



TO SHARE

Fried Chicken Nachos

House chips, lettuce, onion, tomatoes, queso blanco, jalapeño, spicy fried chicken, hot honey \$15

Burnt Pork Ends^{*GF}

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

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 Panini

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 Panini

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 Fried Brussel Sprouts^{GF}

pancetta, balsamic glaze \$13

Bru’s Wings^{*GF}

5 wings, spicy 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, +Salmon \$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 CRUST^{12”/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 \$18/\$22

Bru’s White

provolone, mozzarella, ricotta, garlic olive oil, crushed red pepper \$15/\$18

Classic Margherita

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

New York style 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 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, White Claw Seltzer

WINE

Reds By The Glass

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

Red Blend, High on the Hog, Paso

Robles \$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, Borghese, 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, served up or on the rocks \$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

Call Your Therapist

Titos Vodka, pumpkin Syrup, fresh lemon, cranberry juice, served on rocks \$10

Chaotic Energy

Altos Plata Tequila, serrano infused pineapple juice, fresh lemon, ginger beer, Tajin rim, served on the rocks \$11

Smoke Show

Del Maguey Vida Mezcal, Zucca Rabarbaro Amaro, fresh lime juice, simple syrup \$12

Bru's Hurricane

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

Gone With The Gin

Malfy Gin, cinnamon syrup, fresh lemon, peach bitters, soda water, served on the rocks \$10

Co-Dependent

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

Orange Creamsicle

Smirnoff Whipped Vodka, orange juice, coconut cream, served on the rocks \$10

Royal Bru

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

Bru'llini

Absolut Apeach, wild strawberry puree, prosecco \$11

Pom Mule

Ketel One vodka, pomegranate juice, ginger beer, served on the rocks \$11

BOURBON COCKTAILS

Old Fashioned

Woodenville, 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

Smooth Peach Smash

Smooth Ambler Contradiction, peach jam, served on the rocks \$13

Down the Rabbit Hole

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