



BRU'S
Public House
RALEIGH • CARRBORO

**OUR FOOD IS SERVED WHEN
READY. DO NOT WAIT TO EAT.**

TO SHARE

Burnt End Nachos **NEW******

house chips, queso blanco, lettuce, pickled onions, scallions, pickled jalapeno, ricotta salata, spicy dry rub, hot honey \$15

Watermelon Bruschetta **NEW******

watermelon, cucumber, basil, ricotta salata, balsamic glaze, house crostini \$13

Spicy Shrimp Tacos

sautéed shrimp, serrano pineapple pico, sriracha aioli, kimchi \$16

Poutine

house fries, poutine gravy, cheese curds \$12

Tuna Guac*^{GF}

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

NOT TO SHARE

SUBSTITUTIONS **+\$3** spicy fries, brussels, 1/2 caesar salad, soup, pasta salad— **+\$4** poutine — **+\$4** 1/2 summer salad — **+\$4** 1/2 house 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, ciabatta, with pasta salad \$16

Philly Cheese **NEW******

ribeye, caramelized onion, fire roasted red peppers, mushrooms, pickled jalapeno, chipotle aioli, white American cheese, 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 \$17

Spicy Alabama Fried Chicken Sandwich

alabama white bbq sauce, spicy chipotle drizzle, pickles, pretzel bun, with fries \$16

Adult Grilled Cheese

Texas toast sour dough, blended cheeses, with house tomato bisque \$16

APPS

Spicy Fries^{GF}

house fries, spicy dry rub, hot honey \$14

Crispy Brussel Sprouts

pancetta, balsamic glaze, \$13

Bru's Wings^{GF}

5 wings, sweet and spicy, sesame seeds, chives \$12

Buffalo Ranch Crispy Shrimp

crispy fried shrimp tossed in house buffalo ranch sauce \$16

Pork Belly Eggrolls

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

GREENS

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

Caesar Romaine^{GF} option

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

House Salad **NEW******

romaine, carrots, cucumber, red onion, tomatoes, sunflower seeds, croutons, balsamic vin HALF \$6/FULL \$12

Summer Salad **NEW******

spinach, strawberries, blueberries, pickled red onion, goat cheese, candied pecans, blueberry vinaigrette HALF \$7/FULL \$15

Traditional Wedge^{GF}

Iceberg lettuce, 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

Spicy Goat Cheese Pizza

mozzarella, provolone, pineapple/serrano/onion pico, goat cheese, hot honey \$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}, Mango Cart NA, Untitled Arts Seltzers

WINE

Reds By The 1/2 Bottle or Glass Pour

Cabernet Sauvignon, Caymus, California \$40 1/2 BOTTLE

Cabernet Sauvignon, Bonanza, California \$27 1/2 BOTTLE

Red Blend, Conundrum, California \$27 1/2 BOTTLE

Claret, Francis Coppola, California \$22 1/2 BOTTLE

Pinot Noir, Folly of the Beast, Central Coast \$13 GLASS /\$49 FULL BOTTLE

Whites By The Glass

Chardonnay, Diora, California \$12/\$42

Vinho Verde, Vilanova, Portugal \$12/\$42

Sauv Blanc, Glazebrook, New Zealand \$12/\$42

Prosecco, Brilla, Italy \$14 split

Riesling, Dr. Thanisch, Germany \$12/\$42

By The Bottle

Cabernet Sauvignon, Cakebread Cellars, Napa Valley \$105

Red Blend, Eight Years in the Desert (Orin Swift Cellars), California \$65

COCKTAILS

Late Nights

Hoodoo Espresso Vodka, cold brew coffee, Kahlua, served straight 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 (try it with pickle juice!)

Dirty Pop

Crown Royal Salted Caramel, sweet cream, cream soda \$12

Inevitable Regrets

Teremana Reposado, fresh lemon juice, hibiscus simple syrup, served on a big rock \$12

Bru's Hurricane

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

Stateside

Condesa Gin, Aperol, St. Germain Elderflower Liqueur, fresh lemon juice \$13

Grapesicle

SUP Crush vanilla vodka, grape 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

Woodinville, simple syrup, orange bitters, luxardo cherry, served on a big ice cube \$14

Bourbon Sour

Jefferson's Very Small Batch, simple syrup, fresh lemon juice, egg white, served on a big ice cube \$13

Kentucky Tea

Knob Creek, Limoncello, Sweet Tea, lemon wheel, served on the rocks \$11

Co-Dependent

Old Elk Bourbon, Averna Amaro, Amaro Montenegro, old fashion bitters, served on a big ice cube, flamed orange \$15

Down the Rabbit Hole

Boxergrail Rabbit Hole, lemonade, Pom Wonderful, lemon wheel, served on the rocks \$13

Peer Pressure

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