

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

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

  **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*

SOUP DU JOUR 8

  **MINISTRONE SOUP**
*Tomato, Cannellini Beans, Haricot Vert,
Ditalini, Parmesan 9*

LUNCH ENTREES

BASIL PESTO TAGLIATELLE
*Kale, Spinach, Baby Heirloom Tomatoes,
Balsamic Roasted Vegetables, Parmesan 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*

SMOKED SALMON CROISSANT
Everything Croissant, Bibb Lettuce, Tomato 19

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

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

EL COTO *Semi Sweet, Rioja, Spain* | 11

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

DAOU *Paso Robles, Sauvignon Blanc* | 12

HESS SHIRTAIL RANCH *Paso Robles, Chardonnay* | 11

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

CAKEBREAD FAMILY ‘BEZEL’ *San Luis Obismo, 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

COPPOLA ‘DIRECTOR’S CUT’ *Alexander Valley, Cabernet Sauvignon* | 16

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 Liquer, 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



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

DESSERT



POT DE CRÈME

Dark Chocolate, Salted Caramel, Whipped Cream | 10

LIMONCELLO ICEBOX CHEESECAKE

Blueberry Coulis, Almond Graham Crumble, Thyme Syrup | 10

GRAND MARNIER CRÈME BRULÉE

Crystalized Ginger | 10

BROWN SUGAR GOOEY CAKE

Brown Butter Ice Cream, Almond Brittle | 10

HOUSE-MADE ICE CREAM

Seasonal Selections | 3 per scoop