

EDEN ABBEY BAR BITES

EMPANADAS

Marinated, slow-cooked fillings wrapped in a flaky pastry shell and fried to perfection. Choose your favorites below!

6.00
each



What's Your Beef? Ground chuck, short rib, and brisket braised with caramelized onion, finely diced veggies, and potatoes. Served with Hopped Chimichurri sauce.

Chicken Al Pastor Chicken breast, marinated in beer, achiote, and a classic blend of seasonings, braised, & tossed with roasted poblanos & Jack cheese. Served with poblano sour cream.

Carnitas de Kalua Hawaiian-style carnitas, marinated & slow-cooked with tamari, sesame oil, sliced ginger, sweet rice wine, cotija cheese & secret spices. Served with Thai Sweet Chili Sauce.

Cheese & Greens Baby spinach sautéed with fresh garlic and extra virgin olive oil. Finished with a dollop of cream cheese and shredded whole milk mozzarella. Served with Hopped Chimichurri.

MONASTERY BITES

Fried Green 'Maters 7.00
Cornmeal battered fried green tomatoes with a big pile of our Chimento Cheese for schmearing.

Pop These! 7.00
Fried jalapeno poppers with our Kabod Quad Chipotle Beer Cheese.

Skewered 10.00
Single marinated and grilled skewer with housemade sauce. **Chicken, Steak or Shrimp**

Buttermilk Chicken Bites 10.00
Tender chicken breast chunks marinated in buttermilk, lightly seasoned and fried. Served with sauce of your choice.



PILE IT UP!

1. Pick a base: Fries or tots, rice, or salad, then...
2. Choose your topping!

STEP 1: CHOOSE A BASE

Fries ✓ or **Tots** ✓ 7.00

A generous pile of the best around, with ketchup. Add beer cheese (\$2) or one of our scratch sauces (\$.75).

Rice Bowl ✓ 6.00

Sticky white rice, perfectly plain and simple OR our homemade Vazquez rice & beans.

Side Salad 8.00

Johnny Pacific ✓ mixed greens, diced mango, fresh raspberries, crumbled goat cheese, housemade balsamic, and honey-candied pecans.

OR

Thai Basil Skeezer Chopped romaine hearts, shaved parmesan, homemade Thai Basil Caesar dressing, and a Brioche crouton.



STEP 2: CHOOSE A TOPPING

Pig Pile 7.00

Our slow cooked, marinated pulled pork, sweet chili sauce, and a sprinkle of cotija & parsley.

Teriyummy 7.00

Seared teriyaki skirt steak, house teriyaki sauce and sesame seeds.

Chicken al Pastor 7.00

Chicken breast, marinated in beer, achiote and a classic spice blend, braised, & tossed with roasted poblanos & Jack cheese, with poblano sour cream.

What's Your Beef? 7.00

Ground chuck, short rib, and brisket braised with caramelized onion, finely diced veggies, and potatoes. Served with chimichurri and a sprinkle of cotija.

Veggie-Lovers 5.00

Sautéed peppers & onions, with housemade guacamole and salsa.

NEED MORE PROTEIN?
DOUBLE THE MEAT FOR ONLY \$5!

ABBAY HOUR SPECIALS!

4-6PM WED-FRI

\$5 EMPANADAS, TACOS, FRIES, TOTS, POPPERS, FG TOMATOES
\$1 OFF BEER & WINE

OUR SAVORY SAUCES:

Teriyaki • Hopped Chimichurri • Thai Sweet Chili
Thai Peanut • Kabod Quad Chipotle Beer Cheese
Bellringer Aioli • Firebreather Aioli • Honey Mustard
Sweet BBQ • Poblano Sour Cream

DRESSINGS:

Buttermilk Ranch • Thai Basil Caesar
House Balsamic Vinaigrette
Blood Orange Vinaigrette

EDEN ABBEY MEALS

TORI'S TACO TRIO

Soft corn tortilla hugging a generous pile of marinated, slow-cooked meat or fish and assorted garnishes. Includes 3 tacos.

**Mix and match only available during Abbey Hour.*

Chicken al Pastor 15.00

Chicken breast, marinated in beer, achiote, and a classic blend of seasonings, braised, & tossed with roasted poblanos & jack cheese. Served with a shredded cabbage, a sprinkle of cotija, and our poblano sour cream sauce.

Teriyaki Tantalizer 15.00

Seared teriyaki skirt steak, pickled red onions, Thai carrot and red cabbage slaw, guacamole, cotija and our housemade teriyaki sauce.

Kalua Killer 15.00

Slow roasted kalua pork, shredded cabbage, pickled red onions, cotija, and Thai Sweet Chili sauce.

Gone Fishin' 18.00

St. Brendan's Irish red **beer-battered snapper** OR **sautéed shrimp**, Thai carrot and red cabbage slaw, tomato, guacamole, radish, cotija and Thai sauce.



ABBAY PLATTERS

SKEWER PLATTERS: Two marinated, tender, grilled skewers paired with a housemade sauce, side salad, and a side of fries or rice.

Flat Iron Steak 24.00

Island Style (teriyaki) or Chimichurri.

Chicken Satay 24.00

Juicy, marinated and seared chicken breast. Served with Thai Peanut Sauce.

Pete's Seaside Shrimp 26.00

Grilled or blackened, served with your choice of housemade sauce.

St. Brendan's Catch 20.00

St. Brendan Irish Red beer-battered snapper filet served on a bed of malt vinegar-dusted fries and crispy capers. Served with Thai carrot and red cabbage slaw, tartar sauce and a lemon. **Add a second filet for \$8**

EDEN

Johnny Pacific Salad 16.00

Mixed greens, fresh cut mango, seasonal berries, honey toasted pecans, and crumbled goat cheese. Finished with our housemade Balsamic.

Add a skewer for \$10.

Skeezer Salad 16.00

Chopped romaine hearts, spicy toasted sunflower seeds, shaved parmesan, homemade croutons, and Thai Basil Caesar Dressing.

Add a skewer for \$10.

THE BREAD OF LIFE HANDHELDS



Utterly satisfying handhelds on a toasted Brioche bun, served with a pile of fries or a side salad.

Wagyu Abbey Smash Burger 20.00

Grilled Australian Wagyu patty, choice of cheese, mixed greens, tomato, red onion, Bellringer Herbed Aioli, and a dill spear.

El Fuego Burger 23.00

Australian Wagyu patty slathered in our Belgian Quadrupel Chipotle Cheese Sauce and Fire Breather Aioli with mixed greens, tomato, pickled red onion, and two oozing jalapeno poppers. Served with a dill spear and extra napkins.

Mo' Clucka 18.00

Buttermilk fried chicken breast, crispy bacon, guacamole, swiss cheese, mixed greens, tomato, buttermilk ranch dressing and a dill spear.

Snapback 20.00

St. Brendan Irish Red beer-battered snapper filet, Thai carrot and red cabbage slaw, mixed greens, tomato, and our herbed tartar sauce. Served with a shrimp-olive-lemon skewer.

Try the Apple, Adam! 9.00

Warm apple pie with a scoop of vanilla ice cream, topped with Belgian Beeramel Sauce & candied pecans.

Mousse'n Around 12.00

Rich chocolate mousse cake served with berry compote, Crème Anglaise and topped with chocolate espresso beans.

Foster's Cheesecake 14.00

A generous slice of banana cheesecake, covered with fresh-sliced bananas warmed in our housemade Beeramel sauce, and topped with a sprinkle of our honey-candied pecans.

Let's Be Claire 12.00

Sweet vanilla cream cheese and homemade blueberry preserves wrapped in our flaky empanada dough and deep fried. Served as a duo, with Crème Anglaise, vanilla ice cream, Belgian Beeramel sauce and candied pecans.

Gone Bananas 7.00

Trust us, you've got room. A single, perfect banana-Nutella-mascarpone empanada with homemade caramel dipping sauce.



GLUTEN FREE



VEGETARIAN