

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

WHITE SANGRIA *White Wine, Basil Brandy, Pineapple, Lemon, Orange 14*

RED SANGRIA *Red Wine, Sailor Jerry's Rum, Cranberry, Lime, Blackberry Syrup 14*

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

BEEF LUMPIA  

Sweet Chili Sauce, Crispy Rice Noodles 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

FRENCH ONION SOUP 

Toasted Sourdough, Gruyere 11

*CAESAR SALAD 

Romaine Lettuce, Caesar Dressing, Parmesan, Naan Croutons 13

ANCIENT GRAIN PROTEIN BOWL  

Farro, Kale, Harissa Roasted Cauliflower, Crispy Chickpeas, Sundried Cranberries, Carrot, Pickled Red Onion, Avocado, Tomato, Hard Boiled Egg, Lemon Tahini Yogurt Dressing 18

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*

* JOSPER ROASTED BEEF TENDERLOIN 
*Truffle Celeriac Puree, Thick Cut House-Made Onion Rings,
 Fresh Horseradish Crema, Roasted Haricot Verts, Demi-Glace 49*

* SALMON NIÇOISE  
*Roasted Fingerling Potatoes, Haricot Verts, Blistered Tomatoes, Cured Egg Yolk,
 Olive Tapenade, Whole Grain Mustard Beurre Blanc 34*

* JOSPER ROASTED HALF RACK OF LAMB 
Whipped Yukon Potatoes, Grilled Zucchini, Za'atar, Mint Zhoog, Fig Jam, Pistachios 49

CAULIFLOWER PARMESAN
*Cauliflower Steak, Panko Breadcrumbs, Tagliatelle, House-Made Marinara,
 Burrata, Basil Pesto, Parmigiano Reggiano 25*

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 26

 DESSERTS

MILK & HONEY
Hot Milk Cake, Honeycomb Ice Cream, Local Honey 10

DARK CHOCOLATE CREMOSO
Crystalized Sesame Seeds, Citrus Ginger Chantilly 10

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

PEANUT BUTTER GOOEY CAKE
Gluten Free Brownie, Vanilla Ice Cream 10

HOUSE-MADE ICE CREAM
Seasonal Selections 3 / per scoop

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