BRU'S
Public House
RALEIGH • CARRBORO

OUR FOOD IS SERVED WHEN READY. DO NOT WAIT TO EAT.

TO SHARE

Fried Chicken Nachos
house chips, lettuce, onion, tomatoes, queso blanco, pickled jalapeño, spicy fried chicken, hot honey $15

Burnt Pork Ends[GF] **option**
sweet and smokey pork belly, general tso risotto $16

Bru's Schetta
tomato, onion, basil, shaved parmesan, balsamic glaze, house crostini $13

Spicy Shrimp Tacos
sauteed shrimp, serrano pineapple pico, sriracha aioli, kimchi $16

Poutine
house fries, poutine gravy, cheese curds $12

Tuna Guac*[GF]
house guac, seared rare tuna, house chips $16

NOT TO SHARE

SUBSTITUTIONS +$3 truffle fries,brussels,1/2 caesar salad, soup,pasta salad— +$4 poutine — +$4 1/2 Greek salad

Chipotle Chicken Pasta (spicy)
penne pasta, chicken, asparagus, peas, chipotle cream sauce, crispy tortilla strips $20

Caprese Panini
fresh mozzarella, fresh tomato, arugula, pesto, local ciabatta, with pasta salad $16

French Dip*
ribeye, provolone, caramelized onions, horse-radish cream sauce, hoagie, with fries $17

Breuben
pastrami, swiss cheese, pickled jalapeno relish, house sauce, crispy sauerkraut, marble rye, with fries $16

Bru's Burger* **gluten free bun +$2**
two patties, American cheese, onions, pickles, bacon, Bru's house sauce, pretzel bun, with fries $17

Spicy Alabama Fried Chicken Sandwich
alabama white bbq sauce, spicy chipotle drizzle, pickles, pretzel bun, with fries $16

Adult Grilled Cheese
local Texas toast sour dough, blended cheeses, with house tomato bisque $16

Bru's Italian Hoagie
hot capicola, prosciutto, salami, provolone, piquante peppers, pepperoncini, onion vinegar aioli, lettuce with pasta salad $16

APPS

Truffle Fries[GF]
house fries, white truffle oil, parmesan cheese $13

Crispy Fried Brussel Sprouts[GF]
pancetta, balsamic glaze $13

Bru's Wings[GF]
5 wings, spicy dry rub, served with buffalo sauce $12

Coconut Shrimp
6 butterflied shrimp, coconut flakes, breadcrumbs, sweet thai chili sauce $13

Pork Belly Eggrolls
pulled pork belly, slaw, chipotle aioli, pickled red onion $13

GREENS **+Chicken $5, +Shrimp $7, +Salmon*$8**

Caesar Arugula[GF] **option**
house caesar dressing, shaved parmesan cheese, house croutons HALF$7/ FULL$13

Burrata Salad[GF]
burrata, heirloom tomatoes, peaches, arugula, house balsamic vinaigrette, salt & pepper $15

Greek Salad
romaine, kalamata olives, pepperoncini, cucumber, tomato, red onion, feta cheese, pesto vinaigrette HALF$7/FULL$13

Traditional Wedge[GF]
bleu cheese, bacon, diced red onions, diced tomatoes, balsamic drizzle $14

THIN CRUST **12"/14" 12" gluten free+$2**

Classic Pepp
pepperoni, house marinara, mozzarella and parmesan cheese $16/$20

Classic Meat
house meatballs, pepperoni, sausage, pancetta, mozzarella and parmesan cheese $18/$22

Bru's White
provolone, mozzarella, ricotta, crushed red pepper $15/$18

Classic Margherita
house marinara, fresh mozzarella cheese, provolone cheese, fresh basil $16/$20

Spicy Goat Cheese Pizza
mozzarella, provolone, pineapple/serrano/onion pico, goat cheese, hot honey $16/$20

SWEETS

rotating cheesecake $8

chocolate torte[GF] *$8*

*CONSUMER ADVISORY: *denotes items that may be served raw or undercooked. Consuming raw or under cooked meats, poultry, seafood, shellfish, and eggs may increase your risk of foodborne illness, especially if you have a medical condition.*

[GF] *denotes gluten friendly options.*

BEER

On Tap

We have 24 rotating taps that we use to feature a unique selection of craft beers. Scan the QR code below for our full list of draft beers.

Bottles & Cans

Bold Rock Cider, Budweiser, Coors Light, Corona Extra, Corona Light, Heineken NA, Modelo, Armored Cow(GF), Athletic NA's, Untitled Arts Seltzers (Rotating Flavors)

WINE

Reds By The Glass

-Cabernet Sauvignon, Levee & Loam, Cali, $10/$37

-Malbec, Llama, Old Vine, Argentina $9/$33

-Pinot Noir, Bru's Label, $10/$37

-Merlot, La Petite Lune, Bordeaux, $11/$41

-Red Blend, 689 Cellars, California, $10/$37

Whites By The Glass

-Prosecco, Da Luca, Italy $10/$37

-Chardonnay, NAPA by N.A.P.A, Cali, $12/$45

-Pinot Grigio, Dipinti, Italy, $10/$37

-Grüner Veltliner, Helenental, Austria, $10/$37

-Sauvignon Blanc, Hay Maker, NZ, $9/$33

-Rosé, Maz Caz, France, $11/$41

-Riesling, J. Bäumer, Germany $11/$41

By The Bottle

Moscato, Poquito, Spain, $17 (375ml)

White Blend, Evidência Branco, Portugal $30

White Blend, El Pacto, Rioja, $50

Chardonnay, Cordero San Giorgio, Italy $55

White Blend, Coelheiros, Portugal $50

Moscato d'Asti "Exergia" San Giorgio, Italy $45

Pinot Noir, Cordero San Giogrio, Italy $60

Pinot Noir, J Vineyards, California $45

Garnacha, Le Naturel, Spain, $40

Grenache, Shatter France, $45

Zinfandel, Neyers, California, $45

Merlot, Sodale, Italy, $45

Cabernet Sauvignon, Iron + Sand, California, $50

Red Blend, Red Mountain, Washington, $75

COCKTAILS

Late Nights

Van Gogh espresso vodka, cold brew coffee, Kahlua, served up $12

Sangria

House made red or white Sangria, orange slice, lemon, lime, cherry, served on the rocks $10 / Pitcher $36

Margarita

Altos Plata Tequila, Gran Gala, fresh agave, fresh lime juice, served on the rocks $10

Guilty Pleasure

Absolut Vanilia, fresh lime juice, pumpkin syrup, ginger beer, served on the rocks $11

Inevitable Regrets

Teremana Reposado, lemon juice, hibiscus simple syrup, served in the rocks $12

Bru's Hurricane

Malibu coconut rum, Sailor Jerry spiced rum, peach schnapps, pineapple and orange juice, grenadine, served on the rocks $10

Left On Read

Malfy Gin, fresh lemon juice, cinnamon simple syrup, toasted almond bitters, served straight up $12

Orange Creamsicle

Absolut Vanil, orange juice, coconut cream, served on the rocks $10

Royal Bru

Conniption Kinship Gin, lemonade, served on the rocks $11

Pom Mule

Tito's vodka, pomegranate juice, ginger beer, served on the rocks $11

BOURBON COCKTAILS

Old Fashioned

Woodinville, simple syrup, orange bitters, luxardo cherry, served on the rocks $14

Bourbon Sour

Jefferson's Very Small Batch, simple syrup, fresh lemon juice, egg white, served on the rocks $12

Kentucky Tea

Bulleit, Limoncello, Sweet Tea, lemon wheel, served on the rocks $11

Co-Dependent

Old Elk Bourbon, Averna Amaro, Meletti, old fashion bitters big Ice cube, flamed Orange $15

Down the Rabbit Hole

Boxergrail Rabbit Hole, lemonade, Pom Wonderful, lemon wheel, served on the rocks $12

Peer Pressure

Old Forester Bourbon, peach and mint syrup, fresh lemon, peach bitters served on the rocks $13