



BRU'S

Public House

@ WADE PARK

TO SHARE

Poutine

house fries, poutine gravy, cheese curds \$12

Burnt Pork Ends*^{GF}

pork belly, sweet and smoky sauce, risotto \$16

Bru's Schetta

tomato, onion, basil, shaved parmesan, house crostini \$13

Spicy Shrimp Tacos*^{GF option}

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

Hanger and Truffle Fries*

6 oz sliced marinated hanger, garlic pesto, truffle fries \$24

Avocado Caprese Toast

house guac, fresh mozzarella, roasted tomatoes, red pepper flakes, open faced Texas toast, house pasta salad \$16

French Dip*

ribeye, provolone, caramelized onions, horseradish cream sauce, local hoagie roll, 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

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, house buffalo sauce \$11

Coconut Shrimp*

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

Crab Cake Eggrolls*

served with Old Bay remoulade \$14

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, strawberries, blackberries, candied walnuts, goat cheese, strawberry poppyseed vinaigrette \$15

Traditional Wedge^{GF}

bleu cheese, bacon, diced red onions, diced tomatoes, balsamic drizzle \$13

PIZZAS 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 \$16/\$20

Bru's White

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

Classic Margherita

roma tomatoes, fresh mozzarella, garlic olive oil, fresh basil, salt & pepper \$16/\$20

Buffalo Chicken Pizza

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

SWEETS

Ask about our dessert selection today!

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}, Heineken 0.0, Kona Fruit Seltzer, Flying Embers Hard Kombucha

WINE

Reds By The Glass

Cabernet Sauvignon, Purple Cowboy, California \$9/\$33

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

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

Toscana Rosso, Ventisei Vino, Italy \$10/\$37

Whites By The Glass

Chardonnay, Diara 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, Justin Isosceles, Paso Robles \$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

Pumpkin Spice Martini

Absolut Vanilla, Fulton's Pumpkin Harvest liqueur, dash of Nutmeg, sugar and cinnamon rim \$12

New York Gin Sour

Mother Earth Botanical Gin (local), 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

Peanut Butter Cup Martini

Absolut Vanilla, crème de cacao, O'Reilly's Peanut Butter Cream Liqueur \$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,

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

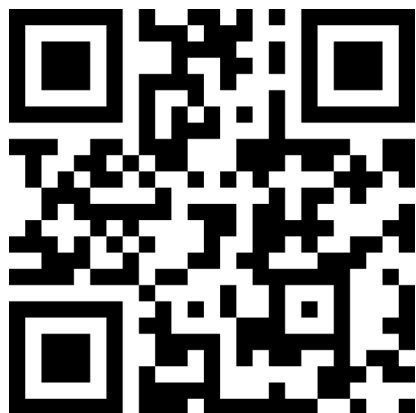
Down the Rabbit Hole

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

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