

# BRICK + BRAMBLE

RESTAURANT + BAR

## SMALL PLATES

**TRUFFLE PARM GARLIC FRIES** 9  
Crispy fries with truffle oil, parmesan, fresh garlic and parsley, served with aioli

**SMOKED CHICKEN WINGS** 11  
Five smoked and flash fried wings with a choice of honey garlic sauce, buffalo, sweet thai chili sauce, truffle dry rub, served with jalapeño ranch

**FIRECRACKER SHRIMP** 13  
Six breaded and flash fried shrimp, tossed in our creamy sweet & spicy firecracker sauce

**SPICY TUNA STACK** 14  
Ahi tuna poke layered with diced avocado, pico de gallo, sriracha aioli, sesame seeds, served with wonton chips

**CALAMARI FRITTI** 18  
Served breaded, topped with shredded parmesan, served with house-made Marinara

**CRISPY BRUSSELS SPROUTS** 11  
Crispy Brussels tossed with a balsamic glaze, topped with parmesan

## SOUP & SALADS

**FRENCH ONION SOUP** 12  
A classic worth the wait. Slow-simmered beef onion broth, caramelized onions, toasted crostini, and melted gruyère cheese, oven-finished and served in a traditional ceramic crock.

## ENTREES

**STEAK + FRITES**  
Topped with chef's compound butter served with crispy fries

10oz Wagyu Sirloin	34
16oz Ribeye	44

**ENHANCE YOUR STEAK (+4 EACH)**

House Boursin Cream	Bleu Cheese Crust
Classic Demi-glace	Garlic Herb Parmesan Crust
Truffle Parmesan Garlic Fries	

**CAJUN CREAM LINGUINE** 26  
Linguine pasta in a cajun cream sauce with bell peppers and red onions topped with blackened chicken breast and topped with lime crema drizzle. Substitute blackened shrimp (+3)

## SANDWICHES

**BOURBON BACON JAM DOUBLE SMASHBURGER** 19  
Two seared 4oz beef patties stacked with smoked gouda, our signature bourbon bacon jam, peppery arugula, and garlic aioli on a buttered brioche bun.

**TRUFFLE MUSHROOM + SWISS DOUBLE SMASHBURGER** 19  
Two seared 4oz beef patties topped with truffle-sautéed mushrooms, melted Swiss, and crispy fried onions, served on a brioche bun.

## FLATBREADS

**TRATTORIA TRIO** 22  
Spicy Italian pork sausage, zesty capicola ham, hearty salami, mozzarella cheese with house-made marinara,

**BUFFALO CHICKEN** 20  
Grilled chicken tossed with hot sauce, cream cheese, bacon, bell peppers, onions, mozzarella cheese, ranch

**MARGHERITA** 18  
House-made marinara sauce, fresh mozzarella, cherry wood smoked tomatoes, fresh basil pesto

## DESSERT

**TURTLE BROWNIE** 13  
Light textured brownie topped with butter-luscious caramel, piled high with brownie cubes, toasted pecans and drizzle with caramel ganache

**CHEF'S CHARCUTERIE** 32  
Rotating selection of artisanal cured meats and imported cheeses, bourbon bacon jam, olives, house pickles, toasted crostini and other seasonal chef-picked accouterments. Perfect for two to share!

**BEEF MEDALLIONS** 20  
6oz sliced marinated beef tenderloin, grilled and topped with sliced portobello and veal demi-glace

**LOADED JALAPEÑO POPPER DIP** 14  
Crispy bacon, jalapeños, artichoke, roasted corn baked in creamy cheese blend, served with crostini

**CHIPS & QUESO** 10  
Creamy mexican queso topped with tomatoes, green onion & jalapeños, served with white corn tortilla chips

**PORK POTSTICKERS** 14  
Five pan-fried dumplings, served with honey garlic sauce, sweet thai chili sauce, soy sauce

**SHORT RIB RAVIOLI** 12  
Three short rib ravioli tossed with mushroom, bacon, chopped sage and Boursin cream sauce

**CHOPPED CAESAR SALAD** 9 / 14  
Chopped romaine hearts, parmesan cheese, croutons, and caesar dressing half/whole

**WINTER GREENS SALAD** 11 / 16  
Mixed greens, roasted corn, cucumber, crispy bacon, tomatoes, white balsamic vinaigrette, mozzarella cheese, cajun sunflower seeds & crispy onions half/whole

Enhance salads with: chicken 4 | shrimp 8 | ahi tuna 10

**THE BRICK BOARD** 110  
Chef-sliced 16oz ribeye paired with six grilled jumbo shrimp, flash-fried Brussels sprouts, crispy calamari, and a pile of our truffle parmesan garlic fries. Served with chimichurri, house-made truffle butter, and marinara for dipping.

**ADD 10OZ WAGYU SIRLOIN** 30

**GRUYÈRE CHICKEN** 28  
Savory at its finest. Lightly breaded half-pound chicken breast topped with house-made french onion jus, melted gruyere cheese, served with crispy fries.

**CHICKEN PHILLY** 17  
Seasoned grilled chicken with bell peppers and onions, melted provolone, and on a warm, toasted garlic buttered French roll.

**STEAKHOUSE SLIDERS** 20  
Three juicy beef sliders topped with sweet caramelized onions and crumbled queso fresco, tucked into warm brioche buns. Served with horseradish cream sauce.  
All sandwiches served with house french fries | Sub onion straws 1

## STREET TACOS

**GRILLED SHRIMP TACOS** 16  
Three grilled shrimp tacos with chipotle, lettuce, cheese, pico de gallo and avocado slices

**STICKY CHICKEN TACOS** 15  
Three grilled chicken tacos tossed in our homemade sweet, tangy, and sticky hot honey, diced red bell peppers, shredded lettuce, topped with sesame seeds and cilantro

**BEIGNETS + BRAMBLE CHOCOLATE SAUCE** 11  
Pillowy fried beignets dusted with powdered sugar, served with our house "Bramble" chocolate sauce — dark chocolate, bourbon, and blackberry.

 Gluten-free

## COCKTAILS

<b>THE BRAMBLE</b> Our House Namesake - Gin, Lemon, Blackberry, Champagne Simple Syrup	11	<b>GOLDEN HEX</b> 3 Floyds Gin, Mezcal, Yellow Chartreuse, Peach Schnapps, Brown Sugar Syrup, Cayenne Syrup	14
<b>LAVENDER LEMON DROP MARTINI</b> Wheatley Vodka, Lemon Juice, Lemonade, Lavender Syrup, Pea Flower Extract.	11	<b>B+B+B</b> Bourbon, Crème De Banana, Licor 43, Brulee Bananas, Flaked Salt	12
<b>GOLDEN ORCHARD MULE</b> Apple Vodka, Vanilla Vodka, Caramel Vodka, Apple Cider Cinnamon Simple Syrup, Lime Juice, Ginger Beer	12	<b>COZY PEAR</b> St. George Spiced Pear Liqueur, Big O, Vanilla Vodka, Lime Juice	12
<b>SMOKED OLIVE MARTINI</b> Sapphire Gin or Wheatley Vodka, House-Smoked Olives, Your Choice of Dry, Dirty, or Filthy	12	<b>1812 OLD FASHIONED</b> Woodford Reserve, Blackberry Syrup, Grand Marnier Float, Orange Peel and Blackberry Garnish	13
<b>TRAVELERS OATH</b> Amaretto, Travelers Whiskey, Lemon Juice, Simple Syrup, Red Wine Float, Egg White	12	<b>BLUE DREAM ✦</b> Artet, lemon juice, blueberry syrup, simple syrup, splash of lemonade - <b>CONTAINS 2MG of THC</b>	12
<b>SCARLET REEF</b> Myers Rum, Lime Juice, Pineapple Juice, Orange Juice, Banana Liqueur, Splash of Grenadine	12	<b>RED SANGRIA ✦</b> Gruvi sangria, lime juice, splash of club soda Make it alcoholic +3	9

✦ Non-Alcoholic Beverage

## WHITE WINES

	GLS/BTL		GLS/BTL
<b>BRICCO RIELLA MOSCATO</b> - Piedmont, Italy	9/24	<b>DRY CREEK CHENIN BLANC</b> - Sonoma, California	11/30
<b>FRISK PRICKLY RIESLING</b> - Victoria Australia	10/26	<b>PIZZOLATO ROSÈ</b> - Veneto, Italy	12/32
<b>CORTENOVA PINOT GRIGIO</b> - Veneto, Italy	9/25	<b>PIZZOLATO PROSECCO</b> - Veneto, Italy	12/32
<b>GOOSE RIDGE CHARDONNAY</b> - Columbia Valley, Washington	12/32	<b>GUNTHER SCHLINK PINOT NOIR ROSÈ</b> - Nahe, Germany	10/28
<b>ST CLAIR SAUVIGNON BLANC</b> - Marlborough, NZ	14/34		

## RED WINES

	GLS/BTL		GLS/BTL
<b>UNSHACKLED PINOT NOIR</b> - Napa Valley, California	12/35	<b>UNSHACKLED CABERNET</b> - Lodi, California	12/35
<b>QUILT THREADCOUNT RED BLEND</b> - Napa Valley, California	13/36	<b>DRY CREEK ZINFANDEL</b> - Sonoma, California	13/39
<b>MONSIEUR TOUTON MERLOT</b> - Bordeaux, France	9/29		

## BEER

<b>MICHELOB ULTRA</b>	5	<b>MILLPOND IPA</b> 16oz	6
<b>COORS LIGHT</b> 16oz	5	<b>URBAN CHESTNUT SEASONAL</b> 16oz	6
<b>STELLA ARTOIS</b> 16oz	6	<b>ATHLETIC GOLDEN ALE</b> N/A	5
<b>BOULEVARD TANK 7</b>	6	<b>GRUVI JUICY DAYZ IPA</b> N/A	5

## DAILY FEATURES

### TUESDAYS

#### • TINI TUESDAY

All Day, Every Tuesday :: Enjoy select \$8 specialty martinis  
Brambletini - Classic Martini - Lavender Lemon Drop  
Lipsmacker - Chocolate Temptation - LSM  
Saved by the Melon - B-A-N-A-N-A-S

### WEDNESDAY

#### • WHISKEY FLIGHT WEDNESDAY

Enjoy various flights of our whiskey and bourbons.  
Includes (3) 1oz pours per flight.

### THURSDAY

#### • STEAK+FRITES SPECIAL

\$30 Wagyu Steak + Frites - Grilled 10oz Wagyu Sirloin steak topped with chef's compound butter, served with truffle parmesan french fries

### SATURDAY & SUNDAY

#### • BRUNCH ALL WEEKEND LONG

Additional brunch menu available on Saturday and Sunday from 11:00a-4:00p. Bottomless mimosas for \$22 until 4:00pm (limit two hours)

FOR PARTIES OF 6 OR MORE, A GRATUITY OF 20% WILL BE INCLUDED