



TO SHARE

Fried Chicken NachosNEW****
House chips, lettuce, onion, tomatoes, queso blanco, jalapeño, sour cream, spicy fried chicken, hot honey \$15

Burnt Pork Ends*GF **NEW**
sweet and smokey pork belly, general tso risotto \$16

Bru’s Schetta
tomato, onion, basil, shaved parmesan, house crostini \$13

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

Bru’s Sliders
three pork sliders, spicy slaw, pickle, jalapeño \$15

Tuna Guac*GF
house guacamole, seared rare tuna, house chips \$16

NOT TO SHARE

Chipotle Chicken Pasta (spicy)
penne pasta, chicken, asparagus, peas, chipotle cream sauce, crispy tortilla strips \$19

Caprese PaniniNEW****
fresh mozzarella, fresh tomatoes, basil, pesto, local ciabatta, house pasta salad \$15

French Dip*
ribeye, provolone, caramelized onions, horse-radish cream sauce, local hoagie, fries \$16

Cuban
pork, ham, Swiss cheese, mustard, pickles, local Cuban loaf, fries \$16

Bru’s Burger* gluten free bun +\$2
two patties, American cheese, onions, pickles, bacon, Bru’s house sauce, pretzel bun, fries \$16

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

Adult Grilled Cheese
local Texas toast sour dough, blended cheeses, house tomato bisque \$15

BBQ Chicken PaniniNEW****
shredded chicken, caramelized onion, bbq sauce, cheddar cheese, local ciabatta, fries \$15

APPS

Truffle Fries^{GF}
house fries, white truffle oil, parmesan cheese \$12

Crispy Brussel Sprouts^{GF}
pancetta, balsamic glaze \$13

Bru’s Wings*^{GF}
5 wings, house dry rub, served with buffalo sauce \$11

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

Poutine
house fries, poutine gravy, cheese curds \$12

GREENS +Chicken \$5, +Shrimp \$6, +Tuna \$7

Caesar Arugula^{GF option}
house caesar dressing, shaved parmesan cheese, house croutons HALF\$6/ \$12

Burrata Salad^{GF}
burrata, heirloom tomatoes, peaches, arugula, house balsamic vinaigrette, salt & pepper \$15

Fruit Salad
spinach, fresh berries, candied walnuts, goat cheese, strawberry poppyseed vinaigrette \$15

Traditional Wedge^{GF}
bleu cheese, bacon, diced red onions, diced tomatoes, balsamic drizzle \$13

THIN CRUST12”/14” 12” gluten free +\$1

Classic Pepp
pepperoni, house marinara, garlic olive oil, mozzarella and parmesan cheese \$16/\$20

Classic Meat
sliced house meatballs, pepperoni, sausage, pancetta, house marinara, mozzarella and parmesan cheese \$16/\$20

Bru’s White
provolone, mozzarella, ricotta, garlic olive oil, crushed red pepper \$15/\$18

Classic Margherita **NEW**
house marinara, fresh mozzarella cheese, garlic olive oil, fresh basil, parmesan \$16/\$20

Buffalo Chicken Pizza
ranch, shredded buffalo chicken, mozzarella, topped with bleu cheese crumbles, chives \$16/\$20

SWEETS

plain cheesecake \$8

Bitten Bakery cookie plate 3 for \$10 (local)

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 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

Budweiser, Coors Light, Corona Extra, Corona Light, Dos Equis Amber, Modelo, Heineken, Daura Damm^{GF}, Stella Artois Liberte NA, Kona Fruit Seltzer

WINE

Reds By The Glass

Cabernet Sauvignon, Broadside, California \$10/\$37

Cabernet/Petit Sirah Blend, J Lohr Pure Paso, California \$13/\$49

Malbec Reserve Tupungato, Domain Bousquet Winery, Argentina \$9/\$33

Tuscan Blend, Monrosso, Italy \$11/\$40

Pinot Noir, Rainstorm, Oregon \$11/\$40

Whites By The Glass

Chardonnay, Diora Wines, California \$10/37

Pinot Grigio, Borgnese, Italy \$9/\$33

Sauvignon Blanc, Whitehaven, Marlborough \$9/\$33

Prosecco, Col Zonin, Italy \$9/\$33

Rose, Tormaresca, Italy \$10/\$37

By The Bottle

Cabernet Sauvignon, Cakebread Cellars, Napa Valley \$105

Cabernet Sauvignon, Caymus, California \$120

Malbec, Wagner Family's Red Schooner, Argentina/Napa Valley \$55 (house favorite)

COCKTAILS

Cold Brew Martini

Jameson Cold Brew, Bailey's Irish Cream, Kahlua, half and half, served up or on the rocks \$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, salt rim, served on the rocks \$10

New York Gin Sour

Aviation American Gin, fresh lemon juice, egg white, red wine, served on 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

Pom Mule

Ketel One Vodka, pomegranate juice, Fever Tree Ginger Beer \$11

Orange Creamsicle

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

El Diablo

Altos Plata Tequila, crème de cassis, fresh lime juice, ginger beer, hellfire bitters, served on the rocks \$12

Manhattan

George Dickel Rye, Fernet Branca, sweet vermouth, bitters, served up \$14

Dark and Stormy

Goslings Dark Rum, Fever Tree Ginger Beer, lime wedge, served on the rocks \$10

Royal Bru

Empress Gin, pink lemonade, served on the rocks \$11

Bru Sting Paloma

Altos Reposado Tequila, jalapeño honey syrup, grapefruit juice, club soda, jalapeño, served on the rocks \$12

Bru'llini

Absolut Apeach, wild strawberry puree, prosecco \$11

Passion Fruit Margarita

Avion Silver Tequila, passion fruit puree, lime juice, agave syrup \$12

BOURBON COCKTAILS

Old Fashioned

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

Bourbon Sour

1792 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

Bru's Blood

Jefferson's, blood orange syrup, sweet vermouth, orange bitters, served up \$12

Down the Rabbit Hole

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