

BAY
VIEWS



FULL
BAR



SCAN ME
DIGITAL MENU

BREAKFAST

SERVED UNTIL 11:30 AM

EAGLE CLASSICS

Served with home fries (add sour cream, green onions & bacon \$2.50)
(sub fruit \$2.50)

- Breakfast Special** 2 eggs, 2 bacon or sausage & toast 14
- Breakfast Burger** Burger patty, fried egg, American cheese, bacon 16
- Joe's Special** 2 eggs scrambled with ground beef, spinach, garlic, onions & toast 15
- Avocado Toast with Egg** Fresh, seasoned avocado on grilled Boudin sourdough served with greens 14
- Chilaquiles** Fresh tortilla chips coated in red chile sauce served over black beans, 2 over easy eggs, queso fresco, cream, red onions & cilantro 15 - Add Chorizo 2.50
- Huevos Rancheros** 2 eggs over easy, on corn tortillas, black beans, jack & cheddar cheese, red chile sauce, queso fresco with roasted salsa & sour cream 15 - Add Chorizo 2.50
- Breakfast Burrito** 2 eggs, bacon, jack & cheddar cheese, potatoes, roasted salsa & sour cream 15
- Chorizo & Egg Burrito** 2 eggs scrambled with chorizo sausage, jack & cheddar cheese & potatoes, rolled in a tortilla topped with red chile sauce, melted cheese & sour cream 15

BENEDICTS

Served on thick, sliced Boudin sourdough bread with home fries
(add sour cream, green onions & bacon \$2.50) (sub fruit \$2.50)

- Classic Eggs Benedict** Poached eggs, ham, hollandaise 16
- Crab Benedict** Poached eggs, crab meat, tarragon, hollandaise 20
- California Benedict** Poached eggs, bacon, avocado, hollandaise 17
- Florentine Benedict** Poached eggs, spinach, tomato, hollandaise 15
- Pastrami Benedict** Poached eggs, crispy pastrami, hollandaise 16

FOR THE KIDS

12 and Under

- Two Eggs** Choice of bacon or sausage & home fries 8
- French Toast** 1 French toast, choice of 1 bacon or sausage 8
- Pancake Breakfast** 1 pancake, choice of 1 bacon or sausage 8

BREAKFAST BEVERAGES

- Eagle Bloody Mary** 12
Vodka, house made mix,
house pickled veggies, bacon
- Mimosa** 9
Sparkling brut, fresh
orange juice
- Sex on the Beach** 10
Vodka, peach schnapps,
orange & cranberry juice
- Blood Orange Mimosa** 10
Sparkling brut, blood
orange puree

FROM THE GRIDDLE

Served with whipped, maple butter.
Add 2 eggs and 2 bacon or sausage \$6.00

- Buttermilk Pancakes** 2 large buttermilk pancakes 11
- Chocolate Chip Pancakes** 2 large chocolate chip buttermilk pancakes 13
- Chocolate Banana Pancakes** 2 large chocolate chip buttermilk pancakes topped with fresh bananas 15
- Banana Pecan Pancakes** Topped with caramelized bananas & pecans 15
- Banana Pecan French Toast** Boudin sourdough dipped in vanilla cinnamon egg batter topped with brown sugar bananas & pecans 16
- French Toast** Boudin sourdough dipped in vanilla cinnamon egg batter 12

3 EGG OMELETS

Served with home fries (add sour cream, green onions & bacon \$2.50)
(sub fruit \$2.50) and choice of wheat, sourdough or English muffin, gluten
free English muffin add \$1.00

- Ham & Cheese** Jack & cheddar cheese 15
- Meat Lovers** Bacon, ham, sausage, jack & cheddar cheese 17
- California** Bacon, avocado spread, spinach, jack & cheddar cheese 18
- Veggie** Bell peppers, onions, avocado spread, spinach, tomatoes, jack & cheddar cheese 17
- Crab Avocado** Served with tomatoes, jack & cheddar cheese 21

History

Welcome to The Eagle Café, a new member of the Simmons Family Waterfront Hospitality Group. Believe it or not, Eagle Café used to be up the street on Embarcadero and Powell! Warren Simmons, our family patriarch who also happens to be the founder of PIER 39, wanted The Eagle Café to be part of the opening line-up of restaurants in this magical place. Warren devised a crazy plan with the Eagle owners at the time, the Andreotti family, to put the restaurant on jacks and wheel it down the Embarcadero to the pier. Yep, you read that right! The only thing getting in their way were San Francisco bureaucrats, The Landmarks Board. They originally determined the restaurant had no architectural or historical merit, thereby paving the path for its relocation. Only problem is they inexplicably reversed their decision and decided the Eagle must stay put. Thankfully cooler heads prevailed and the SF City Attorney reversed their decision clearing the way for the Eagle to land atop this very spot. As you might imagine, we got a little nostalgic about the Eagle landing with our family. Though Warren passed away in 2006, we know he's smiling down on us and having a good laugh that after 40 years, his colorful connection to this restaurant has come full circle. Today, the Simmons family business is run by oldest son Scooter and grandson Ryan, not to mention a core group of employees who've been with us two and three decades who are like our family. Not only is the Eagle our family's place now, but since 1928 the Eagle's been a welcome and frequented place by veterans and active military, as well as longshoremen who've worked the San Francisco waterfront when it was primarily used for shipping. We are grateful for those who came before us and those who fought for our great country. Our restaurant decoration and historical artifacts are a tribute, and in some cases a gift, from these very important guests. All are welcome here. We look forward to serving you another 90 years! In friendship and good food, *The Simmons Family*.

**WANT TO LEARN MORE ABOUT EAGLE CAFÉ HISTORY?
SCAN THE QR CODE WITH YOUR MOBILE DEVICE**



SCAN ME

WARNING: Certain food and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods, and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov/restaurant

Eating raw or uncooked foods may increase the risk of foodborne illness

A 5% surcharge is added to each check to help fund the San Francisco employee benefits program

BAY VIEWS



FULL BAR



SCAN ME

DIGITAL MENU

LUNCH

SERVED 11:30 AM - 3:00 PM

STARTERS

- Clam Chowder** In a Boudin sourdough bread bowl 10.50 - Cup 6.50
- Fried Calamari** Crispy calamari served with horseradish cocktail sauce 12
- Garlic Fries** Crispy fries, parsley, garlic & shaved Parmesan 9
- Crab Tots** Tater tots topped with crab meat, shaved Parmesan & lemon tarragon aioli 16
- Boneless Chicken Wings** Spicy buffalo sauce 10
- Quesadilla** Bacon, peppers, onions, jalapeño, cheese & cream sauce 10
- Crispy Spicy Shrimp** Coated in a creamy, sweet & spicy sauce 13
- Avocado Toast** Fresh seasoned avocado on grilled Boudin sourdough, served with greens 11

BURGERS & SANDWICHES

Served with French Fries (sub salad for \$1.00)

Add Avocado Spread \$2.00 | Add Fried Egg \$2.00 | Add Jalapeños \$0.75
| Add Grilled Onions \$0.50

- Cheeseburger** Melted American cheese served on a bun 15
- The Eagle Burger** Bacon, American cheese, pickles, lettuce, tomato, onion, Eagle sauce 17
- Patty Melt** Grilled onions, Thousand Island dressing, Swiss cheese on grilled Boudin sourdough 16
- Pastrami Burger** Crispy pastrami, Swiss cheese, Thousand Island dressing, grilled onions 17
- Impossible Burger** Plant based patty, lettuce, tomato, onion, Eagle sauce 16
- BLTA** Bacon, lettuce, tomato, avocado, mayonnaise on toasted Boudin sourdough 16
- Reuben** Pastrami, sauerkraut, Swiss cheese, Thousand Island dressing, grilled Boudin sourdough 17
- Nashville Hot Chicken** Crispy chicken breast, coated with hot sauce, mayonnaise, pickles, slaw, Swiss cheese, on a bun 17

FOR THE KIDS

12 & under

- Cheeseburger** Served with french fries 9
- Hamburger** Served with french fries 9
- Chicken Tenders** Served with french fries 9
- Quesadilla** Served with french fries 9
- Fish & Chips** Served with french fries 9

BEVERAGES

BEER

DRAFT 9	BOTTLE/CAN 6.5
Tremor Light Lager	Budweiser
Modelo Especial	Bud Light
805 Blonde Ale	Michelob Ultra
Mango Cart Wheat	White Claw Blk Cherry
Firestone Hazy IPA	Golden State Cider 8
Drake's IPA	Becks (NA)

NON ALCOHOLIC

- Pacific Breeze 5**
Cranberry, pineapple juice
- Sweet Sunrise 5**
Orange juice, grenadine
- Pineapple Lime 5**
Pineapple & lime juice, soda water
- Scooter Lime Soda 4**
Soda water, fresh lime
- Strawberry Lemonade 6**
Lemonade, strawberry puree

COCKTAILS

- Tom Collins 12**
Gin, lemon juice, simple syrup, soda water
- Old Fashioned 12**
Whiskey, bitters, sugar, orange peel
- Raspberry Cosmo 12**
Citrus vodka, lemon juice, raspberry liquor, cranberry juice
- Moscow Mule 13**
Vodka, ginger beer, lime
- Classic Margarita 13**
Tequila, fresh lime juice, triple sec and agave nectar
- Mai Tai 13**
White rum, pineapple juice, orange juice, amaretto, float of dark rum
- Smokey Margarita 15**
El Silencio Mezcal, triple sec, house made agave sour mix, spicy salt rim
- Barrel Aged Manhattan 15**
Buffalo Trace, Carpano Antica Sweet Vermouth, house aged in 5 liter oak barrels, served on the rocks

SALADS

- House Salad** Organic greens tossed with house vinaigrette, red onions & tomatoes 7
- Caesar Salad** Chopped romaine tossed with Caesar dressing, shaved Parmesan 9
- Chopped Salad** Diced crispy chicken, chopped romaine, mixed greens, tomatoes, dried cranberries, walnuts, avocado, blue cheese, tossed in a balsamic vinaigrette 17
- Soup & Salad Combo** Clam chowder in a Boudin sourdough bread bowl with choice of Caesar or house salad 14 - Add Crispy Chicken 6 - Add Crab 7

SEAFOOD

Served with French fries unless noted
(sub salad for \$1.00)

- Fish & Chips** Fresh beer battered cod, pickled slaw & fries 19
- Fish Tacos** Grilled fresh cod, chipotle aioli, pickled slaw & fresh tortilla chips 16
- Crab Melt** Crab meat, mayonnaise, green onion, tomato, jack cheese, grilled Boudin sourdough 25
- Blackened Fish Sandwich** Pacific cod served with Eagle sauce, pickled slaw, served on a bun 16
- Crab Avocado Toast** Avocado on grilled Boudin sourdough topped with crab meat & mixed greens 21
- Crab Roll** Crab meat, mayonnaise on a buttered roll 25

BREAKFAST FOR LUNCH

Our favorite breakfast items, served til 3 o'clock Daily

- Joe's Special** 2 eggs scrambled with ground beef, spinach, garlic, onions, toast 15
- Breakfast Burger** Burger patty, fried egg, American cheese, bacon 16
- Breakfast Burrito** 2 eggs, bacon, jack & cheddar cheese, french fries, roasted salsa & sour cream 15
- Avocado Toast with Egg** Fresh, seasoned avocado on grilled Boudin sourdough, served with greens 14

WINES BY THE GLASS

	GLASS	BOTTLE
HOUSE WINES, CALIFORNIA		
Chardonnay Pinot Grigio Sauvignon Blanc Sparkling Brut	8.5	33
Cabernet Sauvignon Pinot Noir Merlot White Zinfandel		
WHITE WINES		
Chardonnay, Napa Creek, Napa Valley, CA	9.5	35
Chardonnay, Grgich Hills, Napa Valley, CA	15.5	63
Fume Blanc, Ferrari Carano, Sonoma, CA	10.5	35
Sauvignon Blanc, Honig, Napa Valley, CA	14.5	51
Pinot Grigio, Cavaliere D'Oro, Italy	9.5	37
Riesling, Chateau Ste. Michelle, WA	10.5	39
Prosecco, Acinum, Italy	11.5	39
Sparkling, Gloria Ferre, Blanc de Noir, Carneros, CA	14.5	52
Rose, Sabine, Aix-en-Provence, France	11.5	45
RED WINES		
Pinot Noir, Robert Mondavi, Carneros, CA	14.5	55
Merlot, Folie a Deux, Alexander Valley, Sonoma, CA	9.5	35
Cabernet Sauvignon, Napa Ridge, Napa Valley, CA	14.5	51
Cabernet Sauvignon, Sempre Vive, Napa Valley, CA	16.5	59
Malbec, Camila, Mendoza, Argentina	10.5	39
Zinfandel, Francis Coppola, CA	10.5	39

WARNING: Certain food and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods, and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov/restaurant

Eating raw or uncooked foods may increase the risk of foodborne illness
A 5% surcharge is added to each check to help fund the San Francisco employee benefits program