BRU'S Public House
RALEIGH • CARRBORO

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

NOT TO SHARE

SUBSTITUTIONS FOR FRIES

+$3—truffle fries, poutine, brussel sprouts, 1/2 house or caesar salad, tomato soup, french onion soup, pasta salad

Chipotle Chicken Pasta (spicy)
penne pasta, chicken, asparagus, peas, chipotle cream sauce, crispy tortilla strips $21

Caprese Panini
fresh mozzarella, fresh tomato, arugula, pesto, ciabatta, with pasta salad $17

French Onion Soup Dip
Shaved ribeye, caramelized onion, horseradish cream sauce, provolone, hoagie roll, served with french onion soup $20

Breuben
pastrami, swiss cheese, pickled jalapeno relish, house sauce, crispy sauerkraut, marble rye, with fries $18

Bru's Burger* gluten free bun +$2
two patties, American cheese, onions, pickles, bacon, Bru's house sauce, pretzel bun, with fries $18

PB&J Burger
two patties, peanut butter, jelly, red onion, pickled jalapeno, pretzel bun, with fries $18

Buffalo Ranch Chicken Wrap
fried chicken, lettuce, tomato, onion, white American cheese, buffalo ranch, with fries $17

Alabama Chicken Sandwich
fried chicken, white alabama bbq sauce, spicy chipotle, pickles, pretzel bun, with fries $17

Adult Grilled Cheese
texas toast sour dough, muenster cheese, with tomato bisque $16 ADD SHAVED RIBEYE +$8

Spicy Shrimp Tacos
sauteed shrimp, serrano pineapple pico, sriracha aioli, kimchi $18

Pulled Pork Belly
pulled pork belly(fatty) on texas toast, cole slaw, fried candied jalapenos, with fries $18

Enchiladas
pulled marinated chicken, lettuce, mexican crema, onions, fresh mexican cheese, salsa verde $18 ADD QUESO BLANCO +$2

APPS

Truffle Fries GF
house fries, truffle oil, parmesan cheese $14

Crispy Brussel Sprouts
spicy citrus honey, shaved parmesan $13

Bru's Wings GF
5 wings, spicy dry rub, side of buffalo sauce $12

Street Corn Ribs
classic street corn sauce, flash fired corn ribs $12

Bruschetta
mushroom blend, goat cheese, truffle oil, crushed red pepper flakes $13

Fried Chicken Nachos
house chips, queso blanco, lettuce, tomato, onion, jalapeno, spicy fried chicken, hot honey $17

Poutine
fries, poutine gravy, cheese curds $12
ADD SPICY FRIED CHICKEN +7

GREENS +Chicken $6, +Shrimp $8, +Salmon* $9

Caesar Romaine GF option
house caesar dressing, shaved parmesan cheese, house croutons HALF $7/FULL $13

House Salad
romaine, carrots, cucumber, red onion, tomatoes, sunflower seeds, croutons, balsamic vinaigrette HALF$7/ FULL $13

Burrata Salad
arugula, heirloom cherry tomatoes, peaches, burrata cheese, balsamic glaze, balsamic vinaigrette $15

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 $17/$20

Classic Meat
meatballs, pepperoni, sausage $19/$22

Bru's White
provolone, mozzarella, ricotta, crushed red $16/$19

Classic Margherita
house marinara, fresh mozzarella, fresh basil $17/$20

Mushroom Sausage Pesto
Mushrooms, sausage, pesto $17/$20

SWEETS

rotating dessert $10
chocolate torte GF $10

*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 26 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, Corona NA, Modelo, Sauvy B Wine Spritz, Daura Damm[GF]

WINE

Reds By The 1/2 Bottle

Cabernet Sauvignon, *Caymus, California $40 1/2 BOTTLE*
Cabernet Sauvignon, *Bonanza, California $27 1/2 BOTTLE*
Red Blend, *Conundrum, California $27 1/2 BOTTLE*
Claret, *Francis Coppola, California $22 1/2 BOTTLE*
Pinot Noir, *J, California $24 1/2 BOTTLE*

Whites By The Glass

Chardonnay, *Diora, California $12/ $42*
Vinho Verde, *Vilanova, Portugal $12/$42*
Sauvignon Blanc*, Glazebrook, New Zealand $12/$42*
Pinot Grigio, *Beviamo, Italy $12/$42*
Prosecco, *Brilla, Italy $14 split*

By The Bottle

Cabernet Sauvignon, *Cakebread Cellars, Napa Valley $105*
Red Blend, *Eight Years in the Desert (Orin Swift Cellars), California $65*

COCKTAILS

Late Nights
Van Gogh Espresso Vodka, cold brew coffee, Kahlua, served straight up $12
Sangria
House made red or white Sangria, orange slice, lemon, lime, cherry, served on the rocks $10
Margarita
Altos Plata Tequila, Gran Gala, fresh agave, fresh lime juice, served on the rocks $11 (try it with pickle juice!)
Dirty Pop
Crown Royal Salted Caramel, sweet cream, cream soda $12
Inevitable Regrets
Teremana Reposado, fresh lemon juice, hibiscus simple syrup, served on a big rock $12
Bru's Hurricane
Malibu coconut rum, Sailor Jerry spiced rum, peach schnapps, pineapple and orange juice, grenadine, served on the rocks $10
Stateside
Condesa Gin, Aperol, St. Germain Elderflower Liqueur, fresh lemon juice $13
Orange Creamsicle
SUP Crush vanilla vodka, orange juice, coconut cream, served on the rocks $10
Royal Bru
Conniption Kinship Gin, lemonade, served on the rocks $11
Pom Mule
Ketel One vodka, pomegranate juice, ginger beer, served on the rocks $12

BOURBON COCKTAILS

Old Fashioned
Woodinville, simple syrup, orange bitters, luxardo cherry, served on a big ice cube $14
Bourbon Sour
Jefferson's Small Batch, simple syrup, fresh lemon juice, egg white, served on a big ice cube $13
Kentucky Tea
Knob Creek, Limoncello, Sweet Tea, lemon wheel, served on the rocks $11
Co-Dependent
Old Elk Bourbon, Averna Amaro, Amaro Montenegro, old fashion bitters, served on a big ice cube, flamed orange $15
Down the Rabbit Hole
Sazerac Rye, lemonade, Pom Wonderful, lemon wheel, served on the rocks $13
Peer Pressure
Old Forester 1897, peach and mint syrup, fresh lemon, peach bitters served on the rocks $13