

PLEASURE PIZZA



EAST SIDE EATERY

PIZZERIA AND RESTAURANT
SANTA CRUZ

COCKTAILS

- Boulevardier
Jame's Pepper 1776 Rye, Antica Sweet Vermouth, Carpano, Orange Twist. 11
- Rum and Honey
Centenario 7yr Rum, Honey Syrup, Lime Juice, Prosecco, Bitters, Mint. 10
- La Bicicleta
Buttonwood Sauvignon Blanc, Carpano, Soda Water, Orange. 9
- ESE Mai Tai
Flor de Cana Rum, Pineapple, Orange Juice, Grenadine, Kraken Dark Rum. 9
- Spanish Bay
Tito's Vodka, Gran Marnier, Lemon, Iced Tea, Prosecco. 10
- Gold Rush
Four Rose's Bourbon, Lemon Juice, Honey Syrup, Orange Twist. 10
- Venus Fly Trap
Venus Gin, Organic Agave, Grapefruit and Yuzu Juice. 9
- Jalapeno Business
Machetazo Mezcal, Jalapeno, Lime, Ginger Beer. 9
- Lady Di's Paloma
Bandero Blanco Tequila, Organic Agave, Grapefruit Juice, Lime, Salt Rim. 9
- Cafe Con Piquete
Centenario 7yr Rum, Ibarra Mexican Chocolate, Coffee, Cinnamon Cream. 8
- Lil's Toddy
Jameson IPA Cask Whisky, Lemon, Honey, Cinnamon. 9

BUBBLES

- ESE Mimosa
Sparkling Wine with choice of Orange, Apple, Guava, Mango, Pomegranate, Guava, Cranberry, Grapefruit, Pineapple. 8
- Elderflower Bubbles
Elderflower Liqueur, Sparkling Wine, Soda Water, Lemon. 8
- Aperol Spritz
Aperol, Sparkling Wine, Soda Water, Orange. 8

MARY'S

- Classic
Choice of vodka, Mary mix, celery, lime, cucumber.
- Bloody Maria
Fortuleza reposado tequila, Mary mix, pepperoncini and cilantro. 10
- Fire and Ice
Stoli cucumber and jalapeno vodkas, Mary mix and cucumber. 10
- Prawn and Bacon
Stoloi jalapeno, drunken prawns, Mary mix, bacon, lime, cucumber. 12
- Pick a Dilly
Choice of vodka, Mary mix, dill pickle, olive juices, pickle spear, pepperoncini, olive, lime.
- It's a Bloody Shame
Mary Mix, celery, lime, cucumber. 6

VODKA

- New Amsterdam 6 / Titos 8 / Grey Goose 9 / Absolute 8
Stoli Cucumber 7 / Stoli Jalapeno 7 / Square One Basal 7

MARGARITAS

- La Casa
Pueblo Viejo Blanco Tequila, Sweet and Sour, Merloit Trois liquor, Lime. 9
- La Flaca
Pueblo Viejo Blanco tequila, Organic agave, fresh lime, lemon, and orange. 10
- Mango Mezcal
Machetazo Mezcal, Merloit Trois liquor, mango juice, lime. 9
- D Rock's
Siete Leguas Anejo tequila, gran marnier, lime. 15

TEQUILA

- Pueblo Viejo Blanco 7/ Bandero Blanco 8/ Matchetazo Mexcal 10
Fortuleza Reposado 10/ Corazon Reposado 9 / Siete Leguas Anejo 12

WHISKEY

- Jim Beam 6/ Michter's Rye 8 / Eagle Rare 10 yr Kentucky Bourbon 9
Jameson IPA Cask 7/ Rittenhouse Rye 7 / Buffalo Trace Bourbon 7
Four Rose's 7/James Pepper Cherry Cask Rye 9 / Sazerac Rye 8
Blanton's 12/ Whistle Pig 10yr Rye 12

MAKE IT A DOUBLE FOR \$2 WELL OR \$3 PREMIUM
3.75% fee added to check to support a living wage in the community.

EAST SIDE EATERY • SANTA CRUZ • CALIFORNIA

BEER

DRAFT BEERS

	12 oz.	16oz.	20oz.	PITCHERS
Santa Cruz Cider Co. Dry hopped cider 6%	6.50	8.00	9.00	25.00
Coronado Brewing Co Salty Crew Blonde Ale 4.5%		6.00	7.00	21.00
Revision Brewing RBL Light Lager 4.1%		6.00	7.00	20.00
Santa Cruz Mountain Brewing Amber Ale 5.4%		6.50	7.50	22.00
New Glory Gummy Worms North Eastern Pale Ale 5.8%		7.50	8.50	24.00
Discretion Brewery "Uncle Dave's" Rye IPA 6.5%		6.75	8.00	22.00
Alvarado St. Brewery Mai Tai West Coast IPA 6.5%		7.00	8.00	24.00
Morgan Territory Motorboat'n' West Coast IPA 7.0%		7.50	8.50	24.00
Corralitos Brewing Seek and Enjoy Hazy IPA 7.2%		7.00	8.00	24.00
Barre Bottle Juice Mechanics DBL Hazy IPA 8.7%		8.00	9.00	26.00

BOTTLE BEERS

Sierra Nevada 5.50	Coors Light 4.50	Pacifico 5.00
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WINES

	GLASS	BOTTLE
WHITE		
Pasqua, Prosecco	9.00	
Bolla Pinot Grigio delle Venezie Italy 2019	7.00	24.00
Matua Sauvignon Blanc, Marlborough New Zealand 2020	7.50	25.00
Buttonwood, Sauvignon Blanc Estate Grown, Santa Ynez Valley 2017	9.00	27.00
Carmenet, Chardonnay, California	6.00	20.00
Storrs, Chardonnay, Santa Cruz	10.50	34.00
RED		
Schug, Pinot Noir, Sonoma Coast, 2017	10.00	27.00
Pleasure Red, Cabernet Sauvignon, 2014	9.00	27.00
Sangria	7.00	

THE MIMOSA BAR

Start with sparkling wine and add your choice of juice: Organic Orange, Apple, Guava, Mango, Pomegranate, Ruby Grapefruit or Pineapple. 8

Elderflower Bubbles
Elderflower Liqueur, Sparkling Wine, Soda Water, Lemon. 8
Aperol Spritzer
Aperol, Sparkling Wine, Soda Water, Orange. 8

HAPPY HOUR

STREET TACOS

Two served with choice of Carnitas, Black Bean and Avocado or Prawns, onion, cilantro and house chili arbol salsa. 6.50

6 WINGS

Mango Sambal, Nekkid, Dr. Jone's Habanero en Fuego sauce, Frank's Classic, or Smokey BBQ Sauce. Served with carrots, celery and choice of D-Rock's *I.M.H.O.B.E. ranch or bleu cheese dressing. 6.25

FRIED CALAMARI

Lightly breaded and served with "shakka" tar tar sauce and lemon wedges. 7

CHILI CHEESE FRIES

Don's chili con carne, shredded cheddar cheese, sour cream, and topped with green onions. 6.50

BUCCI'S NACHOS

Corn tortillas baked with cheddar and pepper jack cheeses, organic black beans, pico de gallo, olives, sour cream, jalapenos, and your choice of carnitas, tri tip, chicken, chili or house guacamole. 6.75

COCKTAIL SPECIALS

\$5.00 WELL DRINKS

MAKE IT A DOUBLE FOR \$1.00 MORE

BEERS	12oz.	16oz.	20oz.
Santa Cruz Cider Co. Dry Hopped Cider	5.50	7.00	
Coronado Brewing Co Salty Crew Blonde Ale		5.00	6.00
Santa Cruz Mountain Brewing Amber Ale		5.50	6.50
Corralitos Brewing Seek and Enjoy Hazy IPA		6.00	7.00
Discretion Brewery "Uncle Daves" Rye IPA		5.75	6.75

WINES

Pinot Grigio delle Venezie Italy 2018	4.00
Carmenet, Chardonnay	5.00
Sangria	5.00
Pleasure Red, Cabernet	7.00

LUNCH/DINNER MENU

APPETIZERS

WINGS WING WEDNESDAY 3.00 OFF

Choice of sauce: Nekkid, Smokey BBQ, Frank's Classic, Mango-Sambal or Dr. Jones Habanero en Fuego Sauce.
Served with carrots, celery and choice of D-Rock's *L.M.H.O.B.E. ranch or bleu cheese dressing. 10.75

BUCCI'S NACHOS

Corn tortillas baked with cheddar and pepper jack cheeses, organic black beans, salsa, olives, sour cream, jalapenos, and your choice of carnitas, Tri-Tip, chicken, or house guacamole. 13.75 Don's chili add 2.00

ORGANIC VEGGIES AND RANCH

Organic broccoli, carrots, sliced cucumbers and celery with ranch. 5.25

BACON WRAPPED PRAWNS

6 gulf prawns served with chipotle aioli. 12.00

FRIED CALAMARI

Lightly breaded and served with "shakka" tar tar sauce and lemon wedges. 11.00

FRENCH FRIES 5.25 • SWEET POTATO FRIES 6.25

Cheese add 1.00, add Bacon 1.00, Cheesy marinara add 2.00, Don's chili add 3.00

PIZZA FRIES

Homemade breadsticks with garlic, parmesan, basil and Italian seasoning served with your choice of basil pesto, marinara or chipotle pesto 7.00

CHIPS SALSA AND GUACAMOLE 7.50

Weekly SPECIALS

LA NONA PIZZA

Meatballs, bacon, mozzarella, pizza sauce, fresh basil 10" 16.50/ 14" 29.25/18" 34.50

STRAWBERRY SALAD

With goat cheese, candied walnuts, fried onions and tossed with balsamic vinegar reduction and olive oil. 12.00

HOUSE SPECIALTIES

NEW ENGLAND CLAM CHOWDER

WINNER 2015/2017/2018 SC CHOWDER COOK OFF

First Place Award Winning" renditions of a classic. Served with a sourdough roll. Cup 7.00 Bowl 12.00

DON'S CHILI CON CARNE

WINNER 2014/2016/2017/2018/2019 SC CHILI COOK OFF

Tortilla strips, green onion, cheddar cheese, sour cream. Cup 7.00 Bowl 12.00

PRAWN AND BACON MAC

No description needed! Bowl 14.25 Cup 9.00

CHILI MAC

Don's meat chili, cheddar cheese sauce, elbow macaroni, green onions and sour cream. Bowl 15.00 Cup 10.00

FRANKIE'S FAMOUS CHICKEN POZOLE

Chicken, hominy, onions, peppers in a spicy tomato broth. With avocado, tortilla chips, queso fresco and cilantro.
Bowl 11.00 Cup 7.00

FISH AND CHIPS

Alaskan cod with Santa Cruz Mountain Brewery Amber Ale beer batter. Served with "shakka" tar tar sauce, malt vinegar, lemon wedges and fries. 13.00

FISH TACOS

Two fish tacos with seared or baja style Alaskan cod, green cabbage, salsa, chipotle mayo, and lime.
Served with a side of black beans. 13.50

SANDWICHES

Served with fries, soup, or side salad.

(Sweet potato fries add .50) (Chili, Pozole or Chowder add 3.50) Melinda's Gluten-free bread available for 2.00 extra
PLEASURE BURGER*

1/3 pound Braveheart Angus all natural beef patty, with lettuce, tomato, pickles, onion, and mayo on a house made bun. 13.00
(add extras - Avocado, bacon, cheese, mushrooms 1.00 each extra)

SPICY MUCHACHO BURGER*

1/3 pound angus all natural beef patty with guacamole, seared jalapenos, pepper jack cheese, bacon, chipotle mayo, lettuce, tomato, house made bun. 14.99

TRI-TIP SANDWICH

Mesquite smoked grass fed Organic Tri-tip, fried onions, tomato, romaine, chipotle mayo, and bbq sauce on a Ciabatta roll with choice of side. 14.99

THE CUBAN

Frankie's famous Carnitas style pulled pork, ham, tomato, pickles, Swiss cheese and mayo on a sourdough roll. 13.75

GRILLED VERY VEGGIE

Avocado, onions, peppers, tomato, organic baby spinach, dijonaise and jack cheese on a Ciabatta roll. 13.00

RIO DEL MAR CHICKEN

Thin sliced chicken breast, pesto, provolone cheese, tomato, and mayo on a sourdough roll. 13.50

PASTAS

All pasta dishes are with choice of: Penne, Fettucini or Gluten Free Quinoa noodle (add 1.00) Sliced sourdough bread or Garlic bread 1.50

THE ABYSS

Fresh basil pesto and prawns sauteed with Parmesan. 15.00

CHICKEN CHIPOTLE ALFREDO

Seared chicken breast, choice of pasta, chipotle cream sauce, cilantro and chili powder. (or sub regular Alfredo on request) 14.25

SPICY SOUTHWESTERN PASTA

Chipotle pesto, prawns, roasted red bell peppers, caramelized onions, pepper jack cheese and fresh cilantro tossed with choice of pasta. 15.00

SALADS

Add chicken, tri-tip, carnitas or prawns for 3.00 add house guacamole, bacon or tofu for 2.00 All salads available as side salads for 2.00 less

SIDE SALAD With choice of dressing. 4.50

BLACKENED CHICKEN SALAD

Organic romaine, blackened chicken breast, bacon, tomato, cilantro, cheddar cheese and tortilla strips tossed with house ranch dressing. 15.00

THAI PEANUT GINGER SALAD

Napa Cabbage, red bell peppers, cucumbers, sunflower sprouts, cilantro, carrots tossed with Thai peanut ginger dressing. 13.00

HAPPY VALLEY APPLE

Organic mixed greens, heirloom apples, candied walnuts, fried onions, raisins. Tossed with blue cheese dressing. 13.00

TRI TIP SALAD

Organic tri tip, blue cheese, fried onions, carrots and spinach. Tossed with balsamic vinaigrette. 15.00

CHICKEN CESAR SALAD

Shredded romaine, chicken, shaved parmesan, cherry tomatoes, croutons. 14.75

FOGGY GODDESS

Romaine, sprouts, avocado, cucumber, tomato, hemp seeds tossed with herb tahini dressing. 13.00

3.75% fee added to check to support a living wage in the community.

EAST SIDE EATERY • SANTA CRUZ • CALIFORNIA

PIZZA

12" for price of 14" gluten-free pizza available upon request or Vegan add 1.50.
(All pizzas prepared with red sauce unless otherwise noted)

SIZES AVAILABLE	10"	14"	18"	SIZES AVAILABLE	10"	14"	18"
CHEESE	11.50	14.95	19.95	SANTA BARBARA	16.50	29.25	34.50
PEPPERONI	13.25	17.50	24.25	Mozzarella, parmesan, and pepper jack cheese, spinach, artichoke hearts, and green onions			
PESTO	13.75	17.50	24.95	BBQ CHICKEN	18.00	29.25	34.50
Basil pesto generously applied				Chicken in a semi-spicy BBQ sauce, pepper jack cheese, red onion, red and green bells, and pineapple			
SWEET HAWAIIAN	15.00	18.70	26.25	THE HOOK	18.00	29.25	34.50
Canadian bacon and pineapple				No red sauce, double canadian bacon, pesto, tomatoes, feta and Parmesan Cheese			
BOARD'N	15.00	18.70	26.25	ABYSS	19.00	31.50	37.75
Pepperoni and fresh mushrooms				Prawns sauteed in butter and garlic, mozzarella cheese, and pesto with lemon slices			
POPEYE	15.00	22.95	30.50	INDICATOR	15.00	18.75	26.25
No red sauce, spinach, feta, tomatoes, and mozzarella cheese				Chipotle pesto and pineapple			
VEGGIE	15.75	20.00	28.50	K-PIG	19.00	29.25	34.50
Tomatoes, red onions, red and green bells, mushrooms and black olives				Canadian bacon, bacon, sausage, pepperoni, pepper jack and mozzarella cheese, and a tomato cream sauce			
JULIET'S GARDEN	15.75	22.95	30.50	VERONA	19.00	29.25	34.50
Pesto, feta, red onions, and red and green bells				Pesto-marinated chicken breast with garlic, red onions, and pepper jack and mozzarella cheese			
GREEK	15.75	22.95	30.50	TELECASTER	18.00	29.25	34.50
Artichoke hearts, tomatoes, feta, and black olives				Chipotle pesto, pepperjack cheese, pineapple, bacon and tomato cream sauce			
MEAT COMBO	16.00	24.25	32.50				
Salami, pepperoni, Canadian bacon, and sausage							
PLEASURE COMBO	16.00	24.25	32.50				
Sausage, pepperoni, salami, green bells, red onions, black olives, and mushrooms							

DESSERTS

S'MORES!

Just like you're around the camp fire. Three toasted graham sandwiches with toasted marshmallow and melted chocolate in the middle. 5.00

CHOCOLATE CHIP COOKIE OR BROWNIE SUNDAE

House chocolate chip cookie or brownie, vanilla ice cream and house made chocolate sauce. 8.50

BREAKFAST/BRUNCH

Breakfast is served Friday thru Sunday until 2 p.m.

Weekly SPECIALS

SMOKED SALMON BENEDICT

Poached eggs, smoked salmon, spinach, tomato, bacon and hollandaise sauce. Served with fruit or potatoes. 15.00

PUPUSAS RANCHERO

Black beans, house pupusas, eggs, ranchero sauce, sour cream, avocado, cilantro. \$14.75

EGGS YOUR WAY

TWO EGGS

Served with toast or tortillas and potatoes or fruit. 10.25

Add a pancake 2.00 or a slice of french toast 3.50 add Canadian bacon, sausage, or bacon 2.50 Melinda's Gluten-free bread available for 2.00

OMELETTES/SCRAMBLES/BURRITOS

PREPARED WITH 3 CAGE-FREE EGGS.

Omelettes and scrambles served with toast, tortillas and potatoes or fruit. Burritos served with tortilla chips (Omelette, scrambles and burritos can be prepared with egg or tofu) Melinda's Gluten-free bread available for 2.00

VEGGIE Olives, spinach, mushroom, artichoke hearts, grilled onions, tomatoes and jack cheese. 12.50

THE MANLETTE Bacon, sausage, chorizo, salsa, sour cream, and cheddar cheese. 12.50

ESE FAVORITES

EGGS BENEDICT*

Our take on a classic with English muffin, Canadian bacon, poached eggs, hollandaise sauce and fresh parsley. Served with your choice of house potatoes or fruit. 13.50

CUBAN BREAKFAST SANDWICH

House carnitas, scrambled eggs, Canadian bacon, Swiss cheese, seared jalapenos and mayo. Served with your choice of house potatoes or fruit. 13.50

CARNITAS HASH AND EGGS

House carnitas and potatoes with Organic black beans, pico de gallo, jalapenos, sour cream, queso fresco, cilantro and eggs your way. 13.99

EAST SIDE BREAKFAST FRIES

French Fries covered with hollandaise sauce and topped two poached eggs, bacon and green onions. 13.50

HUEVOS RANCHEROS

Two corn tortillas, layered with eggs your way, ranchero salsa, avocado, and sour cream. Served with black beans. 13.99

SIDES

• One egg 2.50 • House potatoes 3.75 • Sausage or bacon 3.50 • Side of sauteed vegetables, tofu, or fruit 3.50
BUTTERMILK PANCAKES (Gluten-Free add 2.50) ½ order 5.50 Full order 7.50

TOPPINGS FOR PANCAKES

• Tahitian Vanilla-infused Whipped Cream • Dark Chocolate Chips • Crumbled Bacon.

Add 1.25 each topping

3.75% fee added to check to support a living wage in the community.

EAST SIDE EATERY • SANTA CRUZ • CALIFORNIA

We purchase all of our gluten-free products from Melinda's Gluten Free Bakery who guarantee their products.

Please note: These items are served in an establishment that uses other gluten products so we cannot fully guarantee that they have not come into contact with gluten.

*Notice: Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.