



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

Bru's Short Rib Sliders

three beef sliders, pickled red onion, jalapeño \$18

Tuna Guac*^{GF}

house guacamole, seared rare tuna, house chips \$16

NOT TO SHARE

SUBSTITUTIONS **+\$3** truffle fries, brussels, 1/2 caesar salad, soup, pasta salad — **+\$4** poutine — **+\$5** 1/2 fruit salad

Chipotle Chicken Pasta (spicy)

penne pasta, chicken, asparagus, peas, chipotle cream sauce, crispy tortilla strips \$20

Caprese Panini

fresh mozzarella, fresh tomatoes, arugula, pesto, local ciabatta, with house 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 \$16

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

BBQ Chicken Panini

shredded chicken, caramelized onion, bbq sauce, cheddar cheese, ciabatta, with fries \$16

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 \$7, +Salmon*\$8**

Caesar Arugula^{GF} option

house caesar dressing, shaved parmesan cheese, house croutons HALF \$7/ \$13

Burrata Salad^{GF}

burrata, heirloom tomatoes, peaches, arugula, house balsamic vinaigrette, salt & pepper \$15

Fruit Salad

spinach, fresh berries, candied nuts, goat cheese, strawberry poppyseed 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, 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, bleu cheese crumbles, chives \$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 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, Daura Damm^{GF}, Urban Artifact Seedless NA Sour, Untitled Arts Seltzers

WINE

Reds By The Glass

Cabernet Sauvignon, Heritage, Columbia Valley \$10/\$37

Red Blend, Educated Guess, Napa Valley \$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, Diara Wines, California \$10/37

Pinot Grigio, Ferrari Carano, Italy \$10/\$36

Sauvignon Blanc, Lillie's Collection, California \$9/\$33

Prosecco, Brilla, Italy \$14 split

Rose, Summer Water, California \$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

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

Margarita

Altos Plata Tequila, Gran Gala, fresh agave, fresh lime juice, served on the rocks \$11

Call Your Therapist

Titos, cranberry juice, pumpkin syrup, fresh lemon, served on the rocks \$12 **Mocktail Version** \$7

Inevitable Regrets

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

Friends With Benefits

Old Forester 1897, cinnamon simple, apple cider, fresh lemon, served on the rocks \$13 **Mocktail Version** \$7

Bru's Hurricane

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

Out Of Office

Malfy Gin, crème de cassis, elderflower syrup, lemon, soda water \$12

Orange Creamsicle

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

Royal Bru

Connipton 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

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 \$13

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 \$13