

STARTERS

CRISPY BRUSSEL SPROUTS, 15

Topped with Balsamic Glaze and Parmesan Cheese, served with Spicy Honey Sriracha Sauce

SPINACH ARTICHOKE DIP, 17

House-made and served with Crostinis

AHI BITES*, 19

Marinated Ahi, topped with Pineapple Salsa, Green Onions, Sesame Seeds, and Wonton Chips

CHICKEN WINGS, 16

House Rub, Buffalo, Firecracker, or Pesto, served with choice of Ranch or Bleu Cheese Dressing, and our House Hot Sauce

BRAHMA BRISKET TATER TOTS, 18 **NEW!**

Crispy Tater Tots topped with our House-made Chili, Smoked Brisket, Cheddar Cheese, Pico de Gallo, Green Onions, and Jalapeño Crema, served with Ranch dipping sauce

CHICKEN LETTUCE WRAPS, 17

Marinated Chicken, Butter Lettuce, Napa Cabbage, Carrots, Red Cabbage, Almonds, and Cilantro, served with Ranch and Tarragon Vinaigrette dipping sauces

SOUP and SALADS

Add Chicken (+8), Prawns (+10), Salmon (+12)

BRISKET CHILI, 13

Slow-cooked, Savory, Two-bean Chili topped with Slow-smoked Brisket, Cheddar Cheese, Cilantro, and Red Onions

HOUSE SALAD, 10

Mixed Greens, Cherry Tomatoes, Red Onion, Goat Cheese, Candied Walnuts, and Tarragon Vinaigrette

CAESAR SALAD*, 10 (small)/17 (large)

Romaine, Parmesan Cheese, Croutons, and Caesar Dressing

ARTISAN PRAWN SALAD, 21 **NEW!**

Sauteed Prawns, Baby Spinach, Cherry Tomatoes, Red Onions, Goat Cheese, Toasted Almonds, Red Bell Peppers, and Watermelon Radishes tossed in House-made Strawberry-Tarragon Vinaigrette

ROASTED BEET SALAD, 19

Mixed Greens, Golden and Red Beets, Goat Cheese, Pickled Onion, Toasted Almonds, and Balsamic Vinaigrette

TACOS

Add avocado (+1.99)

SLOW SMOKED BRISKET TACOS, 19

3 Brisket Tacos topped with Pickled Red Onion, Crema, and topped with BBQ sauce and Cilantro

CHIPOTLE LIME SHRIMP TACOS, 23

3 Shrimp Tacos with Cilantro Cabbage Slaw, Pineapple Salsa, and topped with Chipotle Aioli and Cilantro

BRAHMA BEEF TACOS, 18 **NEW!**

3 Seasoned Ground Beef Tacos with Shredded Romaine, Cheddar Cheese, Pico de Gallo, Jalapeño Crema, and topped with Cilantro, served with a side of our House-made Salsa

FISH TACOS, 19

3 Battered Cod Fish Tacos with Cilantro Cabbage Slaw, Pico de Gallo, and topped with Chipotle Aioli and Cilantro



BRAHMA BAR AND GRILL

BURGERS and SANDWICHES

All burgers will be cooked through unless otherwise requested.

Served with French Fries

- Upgrade to Garlic Pesto Fries (+3.49) or House Salad (+2.99)
- Substitute for Sweet Potato Fries, Onion Rings, or Tater Tots (+1.99)
- Add Bacon (+1.99), Avocado (+1.99), Brisket Chili (+3.99)
- Impossible Burger Patty, Bean Patty, or Gluten Free Bun available upon request

BACON JALAPEÑO BURGER, 19 **NEW!**

2 Certified Angus Beef® Patties, Bleu Cheese Crumbles, Bacon, Jalapeño Jelly, Roasted Red Pepper Aioli, Mixed Greens, and Tomatoes on a Toasted Brioche Bun

BRISKET BURGER, 19 **NEW!**

Certified Angus Beef® Patty, Honey-beer Glazed Brisket, Swiss Cheese, Creamy Horseradish Sauce, Caramelized Onions, Mixed Greens, and Tomato on a Toasted Brioche Bun

ALL AMERICAN CHEESEBURGER*, 18

2 Certified Angus Beef® Patties, American Cheese, Seared Red Onions, Pickles, and our Signature Chipotle Burger Sauce on a Toasted Brioche Bun

PATTY MELT*, 18

Certified Angus Beef® Patty, American Cheese, Swiss Cheese, Bacon, Caramelized Onions, and our Signature Chipotle Burger Sauce on Sliced Brioche Bread

LAMB BURGER, 22

Superior Farms Ground Lamb, Swiss Cheese, Caramelized Onions, Lettuce, Tomato, and Tzatziki Sauce on a Brioche Bun

BRISKET FRENCH DIP, 21

Slow-smoked Brisket, Creamy Horseradish, Caramelized Onions, and Swiss Cheese, served on an Artisan Roll with Au Jus

ENTREES

HONEY-GLAZED SALMON*, 29 **NEW!**

Seared Salmon topped with a Honey-citrus Glaze and served with Seasonal Vegetables and Parsnip-Potato Puree

BISTRO FILET MEDALLIONS, 30 **NEW!**

Topped with Panko Bleu Cheese Crust and served with Seasonal Vegetables and Parsnip-Potato Puree

FISH AND CHIPS, 22

Served with French Fries, Cole Slaw, and Tartar Sauce

SIDES

- FRENCH FRIES, SWEET POTATO FRIES, OR ONION RINGS (7)
- GARLIC PESTO FRIES (10)

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

NON-ALCOHOLIC BEVERAGES

- ICED TEA, HOT TEA, COFFEE, DECAF COFFEE, COKE, DIET COKE, OR SPRITE (4)
- BOTTLED ROOT BEER (5)

WINE by the glass or bottle

WHISPERING ANGEL ROSÉ 2022, 12/44

Cotes de' Provence, France

PIPER SONOMA BRUT ROSÉ NV, 12/44

Sonoma County, CA

BOUVET BRUT NV, 9/32

Saumur, Loire, France

FRANCIS COPPOLA PROSECCO NV, 11/40

Prosecco, Italy

MATANZAS CREEK SAUVIGNON BLANC 2022, 13/48

Napa Valley

CHATEAU ST. MICHELLE PINOT GRIS 2021, 11/40

Columbia Valley, WA

HARTFORD COURT CHARDONNAY 2021, 15/56

Russian River Valley, CA

SIDURI PINOT NOIR 2021, 15/56

Santa Barbara County, CA

SOBON ESTATE ZINFANDEL 2020, 12/44

Fiddletown, Lubenko Vineyard El Dorado, CA

THE STAG CABERNET SAUVIGNON 2021, 13/48

Paso Robles, CA

SIGNATURE COCKTAILS

BRAHMA OLD FASHIONED, 15

Woodford Reserve Bourbon Whiskey, Demerara Syrup, Angostura Bitters, Orange Bitters

MANHATTAN, 13

Bulleit Rye Whiskey, Antica Carpano Sweet Vermouth, Angostura Bitters and Peyshaud Bitters

FILTHY MARY, 12

Vodka, Filthy Bloody Mary Mix, Lime Juice, Worcestershire Sauce, Tabasco

CLASSIC MULE, 11

Tito's Vodka, Cock'n Bull Ginger Beer, lime juice

CUCUMBER COOLER, 12

Choice of Vodka or Gin, St. Germain Elderflower Liqueur, Lemon Juice, Simple Syrup, and Fever Tree Cucumber Tonic

ROYAL LEMON DROP, 13

Tito's Vodka, Lemon Juice, Simple Syrup, Chambord Raspberry Liqueur

FAIR OAKS VILLAGE RITAS

CLASSIC MARGARITA, 11

El Jimador Silver Tequila, Lime Juice, Agave Nectar

CADILLAC MARGARITA, 16

Don Julio Reposado Tequila, Lime Juice, and Agave Nectar, with a float of Grand Marnier Orange Liqueur

JALAPEÑO PINEAPPLE MARGARITA, 12

Jalapeño Infused El Jimador Silver Tequila, Lime Juice, Pineapple Juice, and Agave Nectar, with a Tajín rim

BLACKBERRY MARGARITA, 13

El Jimador Silver Tequila, Lime Juice, Blackberry Puree, Agave Nectar

SEASONAL COCKTAILS

PASSION FRUIT PALOMA, 14

Casamigos Reposado, Passion Fruit Honey Puree, Lime Juice, Grapefruit Soda

HIBISCUS COLLINS, 13

Empress 1908 Gin, Lemon Juice, Rosemary Hibiscus Simple Syrup, Club Soda

GARDEN HARVEST, 14

Tito's Vodka, Lillet Blanc, Lemon Juice, Maple Syrup, Strawberry/Rhubarb Preserves, Fee Foam, Black Walnut Bitters

ROSE 75, 11

Fords Gin, Lemon Juice, Simple Syrup, Piper Sonoma Rose

BRAHMA RYE TAI, 12

Old Forester Rye, Giffard Orgeat, Pineapple Juice, Lemon Juice, Angostura Bitters

GOLDEN NECTAR, 12

Bulleit Bourbon, Giffard Orgeat, Lemon Juice, Apricot Preserves



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