



**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**<sup>GF option</sup>

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

### **Poutine**

house fries, poutine gravy, cheese curds \$12

### **Tuna Guac**<sup>\*GF</sup>

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

## NOT TO SHARE

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

### **Chipotle Chicken Pasta (spicy)**

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

### **Caprese Panini**

fresh mozzarella, fresh tomato, arugula, pesto, local ciabatta, with pasta salad \$16

### **French Dip\***

ribeye, provolone, caramelized onions, horseradish 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

### **Bru's Italian Hoagie**

hot capicola, prosciutto, salami, provolone, piquante peppers, pepperoncini, onion vinegar aioli, lettuce, with pasta salad \$16

## APPS

### **Truffle Fries**<sup>GF</sup>

house fries, white truffle oil, parmesan cheese \$12

### **Crispy Fried Brussel Sprouts**<sup>GF</sup>

pancetta, balsamic glaze \$13

### **Bru's Wings**<sup>GF</sup>

5 wings, spicy dry rub, served with buffalo sauce \$11

### **Coconut Shrimp**

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

### **Pork Belly Eggrolls**

pulled pork belly, slaw, chipotle aioli, pickled red onion \$13

## GREENS **+Chicken \$5, +Shrimp \$7, +Salmon\*\$8**

### **Caesar Arugula**<sup>GF option</sup>

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

### **Burrata Salad**<sup>GF</sup>

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

### **Greek Salad**

romaine, kalamata olives, pepperoncini, cucumber, tomato, red onion, feta cheese, pesto vinaigrette HALF\$7/FULL\$13

### **Traditional Wedge**<sup>GF</sup>

bleu cheese, bacon, diced red onions, diced tomatoes, balsamic drizzle \$14

## THIN CRUST **12"/14" 12" gluten free+\$2**

### **Classic Pepp**

pepperoni, house marinara, mozzarella and parmesan cheese \$16/\$20

### **Classic Meat**

house meatballs, pepperoni, sausage, pancetta, mozzarella and parmesan cheese \$18/\$22

### **Bru's White**

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

### **Classic Margherita**

house marinara, fresh mozzarella cheese, provolone cheese, fresh basil \$16/\$20

### **Goat Cheese Pizza**

mozzarella, provolone, pineapple/serrano/onion pico, goat cheese, hot honey \$16/\$20

## SWEETS

rotating cheesecake \$8

chocolate torte<sup>GF</sup> \$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.

<sup>GF</sup> 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<sup>GF</sup>, 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

## Maybe I Should Get Bangs

Titos, grape juice, simple syrup, fresh lime, coconut cream served on the rocks \$12 **Mocktail Version** \$7

## Inevitable Regrets

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

## Peer Pressure

Old Forester 1897, peach and mint syrup, fresh lemon, peach bitters served on the rocks \$13

## 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

Connption 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