

M • BROTHERS

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 Chips, Garlic Hummus,
Tzatziki, Crispy Chickpeas, Olives, Feta Cheese,
Pickled Red Onion, Tomatoes, Tahini Crema 16

 FRIED CALAMARI

Ginger Soy Glaze, Sriracha Aioli 15

 FRIED CHICKEN BAO BUNS

Asian Slaw, Spicy Aioli,
Gochujang Sesame Glaze 16

SOUPS & SALADS

 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

 WEDGE SALAD

Baby Iceberg Lettuce, House-Made Bacon Lardons,
Baby Heirloom Tomato, Buttermilk Blue Cheese,
Crème Fraîche & Dill Dressing, Cured Egg Yolk 14

Chicken +8 | Tofu +5 | Shrimp +10
*Salmon +15 | *Tuna +13 | *Steak +18

SOUP DU JOUR 8

 MINISTRONE SOUP

Tomato, Cannellini Beans, Haricot Vert,
Ditalini, Parmesan 9

LUNCH ENTREES

 ***MISO RAMEN**

House-Made Toasted Rye Noodles, Bok Choy, Napa
Cabbage, Carrot, Shiitake Mushrooms, Green Onion,
Chashu Pork Belly, 6 Minute Egg 16

Chicken +8 / Tofu +5 / Shrimp +10 / *Salmon +13 / *Tuna +13

 ***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, Spicy Aioli 25

 ***STEAK FRITES**

4oz Beef Tenderloin, Cilantro Lime Pistou,
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

 BLT

House-Made Cherrywood Smoked Bacon,
Sourdough, Bibb Lettuce, Tomato, Avocado Aioli 17

 ***MB BURGER**

House-Ground Burger, Bibb Lettuce, Pickle,
Red Onion, Tomato, Brioche 18
House-Made Bacon +3 / Cheese +2

 LOCAL FISH SANDWICH

Butter Toasted Brioche, Spicy Aioli, Asian Slaw 23

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](https://medurebrothers.com)

DESSERT

DARK CHOCOLATE POT DE CRÈME
Salted caramel, Whipped cream, Cocoa Powder 10

LIMONCELLO ICEBOX CHEESECAKE
Blueberry Coulis, Almond Graham Crumble,
Thyme Syrup 10

TIRAMISU BREAD PUDDING
Whipped Mascarpone, Espresso Ice Cream 10

CHOCOLATE CHIP ICE CREAM SANDWICH
Chocolate Ganache, Sea Salt, Vanilla Ice Cream 10

HOUSE-MADE ICE CREAM
Seasonal Selections 3 / per scoop

WINE BY THE GLASS

CAVICCHIOLI “1928” Prosecco / Modena, IT 11/split
TORRESELLA Prosecco, IT 10
LAMARCA Rosé Prosecco, IT 12/split

ROSE GOLD Côtes de Provence, FR 13
DROP OF SUNSHINE Sparkling Rosé 10
VILLA ROSA Moscato D’ Asti, IT 9
CHIARLO “NIVOLE” Moscato D’ Asti Piedmonte, Italy 13
EL COTO “Semi Sweet” / Rioja, Spain 11
PIERRE SPARR Riesling / Alsace, FR 10
CASTELLO DI TITIGANO Orvieto Classico / Superiore, IT 12
MASO CANALI Pinot Grigio / Trentino, IT 11
SQUEALING PIG Sauvignon Blanc / Marlborough, NZ 11
DAOU Sauvignon Blanc / Paso Robles, CA 12

SANCERRE OF THE DAY Loire, FR
HESS SHIRTAIL RANCH Chardonnay / Paso Robles, CA 11
FRANK FAMILY Chardonnay / Carneros / Napa Valley, CA 19
CAKEBREAD FAMILY “BEZEL” Chardonnay / San Luis Obispo Coast 14
KING ESTATE “INSCRIPTION” Pinot Noir / Willamette Valley, OR 15
TAPESTRY Red Blend / Paso Robles, California 14
DROP OF SUNSHINE Red Blend, California 12
MARTIN RAY Pinot Noir / Sonoma Coast, CA 14
CHATEAU CHAPELLE D’ ALIENOR Bordeaux Blend / Bordeaux Superior, FR 14
HESS SHIRTAIL RANCH Cabernet Sauvignon / Paso Robles, CA 15
MARTIS Cabernet Sauvignon / Alexander Valley, CA 25
STAG’S LEAP Cabernet Sauvignon / Napa, CA 63/half btl

J. LOHR “Pure Paso” Red Blend / Paso Robles, CA 18

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

HEINEKEN Lager 12oz. 6
GUINNESS Stout 14.9oz. 7
DOS EQUIS Lager 12oz. 6
STRONGBOW Cider 11.2oz. 6
COPPERTAIL BREWING Night Swim Porter 12oz. 7
COORS BANQUET Golden American Lager 12oz. 5

INTUITION Easy on the Eyes IPA 12oz. 6
VETERANS UNITED Scout Dog Amber 12oz. 6
COORS LIGHT Lager 12oz. 5
MILLER LITE Pilsner 12oz. 5
HEINEKEN Non-Alcoholic 11.2oz. 6

COCKTAILS - 14

RED SANGRIA Red Wine, Sailor Jerry’s Rum, Cranberry, Lime, Blackberry Syrup
WHITE SANGRIA White Wine, Basil Brandy, Pineapple, Lemon, Orange, Simple Syrup
*TANGERINE SPRITZ Brackish Tangerine Vodka, Spritz Del Conte, Natalie’s Tangerine Juice, Agave, Egg White
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, Simple Syrup
RANCH WATER Herradura Resposado, Lime, Grapefruit, San Pellegrino

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