

Steinbecks Restaurant

659 E Lake Dr 30030-3535 · +14043731116 · Updated: Jan 14, 2026

[View online menu](#)



SNACKS 9

Spicy - Sweet Cashews	\$5.00
Kale Fritters, Cucumber-Sriracha Yogurt	\$6.00
Crispy Brussels & Cauliflower, Nuoc Cham, Torn Herbs, Jasmine Rice	\$6.00
Spicy Chengdu Noodles	\$7.00
Chorizo-Stuffed Bacon-Wrapped Dates with Romesco	\$8.00
Corn Chowder, Crispy Fried Oysters	\$8.00
Sapelo Island Chili Clams, Crusty Bread	\$9.00
Beef Tartare, Poached Egg, Toast	\$9.00
House Smoked Wings	\$12.00

LARGE ENOUGH TO FILL 7

Chicken 66 Sammy	\$9.00
Fresh Jalapeno, Sauteed Onions, Sriracha Yogurt.	
Chinese Breakfast*	\$12.00
Roasted Pork Belly, wilted leeks, sunny side up egg, jasmine rice.	
The Tower of Power*	\$12.00
LTO, Million Island, cooked to order.	
Charred Bulgogi Short Ribs	\$18.00
House Radish Kimchee, Jasmine Rice, Lettuce, Nuoc Cham, Herbs.	
Spicy Cumin Brisket	\$14.00
Jasmine Rice	
Crispy Cornmeal Trout Melt	\$14.00
Cilantro, Chilislaw, American Cheese, Bacon.	
Kale Salad	\$14.00
Smoked Brisket, Sliced Mushrooms, Beets, Scallions, Shallots, Blue Cheese.	

SPECIALS 9

Truffled Mac n Cheese	\$8.00
Brisket-Chili: Frito Pie	\$7.00
Tempura Fish & Chips, Old School Remoulade	\$12.00
Pozole Verde, Parmesan Grits, Kale, Chilies, Crema	\$14.00
Fish Tacos, Chili-Tossed Cabbage	\$12.00
NOLA-Style BBQ Shrimp	\$12.00
Slow Braised Pork Guiso, Coconut Rice	\$12.00
Orecchiette, Pine Street Chorizo, Kale, Poached Egg	\$14.00
Pan Roasted Shrimp & Grits, Poached Egg, Belly	\$14.00

WHITE 5

Mercat Brut Cava, Spain, NV	AVAILABLE OPTIONS
91 pts from Farker, dried apricot & honeysuckle abound.	\$9.00
	\$22.00
Two Arrowheads NV	AVAILABLE OPTIONS
A blend of viognier & Rousanne, silky notes of vanilla, peach, & mango.	\$9.00
	\$24.00
Lois Gruner Veltliner 2014	AVAILABLE OPTIONS
Aromatic & lively, spiced palate and notes of exotic fruit.	\$9.00
	\$24.00
Pond de Gassac White 2013	AVAILABLE OPTIONS
Rich complex blend of Chardonnay, sauvignor, Blanc & Grenache Blanc.	\$10.00
	\$28.00
Pino & Toi Veneto IGT 2013	AVAILABLE OPTIONS
Perfumed with fruity & floral aromas, stainless steel fermented for crisp freshness.	\$8.00
	\$22.00

RED 5

Les Heretiques Cuvee', France, 2014	AVAILABLE OPTIONS
Carignan & syrah, bouncy with fruit & tip smacking goodness.	\$9.00
	\$24.00
Vila Santa, Portugal, 2013	AVAILABLE OPTIONS
Easy going, Fruity & Herbaceous, a straight-up crowd pleaser.	\$8.00
	\$22.00
The Originals Red Wine Blend, Oregon, 2013	AVAILABLE OPTIONS
Herbal and licorice nose gives way to currant, red plum & leather on the palate.	\$9.00
	\$24.00

Tournon Mathilda Victoria Shiraz, Australia, 2013	AVAILABLE OPTIONS
This lives up to the potential of what shiraz could've been, succulent & rich.	\$10.00
	\$28.00

Bovale, Oled Vines Bobal, Spain, 2012	AVAILABLE OPTIONS
Lush and expansive on the palate, blackberry & cherry-vanilla flavors.	\$9.00
	\$24.00

DRAFT 13

Wickled Weed Tyrant	\$6.50
Big, full, notes of spice. Big boy beer. (8.5%).	

New Holland Night Tripper Imperial Stout	\$5.00
Big, bold, chocolatey. sure that's a word (10.8%).	

Reissdori Kolsch	\$5.50
It's crisp, it's light, it's bubbly, all that good shit (4.8%).	

Rogue Imperial Yonger's Special Bitter	\$5.50
It's like after the Revolution, we went and burned London (71%).	

Avery Vanilla Bean Imperial Stout	\$6.00
Brown sugar, chocolate, loads of vanilla and warming (10.8%).	

Duchesse de Bourgogne	\$6.00
Flemish Red Ale, notes of red fruits & drinks like fine wine (6.5%).	

Avery Ellie's Brown Ale	\$5.00
A true American stout, delivers as only they can (5.8%).	

Orpheus The Ferryman (Imperial Stout)	\$6.00
Baby, its cold outside. This'll help (10.5%).	

Guinness Stout	\$6.00
the undisputed champion! (4.2%).	

Anderson Valley Blood orange Gose	\$5.00
Tart, fresh wheat ale, champagne-like & bright (4.2%).	

Three Taverns Hoplicity	\$6.00
Big, sharp, tasty and local, These guys just do it right.(9%).	

Green Flash Palate Wrecker	\$6.00
Bruising notes of hoptastic, opalescence. finishes happy (9.5%).	

Dry Blackthorn Cider	\$6.00
Traditionally bright, crisp cider, goes down easy (6%).	

BOTTLES 43

21st Arrind Brew Free or Die	\$5.00
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Accht Schlenkerla Rauchbier	\$9.00
Allagash White	\$5.00
Crabbies Ginger Beer	\$5.00
Avery Cans	\$5.00
Ayinger Brau Welsse	\$7.00
Ballast Point Sculpin	\$5.00
Bells Porter	\$5.00
Bells Two Hearted	\$5.00
Boulevard Love Child (750)	\$25.00
Cuvee Kasteel	\$9.00
Dale's Pale Ale	\$4.50
Dogfish Head Tweeson (GF)	\$5.00
Duchesse de Bourgogne	\$8.00
Duvel	\$8.50
Einbecker (Non-Alcoholic)	\$5.00
Esbella Damm Daura (GF)	\$4.00
Etienne Dupont Cidre Bouche	\$13.00
Etienne Dupont Cidre Bouche	\$6.00
Golden Monkey	\$6.00
Great Divide Denver Pale Ale	\$4.50
Gr. Flash IPA & Hop Head Red	\$5.00
Green's Amber (GF)	\$10.00
Hitachino (Assorted)	\$8.00
Ichtegem Grand Cru	\$9.00
Innis & Gunn Rum Cask	\$5.50
Left Hand Milk Stout	\$5.00
Mikkeller I Beat You	\$9.00
Monk's Cafe	\$6.00

Mothers Earth Park Day Pilsner	\$4.00
Oskar Blues (Cans)	\$6.00
Samuel Smith Taddy Porter	\$5.50
Sierra Kellerweis	\$5.00
Sierra Torpedo	\$5.00
Smuttynose Pale Ale	\$4.50
St. Bemadus Abt. 12	\$9.00
Stella Artois (Can)	\$4.50
Stoudt's Golden Helles	\$5.00
Strongbow (Can)	\$5.00
Victory Headwaters Pale Ale	\$4.50
Victory Prima Pilsner	\$4.50
Westbrook Goze	\$5.00
Woodchuck Pear Cider	\$4.50

COCKTAILS 2

The UES	\$10.00
1792 Bourbon, Vermouth de Tarino, Bitters, Lemon.	
Brown Derby	\$9.00
Bourbon, Fresh Grapefruit, Honey, Bitters.	