chardonnay
Korean BBQ Burger GF* <i>Korean BBQ Marinated Burger, Kim Chi, Fried Egg, Green Onions</i>	n/a	8.99	n/a	Pilsner/Gewürztraminer
Philly Burger GF* <i>Sautéed Peppers, Onions, Mushrooms, Cheese Sauce</i>	6.99	7.99	8.99	Stout/Merlot
Buffalo Fried Burger GF* <i>Battered & Fried, Tossed in Buffalo Sauce, Bleu Cheese, Onion Rings, LT</i>	7.99	n/a	n/a	Wheat/Pinot Grigio
Hawaiian Local’s Burger GF* <i>Spam, Fried Egg, Soy Sauce, Green Onions</i>	7.69	8.69	9.69	Wheat/Chardonnay
Epik Tuna GF* <i>Mango-Jalapeno Relish, Pickled Veggies, Fried Rice Wonton</i>	8.49			Lager/Gewürztraminer
Maguro Bōchō GF* <i>Black Sesame Seeds, Soy Sauce, Pickled Ginger, Wasabi Mayo</i>	7.99			Wheat/Gewürztraminer
Tex-Mex-Tuna? GF* <i>Guacamole, Jalapeno, Cilantro, Tomato</i>	8.39			IPA/Syrah
“Bacon” Chicken Burger GF* <i>Wheat Bun, Turkey Bacon, Honey Mustard, LTO</i>	6.49			Lager/Chardonnay
Buffalo Chicken Burger GF* <i>Buffalo Sauce, Ranch Dressing, LTO</i>	6.49			Wheat/Pinot Grigio
Cordon Bleu Chicken Burger GF* <i>Baguette, Pancetta, Swiss, Parmesan, Mayo, LTO</i>	6.79			Pale Ale/Gewürztraminer
BBQ Chicken Burger GF* <i>BBQ Sauce, Cheddar, Cider Vinegar Slaw, Onion Ring</i>	6.49			Stout/Syrah
Vietnamese Chicken Burger GF* <i>Baguette, Pickled Veggies, Cilantro, Jalapeno, Spicy Mayo</i>	6.49			IPA/Gewürztraminer
Tropical Chicken Burger GF* <i>Mango-Jalapeno Relish, Goat Cheese, LO</i>	6.99			Pilsner/Chardonnay
<i>Our veggie burger patties are made in-house and are gluten free, vegan and made with a base of black beans and garbanzo beans.</i>				
Guac Vegan Burger GF* V <i>Wheat Bun, Guacamole, Jalapeno, LTO</i>	6.49			IPA/Syrah
Wild Mushroom Veggie Burger GF* VG <i>Sautéed Wild Mushrooms, Wasabi Mayo</i>	6.29			Brown Ale/Pinot Noir
Divine Vegetarian GF* VG <i>Brioche Bun, Brie Cheese, Caramelized Onions, Balsamic Mayo, LT</i>	6.99			Cider/Gewürztraminer
Vietnamese Veggie Burger GF* VG <i>Baguette, Pickled Veggies, Cilantro, Jalapeno, Spicy Mayo</i>	6.29			IPA/Gewürztraminer