

M • BROTHERS

A T M A Y O

W I N E B Y T H E G L A S S

SANCERRE OF THE DAY <i>Loire, France</i>	
CAVICCHIOLI '1928' <i>Prosecco, Modena, Italy</i>	12/split
TORRESELLA <i>Prosecco, Italy</i>	10
LAMARCA <i>Rosé Prosecco, Italy</i>	12/split
BERNE 'INSPIRATION' <i>Rosé, Côtes de Provence, France</i>	14
VILLA ROSA <i>Moscato D' Asti, Italy</i>	10
PIERRE SPARR <i>Riesling, Alsace, France</i>	11
CASTELLO DI TITIGANO <i>Orvieto Classico, Superiore, Italy</i>	12
CAPOSALDO 'DELLE VENEZIE' <i>Pinot Grigio, Italy</i>	10
SQUEALING PIG <i>Sauvignon Blanc, Marlborough, New Zealand</i>	11
PINE RIDGE <i>Sauvignon Blanc, Napa, California,</i>	10
HESS SHIRTAIL RANCHES <i>Chardonnay, Paso Robles, California</i>	11
FRANK FAMILY <i>Chardonnay, Carneros, Napa Valley, California</i>	18
CAKEBREAD FAMILY 'BEZEL' <i>Chardonnay, San Luis Obispo Coast,</i>	15
KING ESTATE 'INSCRIPTION' <i>Pinot Noir, Willamette Valley, Oregon</i>	15
TAPESTRY <i>Red Blend Paso Robles, California,</i>	14
GABREILLE ASHLEY <i>Cabernet Sauvignon, Alexander Valley, Sonoma, California</i>	12
BERINGER 'KNIGHTS VALLEY' <i>Cabernet Sauvignon, Sonoma, California</i>	16
MARTIN RAY <i>Pinot Noir, Sonoma Coast, California</i>	14
CHATEAU CHAPELLE D' ALIENOR <i>Bordeaux Blend, France</i>	14
NEVIO <i>Montepulciano d'Abruzzo, Italy</i>	14

 C O C K T A I L S

THE M SPRITZ *Gardner Gin, St-Germain Elderflower Liqueur, Cucumber, Lemon, Prosecco 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*

GHOST IN THE DESERT *Ghost Blanco Tequila, Ancho Reyes Liqueur, Prickly Pear, Lime 14*

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

 M O C K T A I L S

PRICKLY-JITO *Mint, Lime, Pickly Pear, Soda 5.50*

MINT CONDITION *Lime, Lemon, Honey, Strawberry, Mint 5.50*

THE HONEY POT *Lemon, Honey, Ginger Beer, Cardamom 5.50*

 B O T T L E S & C A N S

COORS LIGHT *Lager 12oz. 5*

COPPERTAIL BREWING *Night Swim Porter 12oz. 7*

DOS EQUIS *Lager 12oz. 7*

GUINNESS *Stout 14.9oz. 8*

HEINEKEN *Lager 12oz. 7*

MILLER LITE *Pilsner 12oz. 5*

STRONGBOW *Cider 11.2oz. 7*

VETERANS UNITED *Scout Dog Amber 12oz. 7*

HEINEKEN *0.0 Non-Alcoholic 11.2oz. 7*

 D R A F T B E E R P I N T S

INTUITION *I-10 IPA 8*

YUENGLING *Traditional Lager 7*

VETERANS UNITED *Fish Camp Pilsner 8*

AARDWOLF *Belgian-Style Wheat Ale 8*

 S T A R T E R S

HOUSE-MADE BREAD 

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

CRISPY PAD THAI BRUSSEL SPROUTS

Tamarind Soy Glaze, Peanuts, Kichi Aioli 15

SWEET & SOUR PORK BELLY BURNT ENDS  

Caramelized Pineapple, Grilled Scallions, Sesame Seeds 16

MEDITERRANEAN NACHOS 

Harissa-Spiced Naan, Garlic Hummus, Tzatziki, Crispy Chickpeas, Olives, Feta Cheese, Pickled Red Onion, Tomatoes, Tahini Crema 17

BURRATA

Tomato Jam, Pistachio & Basil Pesto, Cherry Lavender Balsamic, Sourdough 18

*TUNA TACOS 

Crispy Gyoza, Miso Soy Marinated Tuna, Pickled Ginger, Wakame, Nori Aioli, Toasted Sesame 19

KOREAN HOT HONEY CHICKEN BAO BUN  

Crispy Chicken, Honey Gochujang, Napa Slaw, Pickled Ginger 16

DEVILED EGGS

Daily Chef Inspired Creation 12

FRIED CALAMARI 

Ginger Soy Glaze, Sriracha Aioli 15

 S O U P & S A L A D S

SOUP DU JOUR 8

LOCAL SEAFOOD CHOWDER 

Local Fish, Shrimp, Potatoes, Corn 10

*CAESAR SALAD 

Romaine Lettuce, Caesar Dressing, Parmesan, Naan Croutons 13

ROASTED BEET & STRAWBERRY SALAD 

Mixed Baby Lettuce, Cucumber, Candied Pecans, Strawberries, Goat Cheese, Pickled Red Onions, Champagne Citrus Vinaigrette 14

HOUSE SALAD  

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

add to salad: _____

Chicken +8 | Tofu +5 | Shrimp +10 | *Salmon +16 | *Tuna +13 | *Steak +20

Executive Chef **THOMAS RIVERS**



Vegan



Vegan On Request



Gluten-Free



Dairy-Free



Nut-Free

*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.



 ENTRÉES

 FISH OF THE NIGHT
Chef's Choice MP


SHRIMP ÉTOUFFÉE 
Parmesan-Herb Grit Cake, Creole Velouté, Andouille Sausage 26


CREAMY TUSCAN CHICKEN TAGLIATELLE 
*Bone-In Chicken Breast, House-Made Tagliatelle, Italian Sausage,
 Kale, Parmigiano-Reggiano, Roasted Tomato Pesto 28*

* CHARCOAL GRILLED BEEF TENDERLOIN 
Whipped Yukon Gold Potatoes, Burnt Onion Carrots, Bone Marrow Butter, Demi-Glace, Crispy Shallots 49

* SALMON NIÇOISE  
*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 46

KIMCHI JJIGAE RAMEN  
*Kimchi Broth, Smoked Pork Belly, Tofu, Shiitake Mushrooms, Carrot,
 Baby Bok Choy, Napa Cabbage, Scallion, Sesame Seeds 21*

SHORT RIB & PAPPARDELLE 
Veal Demi-Glace, Shiitake Mushrooms, Crème Fraîche, Dill 45

* MISO SOY TUNA POKE BOWL    
Sushi Rice, Avocado, Cucumber, Wakame, Edamame, Carrots, Pickled Ginger, Spicy Aioli 25

 DESSERTS

VANILLA CRÈME BRULÉE
Grand Marnier Whipped Mascarpone, Crystalized Ginger 10

POT DE CRÈME
Dark Chocolate, Salted Caramel, Whipped Cream 10

LIMONCELLO ICEBOX CHEESECAKE
Blueberry Coulis, Almond Graham Crumble, Thyme Syrup 10

BROWN SUGAR GOOEY CAKE
Brown Butter Ice Cream, Almond Brittle 10

HOUSE-MADE ICE CREAM
Seasonal Selections 3 / per scoop

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