

SHARE FOR THE TABLE

BRÜ & CRÜ <i>fresh pretzel bread, house made Tillamook Craft Beer Cheese & Burgundy Wine Fig Mustard</i>	12
BRÜSSELS SPROUTS <i>deep fried with homemade Tamarind sauce and Pancetta</i>	14
CALAMARI TRADITIONAL <i>cocktail sauce and grilled lemon</i>	17
AHI POKE TACOS <i>three mini tacos, wonton shells, cabbage slaw, ahi tuna, sambal soy, garlic sriracha aioli</i>	17
CRAB CAKES <i>pan seared crab cakes, Bru aioli, mini arugula salad with lemon basil vinaigrette</i>	17
ARTICHOKE SPINACH DIP <i>scratch made and served with house made tortilla chips</i>	15
FRIED GREEN BEANS <i>served with Brü Aioli</i>	9
MAC & CHEESE SKILLET <i>scratch made to order with five cheeses</i>	14
BRÜ HOT WINGS <i>blue cheese, celery. 3 levels: mild, hot and holy ***; barbeque or sweet thai chili sauces</i>	15
CHEESE & CHARCUTERIE BOARD <i>four exquisite cheeses with wine infused salami</i>	25

MARKET SALADS & SOUP

CHEF'S SOUP OF THE DAY	Cup 7 Bowl 10
BEET SALAD <i>heirloom beets, honey Chevre, petite greens, haricot verts, crispy shallots & raspberry walnut vinaigrette</i>	Petite 12 Full 16
CAESAR SALAD <i>romaine heart lettuce, shaved parmesan, herb croutons</i>	Petite 9 Full 13
CHOPPED SALAD <i>grilled chicken, romaine, tomato, cucumber, olives, red onion, crumbled blu cheese, bacon, vinaigrette</i>	Petite 14 Full 18
BERRY SPINACH SALAD <i>strawberry, blackberry, toasted pine nuts, feta cheese, lemon basil vinaigrette</i>	Petite 12 Full 16

FLATBREADS & PASTA

FIG & ARUGULA FLATBREAD <i>with fig, Gouda, bacon, red onion and balsamic reduction</i>	16
CALI FLATBREAD <i>grilled chicken, mozzarella, avocado, tomato, arugula, shaved parmesan, and lemon zest</i>	16
HOT HONEY BOSCAIOLA FLATBREAD <i>fresh thyme crema, mozzarella, both portabella and beach mushrooms, hot honey, fried garlic & basil</i>	16
BBQ CHICKEN FLATBREAD <i>grilled chicken, Bru Killer BBQ sauce, red onion, Gouda and applewood bacon</i>	16
PASTA CARBONARA <i>linguine, parmesan Reggiano, fresh herbs, pancetta, egg yolk, cracked pepper</i>	28

**All Flatbreads & Pasta available Gluten Free +1*

FROM THE SEA

FISH & CHIPS <i>wild caught & beer battered Cod house made tempura batter, cole slaw, malt vinegar, tartar sauce & sea salt</i>	23
JUMBO SCALLOPS <i>jumbo scallops, butternut squash puree, succotash (corn, zucchini, roasted piquillo peppers, mushroom, onion and brown butter sage</i>	38
TOGARASHI CRUSTED AHI <i>seared rare, fried rice, garlic sesame green beans, eel sauce</i>	35
HERB CRUSTED SALMON <i>with couscous pilaf, sauteed broccolini and topped with a honey yuzu beurre blanc</i>	35

BETWEEN THE BREAD

BRÜ BURGER <i>half pound with three-year aged cheddar, drunken onions, tomato, arugula, house cured dill pickles and served with our Brü aioli</i>	18
TB3 Burger <i>Truffle aioli, applewood smoked bacon, St Andre Brie cheese, arugula and roasted tomatoes</i>	20
FRENCH DIP AU JUS <i>sliced prime rib, gruyere on a French roll with a side of horseradish cream. Add Drunken Onions +1</i>	21
THE HIPPIE <i>Our tree-hugging portabella mushroom sandwich, goat cheese, roasted bell peppers, red onions, spinach, tomato, & Brü aioli [sub Impossible +1]</i>	18
CHICKEN PESTO <i>grilled chicken breast with arugula, provolone, red onion, avocado and a basil aioli atop a ciabatta bun</i>	18
FRIED CHICKEN <i>buttermilk fried chicken sandwich on an artisanal bun, cole slaw, our own butter pickles and Brü aioli</i>	18
NASHVILLE HOT FRIED CHICKEN <i>Nashville style buttermilk fried chicken sandwich on artisanal bun, cole slaw, bread 'n butter pickles & Brü aioli</i>	19

All sandwiches served with your choice of fries, sweet potato fries, wedge fries, garlic fries+1, field green or Caesar salad

**Impossible Burger available for Substitution +1*

SOUTH OF THE BORDER

TACOS <i>two tacos served with black beans, Spanish rice, corn tortilla</i>	
BEER BATTERED FISH <i>spicy tartar sauce, shredded cabbage, pickled onion, Bru Salsa, wild caught Cod, Spanish rice and black beans</i>	18
WILD CAUGHT COD <i>Pan Seared & blackened, spiced tartar sauce, shredded cabbage, pickled onion, Bru Salsa, Spanish rice and black beans</i>	18
SHRIMP <i>Black Tiger shrimp blackened, cabbage, pickled onion, lime crema, Spanish rice and black beans</i>	21
POLLO <i>Grilled chicken, romaine, pico de gallo, lime crema, scratch made BRU salsa, Spanish rice and black beans</i>	18
VEGGIE <i>corn, mushroom, zucchini, onions, piquillo peppers, pickled onions, cilantro, lime crema</i>	18

Make any Taco Entree a Bowl...+2 | Add a 3rd Taco...+4

FROM THE FARM

SAFFRON VEGETABLE RISOTTO <i>saffron parmesan risotto, spinach, mushrooms, cherry tomato, brown butter sage, mixed herbs (can be prepared vegan)</i>	27
SWEET THAI CHILI-CHICKEN <i>deboned whole chicken, marinated and topped with our sweet Thai sauce, served with coconut rice and broccolini</i>	33
BRAISED SHORT RIB RISOTTO <i>red wine braised short rib, parmesan risotto, haricot verts, red wine and herb demi-glace</i>	38
TOUR de SAU'SAGE <i>Nuremburg Bratwurst, Pork Andouille & Savory Italian. German potato salad, house made sauerkraut & a trio of mustards</i>	29
FILET MIGNON CENTER CUT <i>8oz served with grilled asparagus, scalloped potatoes, and our au poivre sauce</i>	43
RIB-EYE <i>12oz served with scalloped potatoes and broccolini</i>	43
TOMAHAWK RIBEYE (For 2) <i>36 oz Tomahawk Ribeye served with macaroni & cheese skillet and heirloom vine tomatoes</i>	125
PRIME RIB <i>14oz served with loaded baked potato, haricot verts, horseradish cream and au jus</i>	42

SIDES Baked Potato Loaded [8] Sautéed Asparagus [8] Sautéed Haricots Verts [8] Scalloped Potatoes [8] Sautéed Wild Mushrooms [8]
ADD PROTEIN TO ANY SALAD OR ENTREE Chicken 6oz [+7] Petite Filet 4oz [+16] Seared Ahi [+12|24] Salmon [+10|20] Shrimp [+10]

EXECUTIVE CHEF ALBERT VACA | SOUS CHEF CAMERON BAILEY

We prepare our food from scratch every day. Some items have limited availability. Consuming raw or uncooked meats, seafood or eggs, may increase your risk of foodborne illness. Please alert us of any allergies prior to ordering. If you dine gluten free, vegetarian, or vegan... ask your server for great options.

We are local & independent and want you to love your time with us!!

- Inside Job** 13
A variation on our Buffalo Trace Old Fashioned. The Inside Job introduces a touch of Maraschino cherry liqueur and a dash of absinthe for a slightly sweeter booze forward cocktail with a nose of anise
- Paper Plane** 12
"Fly like paper, get high like planes..." named after the song by M.I.A. with Rye whiskey, Amaro, Aperol and lemon juice
- Blushing Bubbles** 12
Beefeater gin, Aperol and fresh citrus topped with sparkling white wine and an edible flower
- Cucumber Collin** 11
Miles Gin, yellow chartreuse, cucumber water, cane sugar syrup and soda water. Make it with Hendrick's for [14]
- Corpse Reviver #2** 12
Guaranteed to revive those still living. Gin, Cointreau, Lillet Blanc, and fresh lemon. Shaken and served up in an absinthe rinsed glass
- Whiskey Eclipse** 12
Jameson Irish whiskey, lemon, blackberries, splash of simple syrup, shaken and served on the rocks
- Mules** 11
With fresh lime and Bundaberg ginger beer served 6 ways
Moscow Mule: with Wheatley Vodka
'Gin Gin' Mule: with Wheatley Sapphire Gin
Irish Mule: with Jameson Irish Whiskey
Kentucky Mule: with Old Grand Dad
Lavender Mule: Vodka, Lemon & Lavender [+1]
Mexican Mule: with Arette Tequila

- Lavender Lemondrop** 12
Homemade lavender sugar rim...Yvette Lavender Liqueur, Vodka, Elixir and sweet lemon juice
- Cucumber Jalapeno Margarita** 12
Cool & Spicy, we use a house infused jalapeno agave syrup and fresh cucumber water to create this refreshing twist on the world's most popular cocktail
- The Bees Knees** 11
Soothe your soul, with Miles Gin, fresh lemon juice and honey, garnished with a lemon twist
- Brü Basil Gimlet** 12
Muddled Basil from our garden with your choice of Gin or Wheatley Vodka, fresh lime
- Brü-klyn Cocktail** 11
Masterson's Rye Whiskey, Vermouth, Torani Amer, Luxardo Maraschino Liqueur, and with a homemade brandied cherry
- Absinthe Soür** 12
Straight from the pharmacist... this one will cure your ills...Absinthe, Vodka, lemon & egg white

CLASSIC COCKTAILS

- Old Fashioned** 12
Its origins said to have been at the Pendennis Club, a gentlemen's club founded in 1881 in Louisville, Kentucky. The Brü Old Fashioned is Buffalo Trace Bourbon, angostura bitters & turbinado syrup.
- Manhattan** 12
Buffalo Trace, Antica Formula vermouth, bitters & our house brandied cherry. Make it a "BETTY" with 100 Proof Whistle Pig for [16]
- Classic Daiquiri** 10
Never blended, this cocktail was first created on a Cuban beach of the same name The Daiquiri combines Blue Chair rum, lime juice and cane sugar for a sweet, citrusy, tropical cocktail that was a favorite of the likes of Ernest Hemingway and President John F. Kennedy
- Boulevardier** 12
This Negroni variation first appeared around 1930 by swapping out gin for rye whisky we create this warmer and equally delicious classic. Perfect for Fall and Winter
- Penicillin** 12
Simply the cure for Scotch lovers. Blended scotch, lemon, ginger syrup, honey and Laphroig 10yr
- French 75** 12
Dating back to WWI and said to have a kick like getting hit with a French 75 cannon, our version combines gin, lemon, cane sugar and champagne for a effervescent citrus finish
- Sidecar** 12
Thought to be created at the end of World War I by an American Army Captain stationed in France this cocktail uses Hennessy Cognac, Cointreau and lemon juice for a warm, slightly sweet classic emphasized by citrus. Served with a sugar rim
- Last Word** 12
This prohibition era cocktail combines gin, lime, Luxardo maraschino liqueur and green chartreuse for a little sharp, little sweet, little sour and little pungent flavor!
- Whiskey Sour** 12
This classic first appeared in the 1870's, mixture of bourbon, lemon, egg white and cane sugar for a fantastic cocktail that won't leave you sour



WINE BY THE GLASS

RED			
Grgich Hills Estate	Cabernet Sauvignon	Napa Valley, California	22
Congratulations Grgich...Named one of the Top 100 Wineries in the World			
Justin	Cabernet Sauvignon	Paso Robles, California	15
Kendall Jackson VR	Cabernet Sauvignon	Sonoma, California	11
Crozes-Hermitage	100% Syrah	L'Hermitage France	12
Nielson by Byron	Pinot Noir	Santa Barbara, California	14
Edmeades	Zinfandel	Mendocino County	12
Padrillos	Malbec	Mendoza, Argentina	11

WHITE			
La Crema	Chardonnay	Monterey, California	14
William Hill	Chardonnay	North Coast	12
Mirassou	Moscato	Coastal California	10
Benvolio	Pinot Grigio	Friuli, Italy	11
Scarpetta	Pinot Grigio	Friuli, Italy	13
Mohua	Sauvignon Blanc	Marlborough, New Zealand	12
ROSÉ			
Studio Rosé by Miraval	Rosé	Paseo Robles, California	14

HAPPY HOUR HOUSE WINES BY THE GLASS

\$8 Carmel Road Cab | William Hill Chardonnay | Crozes-Hermitage Syrah | Canyon Road Pinot Noir | Benvolio Pinot Grigio | Mohua Sauv Blanc | Champagne [6]

WINE BY THE BOTTLE

ABOUT OUR WINE BOTTLE PROGRAM

We have a retail wine bottle shop inside our restaurant.



- Drink Here Pricing:** Listed Below
- Take Home Pricing:** Take \$10 off any bottle to go!
- Love what you're drinking?** Drink one here and then Take one to go & we will discount \$15 (for a limited time)

On Mondays, every bottle is \$10 off
Outside Corkage: \$12 per 750ml bottle, limit 2

We discount 5% on 4 bottles,
7% on 6 bottles and 10% on 12 bottle case purchases to go.

WHITES			
CHARDONNAY			
Cambria, Katherine's Vineyard	Santa Maria Valley, California		38
Cote des Roses	South of France		40
Grgich Hills Estate Chardonnay	Napa Valley		69
Hartford Court	Russian River Valley		55
Kendall Jackson Grand Reserve	Monterey/Santa Barbara		34
La Crema	Russian River Valley		45
Louis Michel Chablis Vadesir	Chablis France		90
Post & Beam by Far Niente	Napa Valley		60
William Hill	Central Coast, California		38
MOSCATO			
Mirassou	Coastal California		31
PINOT GRIGIO			
Benvolio	Friuli, Italy		35
Scarpetta	Friuli, Italy		40
Riesling			
August "R"	Columbia Valley		36
Rosé Wine			
Studio by Miraval	Cotes de Provence, France		36
Miraval	Cotes de Provence, France		50
Vanderpump Rose	Cotes de Provence, France		40
SAUVIGNON BLANC			
Grgich Hills Estate Sauv Blanc	Napa Valley		45
Mohua	Marlborough, New Zealand		40
Whitehaven	Marlborough, New Zealand		40
Oak Farm	Lodi, California		30
BUBBLES			
PROSECCO & CHAMPAGNE			
Benvolio Prosecco Mini Bottle (6.3oz)	Italy		12
Benvolio Prosecco	Italy		27
La Marca Prosecco	Italy		27
La Marca Prosecco Mini Bottle (6.3oz)	Italy		12
Veuve Clicquot Champagne Brut	France		95

REDS		
BRUNELLO		
Caparzo	di Montalcino	70
CABERNET SAUVIGNON		
Anakota	Knights Valley, Sonoma	110
Bella Union	Napa Valley	95
Far Niente	Oakville, Napa Valley	158
Grgich Hills Estate Cabernet	Napa Valley	90
Jeremy Wine Co	Lodi	40
Justin	Paso Robles	50
Kendal Jackson Vintner's Reserve	Sonoma	35
Legacy	Alexander Valley	140
Penfolds Bin 389 Cabernet Shiraz	South Australia	90
Stonestreet	Alexander Valley	50
MERLOT		
Proverb Merlot	California	30
Twomey Merlot	Napa Valley	75
PINOT NOIR		
Carmel Road	Monterey, California	35
Champ de Reves	Anderson Valley, California	54
La Crema	Sonoma Coast	38
Nielson by Byron	Santa Maria Valley, California	36
Seasmoke Southing	Lompac, California	100
Siduri (Wine & Spirits Top 100)	Williamette Valley	60
CHIANTI		
Tenuta Di Arceno	Tuscany, Italy	30
MALBEC		
Padrillos	Mendoza, Argentina	35
RED BLEND		
Eight Years in the Desert	Napa Valley	68
Field Trip by Toybox	Napa Valley	55
Les Cadrans	Bordeaux France	49
Oak Farm Meritage	Lodi, California	69
Prisoner	Napa Valley	72
Rowen	Sonoma	70
SYRAH & SHIRAZ		
Crozes Hermitage	l'Hermitage France	42
ZINFANDEL		
Edmeades	Medocino County	35
Opolo	Paso Robles	40



SPECIALTY COFFEES Espresso, Ristretto or Americano [5½]
Latte or Cappuccino [6]