



not your ordinary sides

Epik Fries GF V	2.49	Beer Battered Bacon (warning: addictive) GF	4.99
Cheese Fries GF VG	3.49	Apple-wood Bacon Battered & Fried, with Spicy Mayo	
Gravy Fries GF	3.49	Bacon, Egg & Fries GF	5.99
Fries Covered with Chicken Gravy		Gravy Fries, Over Easy Egg, Bacon, Spicy Mayo	
Truffle Parmesan Fries GF VG	3.89	Old Skool Burger & Fries GF	7.99
Sweet Potato Fries GF V	2.89	Gravy Fries Topped with our Restaurant Burger, Bacon, Cheddar, Pickle Chips	
Cider Vinegar Slaw GF V	2.49	Four Cheese Fries GF	5.99
Beer Battered O-Rings GF V	3.29	Fries covered in Brie, Feta, Parmesan, Cheese Sauce	
House Side Salad GF V	2.49	Bacon Cheese Fries GF	5.99
Shredded Lettuce, Pickled Veggies, Tomato, Asian Dressing		Fries, Cheese Sauce, Bacon, Green Onion, Jalapeno	
Fry Dips GF	.99	Foie Gras & Fries GF	12.99
Cinnamon Sugar	Spicy Mayo	Gravy	
Wasabi Mayo	Honey Mustard	Ranch	
		Fries for Dinner (dine in only) GF	29.99
		Fries, Sweet Potato Fries, Warmed Pancetta, Parmesan, 3 Over Easy Eggs, Foie Gras, Wild Mushrooms, Truffle Oil, Green Onion, Side of Balsamic Mayo	

old skool burgers

Old Skool Rules		
Rule # 1: Choose Your Burger		
Certified Angus Beef	Grass-fed Beef	
1/4 pound	4.99	+1.00
1/3 pound	5.99	+1.50
1/2 pound	6.99	+2.00
All Natural Chicken Burger	4.49	
Housemade Veggie Burger	4.49	
Ahi Tuna Burger	6.49	
Rule # 2: Burgers Got Bun Hun		
Brioche, Wheat, Baguette, or Gluten Free (+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, Goat Cheese, Feta or Fresh Mozzarella	.89	
Add Bacon, Egg, Spam, Pancetta or Guacamole	.99	
Add any sauce from the menu	.25	
Add any veggie topping from the menu	.25	
Add any premium topping from the menu	.50	
Rule # 4: Cooked to Perfection		
1/3 and 1/2 pound burgers are Cooked to Temperature		
1/4# Burgers are Always Well Done		
Rule #5: Pay Less for Your Children’s Food!		
For children 10 & under only please.		
Kid’s Combo 5.99		
FFB topped with Pickles, ½ order Fries, Small Soda		
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.		

handspun milkshakes

Make any shake a malt for .99	
Vanilla GF*	3.99
Chocolate GF*	3.99
Strawberry GF*	3.99
Lemon Basil GF*	4.49
Mango GF*	3.99
Chocolate Covered Strawberry GF*	3.99
Southern Banana Pudding	4.49
Cinnamon Dolce GF*	4.49
White Heat (jalapeno & white chocolate) GF*	4.49
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

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

Pancetta [pan-CHEH-tuh] Italian bacon cured with salt & spices but not smoked.
Cornichons [KOR-nih-shon] French pickles that are crisp and tart; made from tiny gherkin cucumbers.



certified angus beef • grass-fed beef

ahi tuna

all natural chicken

veggie burgers

	1/4 #	1/3 #	1/2#	Beer/Vino Pairings
Epik Burger GF* <i>Pancetta, Brie, Cornichons, Balsamic Mayo, LTO</i>	6.49	7.49	8.49	Cider/Pinot Noir
Epik BBQ Burger GF* <i>BBQ Sauce, Cheddar, Cider Vinegar Slaw, Onion Ring</i>	6.49	7.49	8.49	Stout/Syrah
Epikurean Burger GF* <i>Foie Gras, Pancetta, Cornichons, Blackberry Jam, Truffle Oil</i>	14.49	15.49	16.49	IPA/Champagne
Le Steakhouse Burger GF* <i>Maître d’ butter, Caramelized Onions, Cornichons</i>	6.49	7.49	8.49	Pale Ale/Cabernet
Wild Mushroom Burger GF* <i>Sautéed Wild Mushrooms, Wasabi Mayo</i>	6.49	7.49	8.49	Brown Ale/Cabernet
THE Breakfast Burger GF* <i>Fried Egg, Bacon, Cheddar, Sautéed Peppers, Onions, French Fries</i>	7.49	8.49	9.49	Pilsner/Pinot Noir
P.B. & Burger GF* <i>Creamy Peanut Butter, Cheddar, Bacon, Spicy Mayo, LTO</i>	7.49	8.49	9.49	Pilsner/Chardonnay
BLT Burger GF* <i>Bacon, Pancetta, Brie, Lettuce, Tomato</i>	6.99	7.99	8.99	Pilsner/Merlot
Italian Burger GF* <i>Tomato Sauce, Fresh Mozzarella, Pancetta, Pesto, Tomato</i>	6.99	7.99	8.99	Lager/Pinot Noir
Greek Burger GF* <i>Feta Cheese, Kalamata Olives, Lettuce, Tomato, Olive Oil Mayo</i>	6.49	7.49	8.49	Wheat/Pinot Noir
Huevos Burger GF* <i>Fried Egg, Jack Cheese, Jalapenos, Guacamole</i>	6.79	7.79	8.79	Pale Ale/Chardonnay
Korean BBQ Burger GF* <i>Korean BBQ Marinade, Kim Chi, Fried Egg, Green Onions</i>	7.49	8.49	9.49	Pilsner/Gewürztraminer
Philly Burger GF* <i>Sautéed Peppers, Onions, Mushrooms, Cheese Sauce</i>	6.49	7.49	8.49	Stout/Merlot
Buffalo Fried Burger GF* <i>Battered & Fried, Tossed in Buffalo Sauce, Bleu Cheese, Onion Rings, LT</i>	6.99	n/a	n/a	Wheat/Pinot Grigio
Vietnamese Burger GF* <i>Baguette, Vietnamese Slaw, Cilantro, Jalapeno, Spicy Mayo</i>	6.49	7.49	8.49	IPA/Gewürztraminer
Deep South Burger GF* <i>Bacon Fat Sautéed Collard Greens, Bacon, Mustard Seeds</i>	6.49	7.49	8.49	Brown Ale/Pinot Noir
Hawaiian Local’s Burger GF* <i>Spam, Fried Egg, Soy Sauce, Green Onions</i>	6.99	7.99	8.99	Wheat/Chardonnay
Epik Tuna GF* <i>Mango-Jalapeno Relish, Pickled Veggies, Fried Rice Wonton</i>	7.99			Lager/Gewürztraminer
Maguro Bōchō GF* <i>Sesame Seeds, Soy Sauce, Pickled Ginger, Wasabi Mayo</i>	7.99			Wheat/Champagne
Tex-Mex-Tuna? GF* <i>Guacamole, Jalapeno, Cilantro, Tomato</i>	7.99			IPA/Syrah
“Bacon” Chicken Burger GF* <i>Wheat Bun, Turkey Bacon, Honey Mustard, LTO</i>	5.99			Lager/Chardonnay
Buffalo Chicken Burger GF* <i>Buffalo Sauce, Ranch Dressing, LTO</i>	5.99			Wheat/Pinot Grigio
Cordon Bleu Chicken Burger GF* <i>Baguette, Pancetta, Swiss, Parmesan, Olive Oil Mayo, LO</i>	5.99			Pale Ale/Gewürztraminer
BBQ Chicken Burger GF* <i>BBQ Sauce, Cheddar, Cider Vinegar Slaw, Onion Ring</i>	5.99			Stout/Syrah
Vietnamese Chicken Burger GF* <i>Baguette, Vietnamese Slaw, Cilantro, Jalapeno, Spicy Mayo</i>	5.99			IPA/Gewürztraminer
Tropical Chicken Burger GF* <i>Mango-Jalapeno Relish, Goat Cheese, LO</i>	5.99			Pilsner/Chardonnay
Parmesan Chicken Burger GF* <i>Tomato Sauce, Pesto, Parmesan, Fresh Mozzarella, Tomato</i>	5.99			Lager/Pinot Grigio
Guac Vegan Burger GF* V <i>Wheat Bun, Guacamole, Jalapeno, LTO</i>	4.99			IPA/Syrah
Wild Mushroom Veggie Burger GF* VG <i>Sautéed Wild Mushrooms, Wasabi Mayo</i>	4.99			Brown Ale/Pinot Noir
Divine Vegetarian GF* VG <i>Brioche Bun, Brie Cheese, Caramelized Onions, Balsamic Mayo, LT</i>	5.99			Cider/Champagne
Vietnamese Veggie Burger GF* VG <i>Baguette, Vietnamese Slaw, Cilantro, Jalapeno, Spicy Mayo</i>	4.99			IPA/Gewürztraminer
Le Steakhouse-a-tarian GF* VG <i>Maître d’ butter, Caramelized Onions, Wild Mushrooms, Cornichons, Lettuce</i>	5.99			Pale Ale/Cabernet