

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

ROSE GOLD *Côtes de Provence, France*13

VILLA ROSA *Moscato D’ Asti, Italy*10

CHIARLO “NIVOLE” *Moscato D’ Asti Piedmonte, Italy*13

EL COTO “Semi Sweet” *Rioja, Spain*11

PIERRE SPARR *Riesling, Alsace, France*11

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

MASO CANALI *Pinot Grigio, Trentino, Italy*11

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

DAOU *Sauvignon Blanc, Paso Robles, California*12

HESS SHIRTAIL RANCH *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

DROP OF SUNSHINE *Red Blend, California*12

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

CHATEAU CHAPELLE D’ ALIENOR *Bordeaux Blend, France*14

HESS SHIRTAIL RANCH *Cabernet Sauvignon, Paso Robles, California*14

MARTIS *Cabernet Sauvignon, Alexander Valley, California*25

STAG’S LEAP *Cabernet Sauvignon, Napa, California*63/half btl

J. LOHR “Pure Paso” *Red Blend, Paso Robles, California*16

COCKTAILS

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*

RANCH WATER *Herradura Resposado, Lime, Grapefruit, San Pellegrino 14*

JUNGLE BIRD *RumHaven Coconut Rum, Aperol, Lime, Pineapple 14*

BOTTLES & CANS

HEINEKEN *Lager 12oz. 6*

GUINNESS *Stout 14.9oz. 7*

COPPERTAIL BREWING *Night Swim Porter 12oz. 7*

COORS BANQUET *Golden American Lager 12oz. 5*

STRONGBOW *Cider 11.2oz. 6*

DOS EQUIS *Lager 12oz. 6*

COORS LIGHT *Lager 12oz. 5*

INTUITION *Easy on the Eyes IPA 12oz. 6*

VETERANS UNITED *Scout Dog Amber 12oz. 6*

MILLER LITE *Pilsner 12oz. 5*

HEINEKEN *Non-Alcoholic 11.2oz. 6*

DRAFT BEER PINTS

INTUITION *I-10 IPA 8*

YUENGLING *Traditional Lager 7*

VETERANS UNITED *Fish Camp Pilsner 8*

AARDWOLF *Belgian-Style Wheat Ale 8*

*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.

STARTERS

HOUSE-MADE BREAD

Fresh Sourdough & Focaccia, Olive Oil, Balsamic, Maldon Sea Salt Whipped Butter 7

CRISPY PAD THAI BRUSSEL SPROUTS & BACON

House-Smoked Pork Belly, Tamarind Soy Glaze, Peanuts, Kimchi Aioli 15

SMOKED SALMON DIP

Sesame Crackers, House-Made Pickles, Crudit  16

MEDITERRANEAN NACHOS

Harissa Spiced Naan Chips, 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

Miso Soy Marinated Tuna, Wakame, Yuzu Kosho Aioli, Toasted Sesame 19

FRIED CHICKEN BAO BUNS

Asian Slaw, Spicy Aioli, Gochujang Sesame Glaze 16

ITALIAN MEATBALLS WITH STRACCIATELLA

Marinara, Grilled Sourdough, Calabrian Chili Oil 22

FRIED CALAMARI

Ginger Soy Glaze, Sriracha Aioli 15

THAI CURRY MUSSELS

Green Thai Curry, Coconut Milk, Grilled Sourdough 20

SOUPS & SALAD

SOUP DU JOUR 8

MINESTRONE SOUP

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

*CAESAR SALAD

Romaine Lettuce, Caesar Dressing, Parmesan, Naan Croutons 13

WEDGE SALAD

Baby Iceberg Lettuce, House-Made Bacon Lardons, Baby Heirloom Tomato, Buttermilk Blue Cheese, Cr me Fra che & Dill Dressing, Cured Egg Yolk 14

HOUSE SALAD

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

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



Vegan



Vegan On Request



Gluten-Free



Dairy-Free



Nut-Free

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ENTRÉES

FISH OF THE NIGHT

Chef's Choice MP

SHRIMP ÉTOUFFÉE

Parmesan Herb Grit Cake, Creole Velouté, Andouille Sausage 26

LOBSTER TAGLIATELLE

Leeks, English Peas, Sherry Parmesan Cream, Tarragon Pesto 40

* CHARCOAL GRILLED BEEF TENDERLOIN

Whipped Yukon Gold Potatoes, Baby Vegetables, Béarnaise Compound Butter 48

* SALMON NICOISE

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 42

VEGETABLE PANCIT

Rice Noodles, Baby Bok Choy, Shiitake Mushrooms, Haricot Verts, Napa Cabbage, Carrots, Edamame 21

SHORT RIB & PAPPARDELLE

Veal Demi-Glace, Shiitake Mushrooms, Crème Fraîche, Dill 45

LEMON HERB ROTISSERIE CHICKEN

Zhoug, Fingerling Potatoes, Baby Carrots, Broccolini, Beurre Blanc 29

* MISO SOY TUNA POKE BOWL

Sushi Rice, Avocado, Cucumber, Wakame, Edamame, Carrots, Spicy Aioli 25

DESSERTS

NUTELLA BREAD PUDDING

Chocolate Ice Cream, Chocolate Soil 10

S'MORES TRIFLE

Graham Cake. Whipped Marshmallow, Chocolate Ganache, Smoked Graham Breadcrumbs 10

LIMONCELLO ICEBOX CHEESECAKE

Blueberry Coulis, Almond Graham Crumble, Thyme Syrup 10

ORANGE CREAMSICLE MACARON

Orange Scented Mascarpone, Orange Gel, Candied Orange Peel, Ginger Sugar 10

HOUSE-MADE ICE CREAM

Seasonal Selections 3 / per scoop

Executive Chef **THOMAS RIVERS**

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