

PLEASURE PIZZA



EAST SIDE EATERY

PIZZERIA AND RESTAURANT

SANTA CRUZ

COCKTAILS

Fall For Me Rita

Mi Campo Reposado, Apple, Lime, Simple Syrup with Cinnamon, Sugar, Salt Rim. 12

Elijah Craig Old Fashioned

Elijah Craig Rye, Bitters, Demerara Sugar, Pinot Cherry, Orange Twist. 10

Mermaid Lemonade

Sipsmith Lemon Gin, Muddled Blueberries, Simple Syrup, Prosecco Float. 12

Chi-Chi Rita

Milagro Blanco Tequila, Damiana Liqueur, Lime, Lemon, Simple Syrup. 12

Bourbon Maple Smash

Four Roses Small Batch Bourbon, Lemon Juice, Maple Syrup. 11

Johnny Bahama's Mai Tai

Appleton Estate Rum, Oroseat Syrup, Grand Marnier, Lime. 12

ESE Irish Coffee

St. George Coffee Liqueur, Jameson IPA Cask Whiskey, Bailey's, Coffee. 11

BUBBLES

ESE Mimosa

Sparkling Wine with choice of Orange, Apple, Guava, Mango, Pomegranate. 9

Elderflower Bubbles

Elderflower Liqueur, Sparkling Wine, Soda Water, Lemon. 8

Aperol Spritz

Aperol, Sparkling Wine, Soda Water, Orange. 10

MARY'S

Classic

Choice of vodka, Mary mix, celery, lime, cucumber.

Bloody Maria

Mi Campo Reposado tequila, Mary mix, pepperoncini, olive, lime. 10

Fire and Ice

Stoli cucumber and jalapeno vodkas, Mary mix and cucumber. 10

Prawn and Bacon

Stoli 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

MARGARITAS

La Casa

Lunazul Blanco Tequila, Sweet and Sour, Gran Gala Orange Liqueur, Lime. 10

La Flaca

Pueblo Viejo Blanco tequila, Organic agave, fresh lime, lemon, and orange. 11

Mango Mezcal

Los Vecinos Mezcal, Merlot Trois liqueur, mango juice, lime. 10

D Rock's

Siete Leguas Anejo tequila, gran marnier, lime. 15

Lady Di's Paloma

Corralejo Silver Tequila, Grapefruit Juice, Lime, Agave. 10

VODKA

Absolut	9	Stoli Jalapeno	9
New Amsterdam	8	Stoli Cucumber	9
Tito's	10	Grey Goose	10
Deep Eddy Sweet Tea Vodka	9		

TEQUILA

Blanco/Silver		Reposado	
Pueblo Viejo Blanco	9	Casa Azul Reposado	20
Siete Leguas Blanco	11	Milagro Reposado	10
Lunazul Blanco	9	Casamigos Reposado	13
Milagro Silver	9	Codigo Reposado	12
Anejo			
Siete Leguas Anejo	12		
El Tesoro Anejo	13		

MEZCAL

Los Vecinos 10.00

WHISKEY

Bourbon

Bardstown Bourbon Co Fusion Series	11
Blanton's Single Barrel	12
Baker's Kentucky Straight Bourbon 7 yr	10
Booker's "The Lumberyard Batch" 7 yr	15
Buffalo Trace	9
Colonel Taylor Barrel Proof	20
Colonel Taylor Warehouse C	35
Eagle Rare	9
Elijah Craig 12yr Barrel Proof	13
Elijah Craig Small Batch Bourbon	9
Elmer T. Lee Single Barrel Sour Mash	20
Evan Williams Kentucky Bourbon	7
Four Roses Small Batch Select	12
Four Roses Limited Edition	20
Heaven Hill Heritage Collection 17yr	30
High West American Prairie Bourbon	9
Hillrock Solera Sauternes Barrel Finish	14
Stagg Jr.	18
Widow Jane 10 yr Bourbon	12

Irish

Jameson's IPA Cask	8
Mitchell & Son Green Spot Whiskey	13
Redbreast Kentucky Oak Irish Whiskey	13

Whiskey

Barstwon Bourbon Co Discovery Series	17
High West Campfire Whiskey	13
Michter's US 1 American Whiskey	10
Old Carter American Whiskey Batch #5	20

Rye

Angel's Envy Rum Cask Finished Rye	13
Colonel Taylor Rye Bottled-In-Bond	15
Elijah Craig Straight Rye	9
Fog's End Monterey Rye	9
High Plains Rye	10
High West Double Rye	9
High West Rendezvous Rye	13
Hillrock Solera Rye Sauternes Finish	14
Old Carter Rye Whiskey Batch #8	20
Rittenhouse Rye	8
Sazerac Rye	8
Colonel Taylor Straight Rye	25
Thomas Handy Sazerac Rye	25
Whistle Pig 10 yr Rye	12

Wheated

Larceny Small Batch	9
Larceny Barrel Proof	13
Old Fitzgerald 11yr	15
Old Fitzgerald 17yr	40
Pappy VanWinkle 12 year	30
Pappy Old Rip VanWinkle 10yr	30
Weller 12 year	12
Weller CYPB	30
Weller Full Proof	18
Weller Single Barrel	30

Scotch

Macallan 12year	15
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GIN

Miles London Dry Gin	8	The Botanist Islay Dry Gin	10
Venus Blend No. 1 Gin	9		

MAKE IT A DOUBLE FOR \$3 WELL

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

EAST SIDE EATERY • SANTA CRUZ • CALIFORNIA

FLIGHTS

BEER

DRAFT BEERS

	12 oz.	16oz.	20oz.	PITCHERS
1. Santa Cruz Cider Co Wooden Tooth Cider 6.9%		8	9	
2. Flying Embers Gauva Citra Hard Kombucha 6.7%		8	9	
3. BarrelHouse Tropical Seltzer 4.5%		6.5	7.5	24
4. Altamont Rich Mahagony Red Ale 6.2%		6.5	7.5	24
5. Humble Sea Socks n Sandals Hazy IPA 6.5%		7.5	8.5	25
6. Barre Bottle Rainbow Road Shortcut Hazy IPA 5.8%		7.5	8.5	25
7. Altamont Maui Wau'i IPA 6.5%		7.5	8.5	25
8. Device Brewing Intergal IPA 7%		7.5	8.5	25
9. Ghost Town Nose Goblin DBL IPA 9.2%	8	9		
10. Alvarado St Mai Tai IPA 7.2%		7.5	8.5	25
11. WoodHouse Dark & Ominous Tones Milk Stout 6.4%		7	8	26
12. Santa Cruz Mountain Brewing Amber Ale 5.5%		6.5	7.5	24
13. Faction Brewing Faction Pale Ale 5.4%		7	8	25
14. Barrel House Brewing Co. Sunny Daze Citrus Blonde Ale 5.2%		6.5	7.5	24
15. Narrative Fermentations Smashing and Mashing Lager 4.5%		6.5	7.5	24
16. Descretion Shimmer Pils 5.3%		6.5	7.5	24
17. Bike Dog Bici Perro Mexican Lager 4.8%		6.5	7.5	24
18. Other Brother Mars Motel Wheat Beer 6.7%		6.5	7.5	24

BOTTLES

Sierra Nevada 5.50	Coors Light 4.50	Pacifico 5.00
High Noon Grapefruit Vodka Seltzer 7.00		

BEER

BOTTLED & CANNED BEERS

The Finnish Long Drink 5.5%	5.5	Casa Agria Saison Sobrantes 6% (500ml bottle)	8.5
Nectar Hard Seltzer 4.7%	5	Barre Bottle Toricido Negra Mexican Amber 6%	6.5
Hemly Apple Cider 4.5% (19.2 oz)	7.5	Morgan Territory Bees Better Have My Honey	
Casa Agria Agua Casera Sour Ale w/ hibiscus, passion fruit and prickly pear 6%	7.5	Honey Wheat Ale with Tangerine 5.2%	6.5
Breakside Pilsner 5.2%	6	Casa Agria Desert Flyer Hazy IPA 7%	7.5
Moonlight Death and Taxes Black Lager 5.3%	6	Morgan Territory Moon Time Hazy IPA 6.9%	7.5
Moonlight Co. Lunatic Lager 5.4%	6	Lead Dog Peanut Butter Stout 6.5% (12oz)	5.5

WINES

WHITE	GLASS	BOTTLE
Pasqua, Prosecco	9	
Carrara Pinot Grigio Friuli Grave Italy 2020	8	27
Terra D'Orro Chenin Blanc & Viognier Clarksburg California 2021	8	27
La Honda Winery, Sauvignon Blanc California 2021	10.5	32
Carmenet, Chardonnay, California 2019	7	20
Storrs Chardonnay, Santa Cruz Mountains 2020	11	35
ROSE		
Santa Margherita Rose, Italy 2020	8	27
RED		
Soquel Vineyards Estate Pinot Noir Santa Cruz Mountains 2018	13	38
Birinchino Scylia Carignane Blend California 2020	14	40
Pleasure Red, Cabernet Sauvignon 2016	9	27
Ridge Three Valley's Blend Sonoma 2019	15	45
Sangria	8	
SPARKLING WINE Chateau California	6	21

THE MIMOSA BAR

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

Elderflower Bubbles

Elderflower Liqueur, Sparkling Wine, Soda Water, Lemon. 8

Aperol Spritzer

Aperol, Sparkling Wine, Soda Water, Orange. 8

HAPPY HOUR MON.-THURS. 3-6PM

ESE STREET TACOS!

Choice of Chicken, Carne Asada, Carnitas or Al Pastor. Served with choice of Arbol, Roasted Tomato or Verde Salsa and Onions, Cilantro. House pickled Jalapenos and Carrots on the Side. \$3 ea

5 WINGS

Mango Sambal, Nekkid, Dr. Jones' 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. 8.75

CHILI CHEESE FRIES

Don's chili con carne, shredded cheddar cheese, sour cream, and topped with green onions. 8.25

BUCCI'S NACHOS

Corn tortillas baked with cheddar and pepper jack cheeses, organic black beans, salsa, olives, sour cream, jalapenos, and your choice of al pastor, carnitas, carne asada, chicken, or house guacamole. 10.25

COCKTAIL SPECIALS

\$5.00 WELL DRINKS

MAKE IT A DOUBLE FOR \$3.00 MORE

BEERS

	16.oz.	20oz.
Discretion Shiner Pilsner	5.5	6.5
SC Cider Company Dry Strawberry Cider	6.5	7.5
Santa Cruz Mountain Brewing Amber Ale	5.5	6.5
Alvarado St Brewery Mai Tai IPA	6.5	7.5
Humble Sea Sock's and Sandles Hazy IPA	6.5	7.5

WINES

Carmenet, Chardonnay California 2019	6.00
Sangria	5.00
Ara Pino Noir Marlborough New Zealand, 2016	6.00
Pleasure Red Cabernet Sauvignon 2018	8.00

BREAKFAST/BRUNCH

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

Weekly SPECIALS

ASK YOUR SERVER ABOUT THIS WEEKS SPECIALS

EGGS YOUR WAY

TWO EGGS

Served with toast or tortillas and potatoes or fruit. 11

Add a pancake 2.75 add Canadian bacon, sausage, or bacon 3 Melinda's Gluten-free bread available for 3

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 3

VEGGIE Olives, spinach, mushroom, artichoke hearts, grilled onions, tomatoes and jack cheese. 13.25

THE MANLETTE Bacon, sausage, chorizo, salsa, sour cream, and cheddar cheese. 13.25

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. 14.25

CUBAN BREAKFAST SANDWICH

House carnitas, scrambled eggs, Canadian bacon, Swiss cheese, seared jalapenos and mayo.

Served with your choice of house potatoes or fruit. 14.25

CARNITAS HASH AND EGGS

House carnitas and potatoes with charro beans, pico de gallo, jalapenos, sour cream, queso fresco, cilantro and eggs your way. 15

EAST SIDE BREAKFAST FRIES

French Fries covered with hollandaise sauce and topped two poached eggs, bacon and green onions. 14

HUEVOS RANCHEROS

Two corn tortillas, layered with eggs your way, ranchero salsa, avocado, and sour cream. Served with black beans. 14.25

SIDES

One egg 3 • House potatoes 4 • Sausage or bacon 4 • Side of sauteed vegetables, tofu, or fruit 4

BUTTERMILK PANCAKES ½ order 6.50 Full order 8.50

TOPPINGS FOR PANCAKES

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

Add 1.25 each topping

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.

LUNCH/DINNER MENU

APPETIZERS

WINGS **GF**

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 *I.M.H.O.B.E. ranch or bleu cheese dressing. 11.75

BUCCI'S NACHOS **GF**

Corn tortillas baked with cheddar and pepper jack cheeses, charo beans, salsa, olives, sour cream, jalapenos, and your choice of al pastor, carnitas, carne asada, chicken, or house guacamole. 14.5 Don's chili add 3

ORGANIC VEGGIES AND RANCH **GF**

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

BACON WRAPPED PRAWNS **GF**

5 gulf prawns served with chipotle aioli. 12.5

FRIED CALAMARI

Lightly breaded and served with "shakka" tar tar sauce and lemon wedges. 11.75

FRENCH FRIES 6.25 • SWEET POTATO FRIES 6.25 **GF**

Cheese add 1.5, add Bacon 1.5, Cheesy marinara add 2.5, Don's chili with cheese, green onions and sour cream add 5

PIZZA FRIES

Homemade breadsticks with garlic, parmesan, basil and Italian seasoning served with your choice of basil pesto, marinara or chipotle pesto 7.5

CHIPS SALSA AND GUACAMOLE 7.50 **GF**

STUFFED AVOCADO!!

With asada rubbed prawns jalapeno lime emulsion sprout and carrots and drizzled with chipotle aioli. 15

Weekly SPECIALS

ASK YOUR SERVER ABOUT THIS WEEKS SPECIALS

HOUSE SPECIALTIES

ESE STREET TACOS! **GF**

Choice of Chicken, Carne Asada or Al Pastor. Served with choice of Arbol, Roasted Tomato or Verde Salsa and Onions, Cilantro. House pickled Jalapenos and Carrots on the Side. 3.75 ea

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 8.00 Bowl 13

DON'S CHILI CON CARNE

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

Tortilla strips, green onion, cheddar cheese, sour cream. Cup 8.00 Bowl 13

PRAWN AND BACON MAC

No description needed! Bowl 15 Cup 10

CHILI MAC

Don's meat chili, cheddar cheese sauce, elbow macaroni, green onions and sour cream. Bowl 16.00 Cup 11

FRANKIE'S FAMOUS CHICKEN POZOLE **GF**

Chicken, hominey, onions, peppers in a spicy tomato broth. With avocado, cabbage, radish, onion, jalapenos, tortilla chips, queso fresco and cilantro. 15

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. 14

FISH TACOS **GF**

Two fish tacos with seared or baja style Alaskan cod, green cabbage, salsa, chipotle mayo, and lime.

Served with a side of charo beans. 14.5

RYAN'S BOWL **GF**

Organic brown rice, seared Alaskan cod, edamame, broccoli, carrots, soy sesame glaze, cilantro. 15

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

GF

PLEASURE BURGER*

1/3 pound Braveheart Angus all natural beef patty, with lettuce, tomato, pickles, onion, and mayo on a house made bun. 14.5
(add extras - Avocado, bacon, cheese, mushrooms 1.00 each extra)

SPICY MUCHACHO BURGER*

1/3 pound angus all natural beef patty with guacamole, jalapenos, pepper jack cheese, bacon, chipotle mayo, lettuce, tomato, house made bun. 15.75

Brisket Sandwich

Hickory smoked brisket, caramelized onions, seared jalapenos, pepper jack cheese on ciabatta bread. Served with choice of side. 15

THE CUBAN

Frankie's famous Carnitas style pulled pork, ham, tomato, pickles, Swiss cheese and mayo on a sourdough roll. 14.75

GRILLED VERY VEGGIE

Avocado, onions, peppers, tomato, organic baby spinach, dijonaise and jack cheese on a Ciabatta roll. 14

RIO DEL MAR CHICKEN

Thin sliced chicken breast, pesto, provolone cheese, tomato, and mayo on a sourdough roll. 14.5

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. 15.5

CHICKEN CHIPOTLE ALFREDO

Seared chicken breast, choice of pasta, chipotle cream sauce, cilantro and chili powder. (or sub regular Alfredo on request) 15.25

Southwestern Chipotle Pasta

Prawns, chipotle pesto, red bell peppers, pepper jack cheese, onion, cilantro. 15.75

SALADS

Add chicken or carnitas for 4 Alaskan cod or prawns 5 house guacamole, bacon or tofu for 3 All salads available as side salads for 3.00 less

SIDE SALAD With choice of dressing. 5.50

GF

BLACKENED CHICKEN SALAD

Organic romaine, blackened chicken breast, bacon, tomato, cilantro, cheddar cheese and tortilla strips tossed with house ranch dressing. 16.00

GF

THAI PEANUT GINGER SALAD

Napa Cabbage, red bell peppers, cucumbers, sunflower sprouts, cilantro, carrots tossed with Thai peanut ginger dressing. 13.5

HAPPY VALLEY APPLE

Organic mixed greens, heirloom apples, candied walnuts, fried onions, raisins. Tossed with blue cheese dressing. 13.5

CHICKEN CESAR SALAD

Shredded romaine, chicken, shaved parmesan, cherry tomatoes, croutons. 15.5

FOGGY GODDESS

GF

V

Romaine, sprouts, avocado, cucumber, tomato, hemp seeds tossed with herb tahini dressing. 13.5

GF

Gluten Free

V

Vegan

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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

*Thank You!
Please Come Again*

GF

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