



STARTERS

CRISPY BRUSSELS SPROUTS, 12

Topped with balsamic glaze and parmesan with side of spicy honey sriracha dipping sauce

SPINACH ARTICHOKE DIP, 15

Parmesan crusted, served with crostinis for dipping

BRUSCHETTA, 13

Tomato, garlic, basil, red wine reduction, on toasted crostinis

GARLIC, GINGER SOY, PINEAPPLE PORK BELLY, 15

Hand-cut pork belly marinated in a house made garlic soy grilled to perfection with grilled pineapple

SHRIMP CEVICHE*, 15

Tomato, cucumber, avocado, onion, jalapeño, cilantro, and fresh lime served with house made chips

CHICKEN WINGS, 15

House dry spiced rubbed or naked, served with house hot sauce and creamy buttermilk ranch

SALADS & CHILI

CHICKEN CAESAR SALAD, 18

Romaine hearts, parmesan, grilled chicken breast, with fresh baked croutons and house Caesar dressing

STRAWBERRY CHÈVRE SALAD, 16

Mixed greens, strawberries, chèvre goat cheese, red onion, toasted almonds, with balsamic dressing

ROASTED BEETS SALAD, 19

Mixed greens, golden and red beets, goat cheese, pickled onions, toasted almonds, with balsamic dressing

GRILLED SALMON +9, CHICKEN BREAST +7,

SIX LARGE GRILLED SHRIMP +8

BRISKET CHILI, 12

Slow-cooked savory two bean chili topped with slow smoked brisket, cheddar cheese and diced red onions

TACOS

MESQUITE GRILLED CHICKEN TACOS, 17

Mesquite seasoned chicken tacos topped with mixed greens, pico de gallo, and honey sriracha sauce

SLOW SMOKED BRISKET TACOS, 18

Smoked brisket tacos topped with pickled red onion, crema, and barbecue sauce

CHIPOTLE LIME SHRIMP TACOS, 21

Shrimp tacos with garlic, lime, topped with chipotle lime cabbage slaw

BURGERS & SANDWICHES

SERVED WITH FRIES OR CHOICE OF SALAD

BACON BBQ BURGER 7 oz, 19

Certified angus beef, thick cut cherrywood bacon, cheddar cheese, onion strings, house made barbecue sauce on a toasted brioche bun

MUSHROOM SWISS BURGER, 18

Certified angus beef, sautéed mushrooms, Swiss cheese, house made dijon aioli on a toasted brioche bun

BRAHMA BURGER, 17

Certified angus beef, jack cheese, greens, tomato, onion, chipotle aioli on a toasted brioche bun

LAMB BURGER 7oz, 22

Superior Farms ground lamb, jack cheese, caramelized onions, greens, tomato, tzatziki on a toasted brioche bun

GARDEN BURGER, 16

Garden patty, mixed greens, avocado, caramelized onions, tomato, dijon aioli on a toasted brioche bun

BRISKET FRENCH DIP, 19

Slow smoked brisket, spicy creamy horseradish, caramelized onions, Swiss cheese on an artisan roll with house made au jus

CUBANO, 17

Smoked pulled pork, Swiss cheese, house made pickles, dijon aioli, on an artisan roll

THE CLASSIC, 18

Slow smoked brisket, jack cheese, pickled onion, mixed greens on an artisan roll

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



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ENTRÉES

ADD HOUSE SALAD OR CAESAR SALAD, 6

PAN ROASTED SALMON, 28

7 oz pan roasted salmon with mashed potatoes, seasonal vegetables, and topped with tomato tapenade

SMOKED AND BRAISED SHORT RIB, 42

Slow smoked short rib then braised with a red wine reduction, served on bed of creamy mashed potatoes with seasonal vegetables

NEW YORK STEAK, 34

Classic 10 oz steak served with creamy mashed potatoes and seasonal vegetables

BONE-IN PORK CHOP, 32

Grilled bone-in pork chop, garlic green beans, creamy mashed potatoes

SURF AND TURF, 42

10 oz hand cut New York steak topped with six large prawns served with creamy mashed potatoes and seasonal vegetables

THE PLATTER, 39

Combination of slow smoked meats, sweet rolls, pickled trio, dijon aioli, house made barbecue sauce and onion strings

CHICKEN ALFREDO PASTA, 24

Pasta with house made creamy alfredo sauce and grilled chicken

VEGGIE PESTO PASTA, 21

Pasta tossed with pesto sauce, asparagus, tomatoes, and mushrooms

DESSERT

DESSERT DU JOUR, ASK YOUR SERVER

SPECIALTY ICE CREAM, 8

VANILLA ICE CREAM, 6

COFFEE, 4

KIDS MENU

CHEESEBURGER SLIDERS + FRIES, 10

CRISPY CHICKEN STRIPS + FRIES, 8

GRILLED CHEESE + FRIES, 7

KIDS PASTA, 8

WHITE WINE

BOUVET BRUT NV, 9 | 34

Saumur, Loire, France

PIPER SONOMA BRUT ROSÉ NV, 10 | 38

Sonoma County, CA

MATANZAS CREEK SAUVIGNON BLANC 2020, 12 | 44

Napa Valley, CA

CHATEAU ST. MICHELLE PINOT GRIS 2020, 9 | 32

Columbia Valley, WA

BODEGAS TERRAS GAUDA ALBARIÑO 2020, 10 | 38

Rias Biexas, Spain

OLD SOUL ESTATE GROWN CHARDONNAY 2020, 12 | 46

Lodi, CA

HARTFORD COURT CHARDONNAY 2018, 14 | 52

Russian River Valley, CA

WHISPERING ANGEL ROSÉ 2020, 11 | 40

Cotes de' Provence, France

RED WINE

SIDURI PINOT NOIR 2020, 15 | 56

Santa Barbara County, CA

SOBON ESTATE ZINFANDEL 2019, 14 | 52

Fiddletown, Lubenko Vineyard El Dorado, CA

NEYERS SAGE CANYON RED BLEND 2019, 14 | 49

California

ARROWOOD ESTATE CABERNET SAUVIGNON 2018, 15 | 56

Sonoma County, CA

JOIN & GET REWARDED

FOR EVERY 500 POINTS
GET \$10 BRAHMA BUCKS



SIGN UP BONUS

FREE CHICKEN WING APPETIZER

1000+ POINTS

\$25 BRAHMA BUCKS + FREE APPETIZER

2,500+ POINTS

\$50 BRAHMA BUCKS + FREE SALAD,
BURGER OR SANDWICH

5,000+ POINTS

\$150 BRAHMA BUCKS + FREE ENTREE

