

# 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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rosé + bubbles

white wines

red wines