

A T M A Y O

LUNCH STARTERS

 **HOUSE-MADE BREAD**  
Fresh Sourdough & Focaccia, Olive Oil, Balsamic,  
Maldon Sea Salt Whipped Butter 7

**BURRATA**  
Tomato Jam, Pistachio & Basil Pesto,  
Cherry Lavender Balsamic, Sourdough 18

 **MEDITERRANEAN NACHOS**  
Harissa Spiced Naan, Garlic Hummus, Tzatziki,  
Crispy Chickpeas, Olives, Feta Cheese, Pickled Red  
Onion, Tomatoes, Tahini Crema 16

 **FRIED CALAMARI**  
Ginger Soy Glaze, Sriracha Aioli 15

  **KOREAN HOT HONEY CHICKEN BAO BUN**  
Crispy Chicken, Honey Gochujang, Napa Slaw  
Pickled Ginger 16

SOUPS & SALADS

Chicken +8 | Tofu +5 | Shrimp +10  
\*Salmon +16 | \*Tuna +13 | \*Steak +20

  **CRUNCHY MISO VEGETABLE SALAD**  
Napa Cabbage, Kale, Red Cabbage, Carrot,  
Edamame, Cucumber, Toasted Sesame Seeds,  
Gyoza Croutons, Creamy Miso Vinaigrette 13

 **\*CAESAR SALAD**  
Romaine Lettuce, Caesar Dressing, Parmesan,  
Naan Croutons 13

 **HOUSE SALAD**  
Mixed Greens, Heirloom Cherry Tomatoes,  
Pickled Red Onions, Cucumbers, Naan Croutons,  
Shaved Parmesan, Balsamic Vinaigrette 12

 **ROASTED BEET & STRAWBERRY SALAD**  
Mixed Baby Lettuce, Cucumber, Candied Pecans,  
Strawberries, Goat Cheese, Pickled Red Onions,  
Champagne Citrus Vinaigrette 14

SOUP DU JOUR 8

 **LOCAL SEAFOOD CHOWDER**  
Local Fish, Shrimp, Potatoes, Corn 10

LUNCH ENTREES

 **KIMCHI JJIGAE RAMEN**  
Kimchi Broth, Smoked Pork Belly, Tofu,  
Shiitake Mushrooms, Carrot, Baby Bok Choy,  
Napa Cabbage, Scallions, Sesame Seeds 16

  **\*SHRIMP FRIED RICE**  
Jasmine Rice, Chashu Pork Belly,  
Shiitake Mushroom, Bok Choy, Napa Cabbage,  
Sunny Side Up Egg 19

  **VEGETABLE LO MEIN**  
Whole Wheat Lo Mein Noodles, Onion, Carrot,  
Napa Cabbage, Bok Choy, Scallions 16  
Chicken +8 / Tofu +5 / Shrimp +10

 **SHRIMP ÉTOUFFÉE**  
Parmesan Herb Grit Cake, Creole Velouté,  
Andouille Sausage 26

    **\*MISO SOY TUNA POKE BOWL**  
Sushi Rice, Avocado, Cucumber, Wakame,  
Edamame, Carrots, Pickled Ginger, Spicy Aioli 25

  **\*STEAK FRITES**  
4oz Beef Tenderloin, Roasted Tomato Pesto,  
Parmesan Truffle Fries 30

HANDHELDS

Served with choice of french fries or house salad

 **BLACK BEAN VEGGIE BURGER**  
Black Beans, Roasted Red Peppers,  
Cremini Mushrooms, Quinoa, Corn, Provolone  
Cheese, Toasted Brioche Bun, Bibb Lettuce, Tomato,  
Onion, Pickle, Basil Pesto Aioli 19

 **\*FRENCH DIP**  
Shaved Roast Beef, Provolone,  
Horseradish Cream, Au Jus 19

  **SMOKED BRISKET SANDWICH**  
Carolina BBQ, Napa Slaw, Pickles,  
Toasted Brioche 19

 **\*MB BURGER**  
House-Ground Burger, Bibb Lettuce, Pickle,  
Red Onion, Tomato, Brioche 19  
House-Made Bacon +3 / Cheese +2 / Egg +2

 **LOCAL FISH SANDWICH**  
Butter Toasted Brioche, Spicy Aioli, Napa Slaw 23

 **TURKEY RACHEL**  
Toasted Rye Bread, Napa Slaw,  
Russian Dressing, Swiss Cheese 16

Executive Chef **THOMAS RIVERS**

 Vegan  Vegan On Request  Gluten-Free  Dairy-Free  Nut-Free

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.  
Please inform your server of any allergens prior to ordering. A 20% gratuity will be added to parties of six or more.

M Brothers at Mayo is locally owned and operated by Medure Brothers Culinary Concepts.  
Learn more at [MedureBrothers.com](http://MedureBrothers.com)

## WINE BY THE GLASS

SANCERRE OF THE DAY *Loire, France*

CAVICCHIOLI '1928' *Modena, Italy, Prosecco* | 12/split

TORRESELLA *Italy, Prosecco* | 10

LAMARCA *Italy, Rosé Prosecco* | 12/split

BERNE 'INSPIRATION' *Côtes de Provence, Rosé* | 14

VILLA ROSA *Italy, Moscato D' Asti* | 10

PIERRE SPARR *Alsace, France, Riesling* | 11

CASTELLO DI TITIGANO *Italy, Superiore Orvieto Classico* | 12

CAPOSALDO 'DELLE VENEZIE' *Italy, Pinot Grigio* | 10

SQUEALING PIG *Marlborough, Sauvignon Blanc* | 11

PINE RIDGE *Napa, Sauvignon Blanc* | 10

HESS SHIRTAIL RANCHES *Paso Robles, Chardonnay* | 11

FRANK FAMILY *Carneros, Napa Valley, Chardonnay* | 18

CAKEBREAD FAMILY 'BEZEL' *San Luis Obispo, Chardonnay* | 15

KING ESTATE 'INSCRIPTION' *Willamette Valley, Pinot Noir* | 15

TAPESTRY *Paso Robles, Red Blend* | 14

DETAILS BY SINEGAL *Sonoma County, Cabernet Sauvignon* | 17

MARTIN RAY *Sonoma Coast, Pinot Noir* | 14

CHATEAU CHAPELLE D' ALIENOR *Bordeaux, Red Blend* | 14

HESS SHIRTAIL RANCHES *Paso Robles, Cabernet Sauvignon* | 14

DOMAINE BOUSQUET 'GAIA' *Mendoza, Argentina, Malbec* | 12

## COCKTAILS | 14

### RED SANGRIA

*Red Wine, Sailor Jerry's Rum, Cranberry, Lime, Blackberry Syrup*

### WHITE SANGRIA

*White Wine, Basil Brandy, Pineapple, Lemon, Orange*

### TANGERINE COSMO

*Brackish Tangerine Vodka, Cointreau, Lime, Cranberry, Tangerine*

### LEMON BLOSSOM

*Crop Myer Lemon Organic Vodka, St-Germain, Honey-Lemon Simple*

### TWILIGHT NEGRONI

*Empress Gin, Italicus Spritz, Lillet Blanc*

### SOUTHERN BOURBON SMASH

*Old Forester "1870" Bourbon, Benedictine, Lemon, Maple*

### JUNGLE BIRD

*RumHaven Coconut Rum, Aperol, Lime, Pineapple*

### GHOST IN THE DESERT

*Ghost Blanco Tequila, Ancho Reyes Liqueur, Prickly Pear, Lime*

## MOCKTAILS | 5.50

### MINT CONDITION

*Lime, Lemon, Honey, Strawberry, Mint*

### PRICKLY-JITO

*Mint, Lime, Pickly Pear, Soda*

### THE HONEY POT

*Lemon, Honey, Ginger Beer, Cardamom*

## DRAFT BEER PINTS

YUENGLING *Traditional Lager* | 7

VETERANS UNITED *Fish Camp Pilsner* | 8

INTUITION *I-10 IPA* | 8

AARDWOLF *Belgian-Style Wheat Ale* | 8

## BOTTLES & CANS

DOS EQUIS *Lager 12oz.* | 6

HEINEKEN *Lager 12oz.* | 6

GUINNESS *Stout 14.9oz.* | 7

COORS LIGHT *Lager 12oz.* | 5

COPPERTAIL BREWING *Night Swim Porter 12oz.* | 7

VETERANS UNITED *Scout Dog Amber 12oz.* | 6

HEINEKEN 0.0 *Non-Alcoholic 11.2oz.* | 6

STRONGBOW *Cider 11.2oz.* | 6

MILLER LITE *Pilsner 12oz.* | 5

## DESSERT

### POT DE CRÈME

*Dark Chocolate, Salted Caramel, Whipped Cream* | 10

### LIMONCELLO ICEBOX CHEESECAKE

*Blueberry Coulis, Almond Graham Crumble, Thyme Syrup* | 10

### VANILLA CRÈME BRULÉE

*Grand Marnier Whipped Mascarpone, Crystalized Ginger* | 10

### BROWN SUGAR GOOEY CAKE

*Brown Butter Ice Cream, Almond Brittle* | 10

### HOUSE-MADE ICE CREAM

*Seasonal Selections* | 3 per scoop