

## Lunch menu

### STARTERS

BASKET OF HOMEMADE POTATO CHIPS | 7

ONION RINGS | 8

CHICKEN TENDERS | 16

CHICKEN WINGS | 16

### SOUPS

SOUP DU JOUR 6 CUP | 8 BOWL

TOMATO BISQUE 6 CUP | 8 BOWL

NEW ENGLAND CLAM CHOWDER 8 CUP | 10 BOWL

### APPETIZERS

**STUFFED QUAHOG** | 7 EACH  
BAKED QUAHOG SHELLS, CHORIZO, PORTUGUESE  
SWEET BREAD, DRAWN BUTTER

**PINEHILLS PRETZEL** | 13  
BAKED SOFT PRETZEL, IPA CHEDDAR FONDUE

**EBG MUSSELS** | 16  
SAUTÉED IN SHERRY BUTTER, CHERRY PEPPERS,  
TOMATOES, GRILLED CROSTINI

**PINEHILLS NACHOS** | 16  
CORN TORTILLA CHIPS, JACK CHEDDAR,  
DICED TOMATOES, CHIVES  
(ADD FRIED CHICKEN, BUFFALO CHICKEN,  
CHILI, OR BRISKET \$5)

**BRISKET POUTINE** | 16  
HOUSE SMOKED BBQ BRISKET, HAND CUT FRIES,  
CHEDDAR CHEESE CURDS, COUNTRY GRAVY

**CALAMARI** | 16  
LIGHTLY FRIED POINT JUDITH SQUID RINGS &  
TENTACLES, PEPPADEWS, LEMON AIOLI

**FISH TACOS** | 16  
FRIED CAJUN ATLANTIC COD, ARUGULA, SALSA,  
QUESO FRESCO, SRIRACHA AIOLI, TORTILLA

**COCONUT SHRIMP** | 17  
FRIED COCONUT SHRIMP, SWEET THAI CHILI SAUCE

**SHORT RIB SLIDERS** | 17  
BRAISED BEEF SHORT RIB, WHITE CHEDDAR,  
APPLE JICAMA SLAW, PORTUGUESE MUFFINS

### SALADS

Add Grilled Chicken Breast 9, Grilled Salmon 13, Grilled Shrimp 11, Char-Grilled Steak Tips 13, Pan Seared Sea Scallops **MKT**, Lobster Salad **MKT**.

**GARDEN** | 13  
MESCLUN, ENGLISH CUCUMBER, CHERRY TOMATO, CARROT, RED ONION, CROUTONS

**CAESAR** | 14  
CHOPPED ROMAINE HEARTS, CAESAR DRESSING, SHAVED PARMESAN, CROUTONS

**QUINOA TOSTADA** | 16  
TOASTED CORN TORTILLA, QUINOA, WATERCRESS, QUESO FRESCO, ROASTED CORN,  
RED PEPPER, GRAPE TOMATO, AVOCADO, ANCHO CHILI LIME VINAIGRETTE

**PEAR SALAD** | 16  
ARUGULA GREENS, SLICED PEAR, CRUSHED CASHEWS, GRAPE TOMATO,  
PROSCIUTTO, RED ONION, HONEY APPLE VINAIGRETTE

**WEDGE SALAD** | 17  
BABY ROMAINE, BLUE CHEESE, BACON, HEIRLOOM CHERRY TOMATO,  
RED ONION, BLUE CHEESE DRESSING, BALSAMIC SYRUP

**SHORT RIB BURRITO BOWL** | 23  
BRAISED BEEF SHORT RIB, JASMINE RICE, SHREDDED LETTUCE, ROASTED CORN, QUESO,  
BLACK BEANS, QUESO FRESCO, SRIRACHA AIOLI, TORTILLA STRIPS

**POKE BOWL** | 26  
AHI TUNA, WATERCRESS, MARINATED RICE NOODLES, SHAVED CARROTS, CUCUMBER,  
CRUSHED CASHEWS, FRIED WONTONS, MISO DRESSING

**GRILLED SALMON** | 28  
GRILLED SEASONED FILLET OF SALMON, BED OF MIXED GREENS, SAUTÉED MUSHROOMS, CARAMELIZED  
ONIONS, CRAN RAISINS, CANDIED PECANS, GOAT CHEESE, LEMON POPPY SEED DRESSING

### BURGERS - SANDWICHES

Sandwiches are served with a choice of house fries, rice or cole slaw. Substitute Sweet Potato Fries, waffle fries or hand battered onion rings with any sandwich. Add \$2.00.  
All burgers can be substituted for a veggie burger.

**GRILLED CHEESE AND TOMATO BISQUE** | 13  
PROVOLONE, AMERICAN, CHEDDAR CHEESE, SOUR DOUGH,  
TOMATO BISQUE

**TURKEY CLUB** | 16  
THINLY SLICED TURKEY, CRANBERRY MAYONNAISE,  
BACON, LETTUCE, TOMATO, TOASTED SOUR DOUGH

**FISH SANDWICH** | 16  
PANKO ENCRUSTED FRIED COD, BULKIE ROLL,  
TARTAR SAUCE

**FRIED CHICKEN SANDWICH** | 17  
FRIED CHICKEN BREAST, SMASHED AVOCADO, NDUJA AIOLI,  
ARUGULA, BRIOCHE BUN

**SOUP & SANDWEDGE** | 17  
CHEF'S DAILY SANDWICH, CUP OF SOUP DU JOUR

**THE GREEK** | 17  
GRILLED CHICKEN BREAST, HUMMUS, ARUGULA,  
FETA, TOMATO, GRILLED PITA

**BRISKET SANDWICH** | 18  
HOUSE SMOKED BRISKET, BBQ SAUCE, APPLE JICAMA SLAW,  
BRIOCHE BUN

**TIGER WRAP** | 18  
FRIED HONEY BUFFALO CHICKEN, LETTUCE, TOMATO, BACON,  
POBLANO AVOCADO RANCH DRESSING, GRILLED FLOUR TORTILLA

**PASTRAMI REUBEN** | 18  
SAUTÉED BLACK PASTRAMI, COLE SLAW, SWISS CHEESE,  
RUSSIAN DRESSING, GRILLED MARBLE RYE

**THE PINEHILLS BURGER** | 19  
EAST BAY'S CLASSIC BURGER SERVED ON A  
BULKIE ROLL WITH LETTUCE, TOMATO AND ONION  
Add \$1 per additional item:  
American / Cheddar / Swiss / Gorgonzola /  
Mushrooms / Bacon / Caramelized Onion / Jalapenos

**WAGYU BURGER** | 21  
CHAR-GRILLED HAND PACKED WAGYU GROUND BEEF,  
BOURSIN CHEESE, TOASTED BRIOCHE ROLL, CHOICE OF SIDE

**LOBSTER SALAD ROLL** | **MKT**  
SWEET CHUNKS OF LOBSTER LIGHTLY SEASONED,  
GRILLED ROLL, HOUSE FRIES

### ENTREES

**MACARONI AND CHEESE** | 17  
SHELL PASTA, VERMONT CHEDDAR  
BECHAMEL SAUCE, BAKED EN CASSEROLE  
WITH SEASONED CRUMBS  
ADD LOBSTER **\$MKT**, SMOKED BRISKET \$8  
SHRIMP \$6, CHICKEN \$5, SAUSAGE \$4

**EBG STEAK TIPS** | 24  
BOURBON MARINATED SIRLOIN TIPS,  
GREEN BEANS, CHOICE OF SIDE

**COD** | 28  
BAKED ATLANTIC COD, SEASONED CRUMBS,  
RICE PILAF, GRILLED BROCCOLINI

**FISH AND CHIPS** | 25  
FRESH COD BATTERED AND FRIED GOLDEN  
BROWN, HOUSE FRIES, COLE SLAW

**CHICKEN & SHRIMP** | 25  
SLICED GRILLED CHICKEN BREAST,  
SAUTÉED SHRIMP, RIGATONI PASTA,  
BABY SPINACH, PROSCIUTTO,  
ROASTED POBLANO PARMESAN SAUCE

### GRILLED PIZZAS

**FORMAGGI** | 15  
RED SAUCE, MOZZARELLA, PROVOLONE,  
PARMESAN, FRESH BASIL

**BLANC** | 16  
PROSCIUTTO, BABY BELLA MUSHROOM,  
CARAMELIZED ONION, ARUGULA, PARMESAN  
TRUFFLE CREAM SAUCE

**CALIENTE** | 17  
PEPPERONI, HOT HONEY, RED SAUCE,  
MOZZARELLA

**THE NORTH END** | 17  
SLICED MEATBALL, BASIL PESTO, RED SAUCE,  
RICOTTA, MOZZARELLA

**VEGGIE** | 17  
ROASTED PEPPERS, SPINACH, ARTICHOKE,  
CARAMELIZED ONION, GOAT CHEESE,  
MOZZARELLA, RED SAUCE

**THE MULLIGAN** | 17  
ITALIAN SAUSAGE, RED SAUCE, BANANA  
PEPPERS, CARAMELIZED ONION, RICOTTA,  
MOZZARELLA



GLUTEN FREE PASTA, PIZZA AND BREAD ARE AVAILABLE.

PLEASE NOTE: TABLES OF 8 OR MORE WILL RECEIVE ONE CHECK.

Please inform your server before you order if anyone in your party has a food allergy. Consuming raw or undercooked foods of animal origin such as meats, eggs or shellfish, may increase your risk of foodborne illness, especially if you have certain medical conditions. Peanut product may be used in some of our Daily Specials. Parties 8 or more 20% Gratuity is suggested.

EXECUTIVE CHEF **MATT MYETTE**

GENERAL MANAGER **JIM MARCH**

# drink menu

## WINES BY THE GLASS & BOTTLE

### SPARKLING

PROSECCO, LA MARCA (Italy) | (split) 14 | 41

CHAMPAGNE, GH MUMM "GRAND CORDON" (Champagne, France) | 55

CHAMPAGNE, VEUVE CLICQUOT (Reims, France) | (1/2 bottle) 51 | 96

### ROSE WINE

THE PALE BY WHISPERING ANGEL (Provence France) | 12 | 44

FLEUR DE MER (Provence, France) | 14 | 49

### WHITE WINES

listed from light to full bodied

MOSCATO, MIRASSOU (California) | 12 | 44

PINOT GRIGIO, ECCO DOMANI (Italy) | 12 | 44

PINOT GRIGIO, SANTA MARGHERITA (Alto-Adige, Italy) | 17 | 60

SAUVIGNON BLANC, HESS SHIRTTAIL RANCHES (Napa Valley, California) | 13 | 48

SAUVIGNON BLANC, WHITEHAVEN (Marlborough, New Zealand) | 15 | 53

RIESLING, ST. MICHELLE (Washington) | 12 | 44

CHARDONNAY, WILLIAM HILL (Central Coast, California) | 13 | 48

CHARDONNAY, BREAD AND BUTTER (Napa Valley, California) | 15 | 56

CHARDONNAY, LA CREMA (Sonoma, California) | 17 | 60

CHARDONNAY, ROMBAUER (Carneros, California) | 70

### RED WINES

listed from light to full bodied

PINOT NOIR, MACMURRAY (Central Coast, California) | 14 | 52

PINOT NOIR, MAISON L'ENVOYE "STRAIGHT SHOOTER"  
(Willamette Valley, Oregon) | 15 | 54

PINOT NOIR, MEIOMI (California) | 16 | 57

MERLOT, HAHN (California) | 13 | 48

MALBEC, GASCON (Mendoza, Argentina) | 12 | 44

BLEND, SMITH & HOOK (California) | 13 | 48

SHIRAZ, GREG NORMAN (Australia) | 13 | 48

CHIANTI, DAVINCI "RESERVA" (Tuscany, Italy) | 16 | 57

CABERNET SAUVIGNON, BONANZA (California) | 16 | 56

CABERNET SAUVIGNON, DAOU (Paso Robles, California) | 17 | 60

CABERNET SAUVIGNON, FREI BROTHERS (Russian River Valley, California) | 20 | 70

CABERNET SAUVIGNON, FAUST (Napa Valley, California) | 21 | 75

CABERNET SAUVIGNON, CAYMUS (Napa Valley, California) | 28 | 140 (1L)

CABERNET SAUVIGNON, CHIMNEY ROCK (Stag's Leap District, California) | 160

### CORAVIN

RED BLEND, ORIN SWIFT "ABSTRACT" (California) | 24 | 85

CABERNET SAUVIGNON, LOUIS MARTINI (Napa Valley, California) | 26 | 90

CABERNET SAUVIGNON, LION TAMER (Napa Valley, California) | 28 | 95

CABERNET SAUVIGNON, FAUST (Napa Valley, California) | 30 | 100

## SPECIALTY COCKTAILS

### KELLI'S LEMONADE

STOLI STRASBERI VODKA, STOLI RAZBERI VODKA,  
BLUEBERRY PUREE, LEMONADE  
12

### RAZBERRI LIME RICKY

STOLI RAZBERI VODKA, RASPBERRY PUREE,  
FRESH LIME, LEMON-LIME SODA  
12

### GRILLED PINEAPPLE MULE

CORVUS GRILLED PINEAPPLE VODKA, GINGER BEER, FRESH LIME, PINEAPPLE  
12

### ITALIAN GREYHOUND

GREY WHALE GIN, APEROL, SIMPLE SYRUP, GRAPEFRUIT JUICE, LIME  
12

### RASPBERRY BOURBON SOUR

FOUR ROSES BOURBON, CHAMBORD, LEMON, CHOCOLATE BITTERS  
12

### SANGRIA

BLEND OF BERRY FLAVORED VODKAS,  
RED WINE, SEASONAL FRUITS & JUICES  
13

### TIKI RUM PUNCH

RUMHAVEN COCONUT RUM, BAJAN TIKI PUNCH,  
GRENADINE, DARK RUM FLOAT  
13

### BLACKBERRY BUZ

GREY WHALE GIN, BLACKBERRY-HONEY SYRUP, SODA WATER, FRESH LEMON  
13

### THE BLUE BUBBLER

NANTUCKET TRIPLE 8 BLUEBERRY VODKA, PROSECCO,  
LEMON, MINT, BLUEBERRIES  
14

### PINEHILLS PAINKILLER

BACARDI WHITE RUM, COCONUT CREAM,  
PINEAPPLE & ORANGE JUICES, DARK RUM FLOAT, NUTMEG DUST  
14

### NICKLAUS OLD FASHIONED

REDEMPTION BOURBON, BROWN SUGAR, BITTERS, ORANGE, LUXARDO  
15

## MARGARITAS

### SPICY GUAVA

GHOST SPICY BLANCO TEQUILA, GUAVA PUREE, RIPE AGAVE  
13

### EBG RITA

CASA MEXICO BLANCO TEQUILA, TRIPLE SEC,  
RIPE AGAVE, GRAN MARNIER FLOAT  
14

### STRAWBERRY BASIL

DOBEL DIAMANTE REPOSADO,  
STRAWBERRY PUREE, FRESH LIME, BASIL  
14

### MEZCALITA

ROSALUNA MEZCAL, CASAMIGOS REPOSADO,  
ORANGE LIQUEUR, AGAVE, FRESH LIME  
16

*All prices are tax included.*