

M • BROTHERS

A T M A Y O

MONDAY - FRIDAY 2 PM - 5 PM

AVAILABLE ONLY IN THE LOUNGE

*CRISPY RICE CAKES

Miso Soy Marinated Tuna, Wakame, Spicy Aioli,
Sesame Seeds 19

BURRATA

Tomato Jam, Pistachio & Basil Pesto, Cherry Lavender
Balsamic, Pine Nuts, Sourdough 17

FRIED CALAMARI

Tossed in Ginger Soy Glaze, Sriracha Aioli 14

MEDITERRANEAN NACHOS

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

FRIED CHICKEN BAO BUNS

Asian Slaw, Spicy Aioli, Gochujang Sesame Glaze 15

LOCAL FISH SANDWICH

Butter-Toasted Brioche, Spicy Aioli, Asian Slaw 22

SHRIMP ETOUFFEE

Parmesan Herb Grit Cake, Creole Velouté, Chorizo 25

*MB BURGER

House-Ground Burger, Bibb Lettuce, Pickle, Red Onion,
Roma Tomatoes, Brioche 16
Thick-Cut Bacon +3 / Cheese +2

PORK BELLY BURNT ENDS

Hoison BBQ, Asian Slaw, Scallions, Sesame Seeds 15

HOUSE SALAD

Mixed Greens, Heirloom Cherry Tomatoes,
Red Onions, Cucumbers, Roasted Garlic Crouton,
Shaved Parmesan, Balsamic Vinaigrette 11

*CAESAR SALAD

Romaine Lettuce, Caesar Dressing, Parmesan,
Roasted Garlic Crouton 12

Chicken +8 / Tofu +5 / Shrimp +9
*Salmon +12 / *Tuna +12

Executive Chef **THOMAS RIVERS**

*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**



Vegan



Gluten-Free



Dairy-Free



Nut-Free

WINE BY THE GLASS

CAVICCHIOLI "1928" Prosecco / Modena, IT 11/split

LAMARCA Prosecco, IT 10

LAMARCA Rosé Prosecco, IT 12/split

TELMONT Brut / Champagne, FR 25

ROSE GOLD Côtes de Provence, FR 13

MARTIN RAY Rosé Of Pinot Noir / Sonoma Coast, CA 13

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

SANCERRE OF THE DAY Loire, FR

HESS SHIRTAIL RANCH Chardonnay / Paso Robles, CA 11

FRANK FAMILY Chardonnay / Carneros / Napa Valley, CA 19

LANGE Pinot Noir / Willamette Valley, OR 16

TAPESTRY Red Blend Paso Robles, California 14

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

HESS ALLIOMI Cabernet Sauvignon / Napa, CA 25

STAG'S LEAP Cabernet Sauvignon / Napa, CA 63/half btl

BOSIO TRUFFLE HUNTER Barbera D' Asti/ Piemonte, Italy 11

DRAFT BEER PINTS

YUENGLING Traditional Lager 7

VETERANS UNITED Fish Camp Pilsner 8

INTUITION I-10 IPA 8

ARDWOLF Belgian Pale 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

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

WILD GARDEN Hendricks Flora Adora, Blackberry Syrup, Lemon, Mint, Ginger Beer

ITALICUS SPRITZ Italicus Bergamot Liqueur, Prosecco, Lemon, Castelvetrano Olives

LEMON BLOSSOM Crop Meyer Lemon Organic Vodka, St. Germaine, Honey Lemon Simple

SOUTHERN BOURBON SMASH Old Forester "1870" Bourbon, Benedictine, Lemon Maple

JUNGLE BIRD Rum Haven Coconut Rum, Aperol, Lime, Pineapple, Simple Syrup