

BRÜNCH

BRUGRILL & MARKET

TO START

FAMOUS HOUSE MADE CINNAMON ROLLS [7]

Scratch made cinnamon rolls large enough to share, topped with cream glaze & a little old-fashioned love from Grandma

BRU & CRU [12]

Authentic pretzel bread with both scratch made Tillamook craft beer cheese and red wine fig mustard

BRÜSSELS SPROUTS [14]

Deep fried with house made Tamarind sauce & pancetta

ARTICHOKE SPINACH DIP [15]

Scratch made and served with homemade tortilla chips

FROM THE GRIDDLE

AVOCADO TOAST [15]

Toasted sourdough baked fresh today with avocado, roasted heirloom cherry tomatoes, arugula, lemon basil vinaigrette, balsamic reduction & shaved parmesan. Add two eggs +2

BUTTERMILK PANCAKES [16]

Served with warm maple syrup, powdered sugar and your choice of apple wood smoked bacon, turkey sausage or pork sausage. Sub Bratwurst +3
Add fresh farmer's market berries and Chantilly cream +3
Make them Summer Harvest Blueberry Pancakes +3

BELGIAN WAFFLES [17]

Served with powdered sugar, warm maple syrup and your choice of apple wood smoked bacon, turkey sausage or pork sausage. Sub Bratwurst +3

Add a choice of optional toppings:

- Strawberry sauce with Chantilly cream +3
- Farmer's market berries and Chantilly cream +3

Waffles, now available Gluten Free! [+1] Ask server

RED VELVET WAFFLES [18]

Decadent Red Velvet Belgian waffles, served with cream cheese drizzle, powdered sugar, warm maple syrup & applewood bacon

BUTTERMILK CHICKEN & WAFFLES [20]

Served with warm maple syrup and country gravy

- Do it right & top this with two sunny side up eggs [2]
- Like it hot? Nashville Hot Chicken [1]

YOLKS

BRÜ SKILLET [17]

Roasted potatoes, cheddar cheese, butter mushroom, applewood bacon, red onion, spinach, two sunny side up eggs and topped with pico de gallo

SHORT RIB HASH SKILLET [20]

Braised short rib, onions, potato, roasted peppers, demi-glace & two sunny side up eggs

CHICKEN CHILAQUILES [16]

Grilled chicken, tortilla chips, sour cream, Bru salsa, two sunny side up eggs, pico de gallo, queso fresco, avocado

THE HANGOVER BURRITO [17]

Simple, yet effective! Egg, Aged Cheddar Cheese, Applewood bacon and topped with our house made Brü Salsa served with country potatoes

CALI BURRITO [17]

Eggs, Applewood bacon, aged cheddar, tomato and mushroom topped with sliced avocado and served with country potatoes.

CALI OMELET [17]

Applewood bacon, aged cheddar, tomato and mushroom topped with sliced avocado and served with country potatoes

EGGS BENEDICT [17]

Poached eggs, Canadian bacon, hollandaise sauce on toasted English muffin, served with country potatoes

SHORT RIB BENEDICT [24]

Poached eggs, Braised red wine demi glace short rib, arugula, hollandaise on a toasted English muffin and served with country potatoes

LOCO MOCO [19]

A Hawaiian tradition, two eggs sunny side up, angus burger patty, garlic rice, peppercorn sauce, garnished with pickled onion

OLD SCHOOL BREAKFAST [17]

Three eggs your style, roasted potatoes and your choice of applewood bacon, pork sausage or turkey sausage. Sub bratwurst +3

BISCUITS, GRAVY & EGGS [17]

Scratch made biscuits, house made country sausage gravy and two eggs any style your choice of Applewood smoked bacon, turkey or pork sausage. Sub Bratwurst +3

FRESH SALADS

CAESAR SALAD

Petite [9] FULL [13]
Chopped Romaine, shaved parmesan, house made croutons and house made Caesar dressing

CHOPPED SALAD WITH GRILLED CHICKEN

Petite [14] FULL [18]
Grilled chicken, chopped Romaine lettuce, tomato, cucumber, olives, red onion, crumbled Bleu cheese and Applewood bacon tossed in vinaigrette

BEET SALAD

Petite [12] FULL [16]
Heirloom beets, honey Chevre, petite greens, haricot verts, crispy shallots & raspberry walnut vinaigrette

BERRY SPINACH SALAD

Petite [12] FULL [16]
strawberry, blackberry, toasted pine nuts, feta cheese, lemon basil vinaigrette

BRÜ BRÜNCH COCKTAILS

Bottomless Champagne or Mimosa add to any entrée [16]

Espresso Martini ~ Espresso, Vodka, Kalua, Cream [12]

Cuppa Joe ~ just like your iced coffee but amped up with vodka, Kahlua, full shot of espresso, and a splash of milk!! [12]

Blushing Bubbles ~ Beefeater gin, Aperol and fresh citrus topped with sparkling white wine and an edible flower [11]

Bloody Mary ~ Our own bloody mary with New Amsterdam Vodka, a special chili lemon salted rim (ask for spicy or mild) [10] ... love them? Buy the mix in our market to take home!

Mango-Mosa ~ this one can sneak up on you... Champagne, vodka, peach schnapps and fresh mango puree, served in a red wine glass with an edible flower [12]

The Tease ~ Wake up, refresh, and have your vitamin C. Aperol, St. Germain and Grapefruit juice [10]

Stone Brewing Michelada ~ Our friends at Stone Brewing Company Michelada with Stone Bueneveza [10]



**SPECIALTY
COFFEES**

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

BRUNCH SANDWICHES & ENTREES

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

OUR AWARD WINNING BRÜ BURGER [18]

½ pound Angus burger, served on a brioche bun, three-year aged cheddar, drunken caramelized onions, arugula, house cured pickles & Brü aioli (sub Impossible Burger +1)

TB3 BURGER [20]

Truffle aioli, applewood smoked bacon, St Andre Brie cheese, arugula and roasted tomatoes on brioche bun

THE HIPPIE [18]

Our tree-hugging portabella mushroom sandwich, psychedelic goat cheese, roasted bell peppers, red onions, field greens, tomato, & Brü aioli [sub Impossible +1]

FRENCH DIP AU JUS [21]

Sliced prime rib, Gruyere, French roll, horseradish cream and au jus
Add Drunken Caramelized Onions for \$1

FISH & CHIPS [23]

Hand beer battered, wild caught Alaskan Cod, fries, cole slaw, malt vinegar and house made tartar sauce

FRIED CHICKEN SANDWICH [18]

Buttermilk fried chicken sandwich on an artisanal bun, cole slaw, our butter pickles and Brü aioli

NASHVILLE HOT FRIED CHICKEN SANDWICH [19]

Spicy Nashville style fried chicken sandwich on an artisanal bun, cole slaw, our butter pickles and Brü aioli

CHICKEN PESTO SANDWICH [18]

Chicken breast with arugula, provolone, red onion, avocado and a basil aioli atop our ciabatta bun

BRÜ TOUR DE SAU'SAGE [29]

Nuremburg Bratwurst, Pork Andouille & Savory Italian; all braised in local IPA then grilled to perfection. Served with German potato salad, house made Sauerkraut and our Chef's trio of scratch made mustards

HERB CRUSTED SALMON [35]

couscous pilaf, sauteed broccolini and topped with a honey yuzu beurre blanc

OUR FAMOUS PRIME RIB OR TOMAHAWKS!

BRUNCH PRIME RIB [40]

14oz herb roasted and served w country potatoes, haricot verts, horseradish cream & au jus

TOMAHAWK STEAK & EGGS for TWO [\$125]

36oz Tomahawk Ribeye served with 3 eggs your style, heirloom vine tomatoes and county brunch potatoes

BRICK OVEN FLATBREADS

ARUGULA & FIG FLATBREAD [16]

Arugula, fig, Gouda, bacon, onions and balsamic reduction

HOT HONEY BOSCAIOLA FLATBREAD [16]

fresh thyme crema, mozzarella, both portabella and beach mushrooms, hot honey, fried garlic & basil

CALI FLATBREAD [16]

Grilled chicken, avocado, arugula, tomato, lemon zest and shaved parmesan

- 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]