

# M • BROTHERS

A T M A Y O

## WINE BY THE GLASS

SANCERRE OF THE DAY *Loire, France*

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

TORRESELLA *Prosecco, Italy* .....10

LAMARCA *Rosé Prosecco, Italy* .....12/split

BERNE 'INSPIRATION' *Rosé, Côtes de Provence, France* .....14

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

PIERRE SPARR *Riesling, Alsace, France* .....11

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

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

SQUEALING PIG *Sauvignon Blanc, Marlborough, New Zealand* .....11

PINE RIDGE *Sauvignon Blanc, Napa, California,* .....10

HESS SHIRTAIL RANCHES *Chardonnay, Paso Robles, California* .....11

FRANK FAMILY *Chardonnay, Carneros, Napa Valley, California* .....18

CAKEBREAD FAMILY 'BEZEL' *Chardonnay, San Luis Obispo Coast,* .....15

KING ESTATE 'INSCRIPTION' *Pinot Noir, Willamette Valley, Oregon* .....15

TAPESTRY *Red Blend Paso Robles, California,* .....14

GABREILLE ASHLEY *Cabernet Sauvignon, Alexander Valley, Sonoma, California* .....12

BERINGER 'KNIGHTS VALLEY' *Cabernet Sauvignon, Sonoma, California* .....16

MARTIN RAY *Pinot Noir, Sonoma Coast, California* .....14

CHATEAU CHAPELLE D' ALIENOR *Bordeaux Blend, France* .....14

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

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**C O C K T A I L S**


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TWILIGHT NEGRONI *Empress Gin, Italicus Spritz, Lillet Blanc 14*  
 WHITE SANGRIA *White Wine, Basil Brandy, Pineapple, Lemon, Orange 14*  
 RED SANGRIA *Red Wine, Sailor Jerry's Rum, Cranberry, Lime, Blackberry Syrup 14*  
 TANGERINE COSMO *Brackish Tangerine Vodka, Cointreau, Lime, Cranberry, Tangerine 14*  
 SOUTHERN BOURBON SMASH *Old Forester "1870" Bourbon, Benedictine, Lemon, Maple 14*  
 LEMON BLOSSOM *Crop Meyer Lemon Organic Vodka, St-Germain, Honey-Lemon Simple 14*  
 GHOST IN THE DESERT *Ghost Blanco Tequila, Ancho Reyes Liqueur, Prickly Pear, Lime 14*  
 JUNGLE BIRD *RumHaven Coconut Rum, Aperol, Lime, Pineapple 14*

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**M O C K T A I L S**


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PRICKLY-JITO *Mint, Lime, Pickly Pear, Soda 5.50*  
 MINT CONDITION *Lime, Lemon, Honey, Strawberry, Mint 5.50*  
 THE HONEY POT *Lemon, Honey, Ginger Beer, Cardamom 5.50*

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**B O T T L E S & C A N S**


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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 *o.o Non-Alcoholic 11.2oz. 6*  
 STRONGBOW *Cider 11.2oz. 6*  
 MILLER LITE *Pilsner 12oz. 5*

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**D R A F T B E E R P I N T S**


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INTUITION *I-10 IPA 8*  
 YUENGLING *Traditional Lager 7*  
 VETERANS UNITED *Fish Camp Pilsner 8*  
 AARDWOLF *Belgian-Style Wheat Ale 8*

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**S T A R T E R S**


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**HOUSE-MADE BREAD** 
*Fresh Sourdough & Focaccia, Olive Oil, Balsamic, Maldon Sea Salt Whipped Butter 7*
**CRISPY PAD THAI BRUSSEL SPROUTS**
*Tamarind Soy Glaze, Peanuts, Kimchi Aioli 15*
**SWEET & SOUR PORK BELLY BURNT ENDS**  
*Caramelized Pineapple, Grilled Scallions, Sesame Seeds 16*
**MEDITERRANEAN NACHOS** 
*Harissa Spiced Naan, Garlic Hummus, Tzatziki, Crispy Chickpeas, Olives,  
Feta Cheese, Pickled Red Onion, Tomatoes, Tahini Crema 16*
**BURRATA**
*Tomato Jam, Pistachio & Basil Pesto, Cherry Lavender Balsamic, Sourdough 18*
**\*TUNA TACOS** 
*Crispy Gyoza, Miso Soy Marinated Tuna, Pickled Ginger, Wakame, Nori Aioli, Toasted Sesame 19*
**KOREAN HOT HONEY CHICKEN BAO BUN**  
*Crispy Chicken, Honey Gochujang, Napa Slaw, Pickled Ginger 16*
**DEVEILED EGGS**
*Daily Chef Inspired Creation 12*
**FRIED CALAMARI** 
*Ginger Soy Glaze, Sriracha Aioli 15*


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**S O U P S & S A L A D**


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**SOUP DU JOUR 8**
**LOCAL SEAFOOD CHOWDER** 
*Local Fish, Shrimp, Potatoes, Corn 10*
**\*CAESAR SALAD** 
*Romaine Lettuce, Caesar Dressing, Parmesan, Naan Croutons 13*
**ROASTED BEET & STRAWBERRY SALAD** 
*Mixed Baby Lettuce, Cucumber, Candied Pecans, Strawberries, Goat Cheese,  
Pickled Red Onions, Champagne Citrus Vinaigrette 14*
**HOUSE SALAD**  
*Mixed Greens, Heirloom Cherry Tomatoes, Pickled Red Onions, Cucumbers,  
Naan Croutons, Shaved Parmesan, Balsamic Vinaigrette 12*

<i>Chicken +8   Tofu +5   Shrimp +10   *Salmon +16   *Tuna +13   *Steak +20</i>
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**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.*

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**ENTRÉES**


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**FISH OF THE NIGHT***Chef's Choice MP***SHRIMP ÉTOUFFÉE** *Parmesan Herb Grit Cake, Creole Velouté, Andouille Sausage 26***CREAMY TUSCAN CHICKEN TAGLIATELLE** *Bone-In Chicken Breast, House-Made Tagliatelle, Italian Sausage, Kale, Parmigiano-Reggiano, Roasted Tomato Pesto 28***\* CHARCOAL GRILLED BEEF TENDERLOIN** *Whipped Yukon Gold Potatoes, Burnt Onion Carrots, Bone Marrow Butter, Demi-Glace, Crispy Shallots 49***\* SALMON NIÇOISE**  *Roasted Fingerling Potatoes, Haricot Verts, Blistered Tomatoes, Cured Egg Yolk, Olive Tapenade, Whole Grain Mustard Beurre Blanc 34***\* BARBACOA IBERICO CHOP** *Sweet Tea Brine, Whipped Yukon Gold Potatoes, Cider-Braised Kale, Bourbon Bacon Jam 46***KIMCHI JJIGAE RAMEN**  *Kimchi Broth, Smoked Pork Belly, Tofu, Shiitake Mushrooms, Carrot, Baby Bok Choy, Napa Cabbage, Scallion, Sesame Seeds 21***SHORT RIB & PAPPARDELLE** *Veal Demi-Glace, Shiitake Mushrooms, Crème Fraîche, Dill 45***\* MISO SOY TUNA POKE BOWL**    *Sushi Rice, Avocado, Cucumber, Wakame, Edamame, Carrots, Pickled Ginger, Spicy Aioli 25*


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**DESSERTS**


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**VANILLA CRÈME BRULÉE***Grand Marnier Whipped Mascarpone, Crystalized Ginger 10***POT DE CRÈME***Dark Chocolate, Salted Caramel, Whipped Cream 10***LIMONCELLO ICEBOX CHEESECAKE***Blueberry Coulis, Almond Graham Crumble, Thyme Syrup 10***BROWN SUGAR GOOEY CAKE***Brown Butter Ice Cream, Almond Brittle 10***HOUSE-MADE ICE CREAM***Seasonal Selections 3 / per scoop**Executive Chef* **THOMAS RIVERS**

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