



THE **HAMBURGER** IS over **100 YEARS OLD** – it's a classic, **PURELY AMERICAN**, & an icon.

**BRU IS AN ODE TO OUR LOVE, the BURGER.**

## APPETIZERS & SHAREABLE SIDES

<b>CHILI</b> Beef, Pork, Bean, Chopped Onion, White Cheddar, Sour Cream	<b>4 • 6</b>	<b>CHICKEN WINGS</b> Cavern Club Hot Sauce, Gorgonzola Salad	<b>11</b>
<b>BRU FRIES / CHILI CHEESE FRIES</b> House Ketchup, Black Pepper Mayo, House Chipotle BBQ Sauce	<b>6 • 9</b>	<b>BBQ NACHOS</b> Choice of: BBQ Pork • Chicken • Beef Tortilla Chips, White Queso, Pickled Jalapeño, Lettuce, Pico, Sour Cream, Guacamole	<b>12</b>
<b>SOFT PRETZELS</b> <i>vg</i> Beer Cheese, Spicy Mustard	<b>8</b>	<b>ROASTED JALAPEÑO MAC AND CHEESE</b> Andouille Sausage, Shrimp, Cavatappi Pasta, Spicy Cheese Sauce	<b>9</b>
<b>BUTTERMILK FRIED CHICKEN TENDERS</b> House Chipotle BBQ Sauce	<b>9</b>	<b>TRIPLE DIP</b> <i>vg</i> Goat Cheese, Peppadew Pepper Jam, Edamame Hummus with Pine Nuts, Guacamole, Onion Straws, Grilled Naan Bread	<b>10</b>
<b>BRU BOARD</b> White Cheddar, Habanero Jack, Bacon-Chive Cream Cheese, Capicola, Salami, Hot Soppressata, Marinated Red Onion, Tomato Jam, Grilled Baguette	<b>13</b>	<b>ONION RINGS</b> <i>vg</i> Beer-Battered, House Ketchup	<b>8</b>

## CHEF BURGERS

<b>BRU BURGER*</b> Taleggio Cheese, Bacon, Tomato Jam, Caramelized Onion, Chopped Lettuce, Mayo	<b>12</b>	<b>VIKING FARMS LAMB*</b> Cucumber Sauce, Feta-Olive Relish, Garden	<b>12</b>	<b>THE BEGINNING*</b> American Cheese, Mayo, Mustard, Ketchup, Garden • <b>ADD BACON +2</b>	<b>9</b>
<b>BOURBON*</b> Bacon, Peppercorn-Bourbon Glaze, Horseradish Havarti	<b>11</b>	<b>MEXICALI BBQ*</b> White Queso, Pickled Jalapeño, Guacamole, Fried Onion, House Chipotle BBQ Sauce, Lettuce, Tomato	<b>11</b>	<b>THE NEW YORKER*</b> Slaw, Pastrami, Swiss, Caramelized Onion, Mustard	<b>13</b>
<b>DOUBLE BACON*</b> Two 4 oz. Smashed Patties, White Cheddar, Special Sauce, Garden	<b>13</b>	<b>STILTON BLEU CHEESE*</b> Pear-Bacon Jam, Fried Onion, Truffle Aioli, Spinach	<b>12</b>	<b>BURGER SNACK*</b> American Cheese, Special Sauce, Garden	<b>6</b>
<b>PROVENÇAL*</b> Basil Aioli, Marinated Red Onion, Herbed Goat Cheese, Sautéed Mushroom	<b>11</b>	<b>SWEET SWISS BISON*</b> Fontana Sauce, Red Onion, Pickle Relish	<b>14</b>	<b>TURKEY BURGER</b> Carrot-Ginger Slaw, Peach Compote, Curry Mayo, Oat Bun	<b>11</b>
<b>GARLIC-THREE CHEESE*</b> Swiss, American, Mozzarella, Roasted Garlic, Truffle Aioli	<b>11</b>	<b>HONEY-CHIPOTLE BBQ*</b> Bacon, Caramelized Onion, White Cheddar, Onion Ring, BBQ Pulled Pork, Black Pepper Mayo	<b>12</b>	<b>BLACK BEAN BURGER</b> <i>vg</i> Black Bean-Edamame Salsa, Habanero Whole Grain Mustard, Garden, Oat Bun	<b>10</b>
<b>MELT YOUR FACE*</b> Habanero Hot Sauce, Habanero Jack, Jalapeño, Habanero Whole Grain Mustard, Garden	<b>12</b>	<b>THE END*</b> Horseradish Havarti, Over Easy Egg, Tomato, Caramelized Onion, Lettuce, Truffle Aioli	<b>12</b>	<b>IMPOSSIBLE™ BEGINNING</b> <i>v</i> Vegan Cheese, Vegan Mayo, Mustard, Ketchup, Garden	<b>14</b>
<b>PATTY MELT*</b> Fontana Sauce, Caramelized Onion, American Cheese, Rye	<b>9</b>	<b>ADD</b> Fries, Slaw, or Fresh Fruit + 2 Onion Rings + 3		<b>IMPOSSIBLE™ HIKI'OLE</b> <i>v</i> Maple-Chipotle Glaze, Guacamole, Iceberg, Cucumber-Mango-Pineapple Relish	<b>14</b>

## SANDWICHES

<b>BRU HOT CHICKEN</b> Traditional Southern Fried Chicken, Nashville Hot Dry Rub, Mayo, Lettuce	<b>11</b>
<b>AHI TUNA*</b> Sweet Chili Mayo, Cucumber Slaw, Oat Bun	<b>12</b>
<b>MEMPHIS BBQ MELT</b> Pulled Pork, White Cheddar, Housemade BBQ, Fried Onion, Southern-Style Slaw	<b>10</b>
<b>GRILLED PORTOBELLO</b> <i>vg</i> Grilled Portobello Mushroom, Peppadew Pepper Jam, Arugula, Goat Cheese, Balsamic Onion, Pesto, Rye	<b>10</b>
<b>COD</b> Tartar Sauce, Garden	<b>10</b>
<b>BAJA SALMON*</b> Queso Fresco, Guacamole, Black Bean Aioli, Black Bean-Edamame Salsa, Pea Shoot, Oat Bun	<b>13</b>

## FRESH SALADS

<b>GORGONBERRY PECAN</b> Spring Mix, Cranberry-Poppyseed Dressing, Gorgonzola, Cranberry, Candied Pecan, Bacon	<b>6 • 9</b>	<b>ADD</b> Chicken or Shrimp + 5 Salmon* + 7
<b>SRIRACHA CAESAR</b> Romaine, Red Onion, Tomato, Parmesan, House Crouton, Sriracha Drizzle	<b>6 • 9</b>	
<b>VALENCIA</b> <i>vg</i> Spring Mix, Avocado, Mandarin Orange, Marcona Almond, Quinoa, Red Onion, Goat Cheese, White Balsamic-Orange Vinaigrette	<b>6 • 9</b>	
<b>BUTTERMILK COBB</b> Romaine, Bacon, Tomato, Guacamole, Red Onion, Boiled Egg, Gorgonzola, Crouton, Cucumber	<b>6 • 10</b>	
<b>QUINOA</b> <i>v</i> Spring Mix, Crispy Quinoa, Edamame Hummus, Cucumber, Portobello, Peppadew Pepper Jam, White Balsamic-Orange Vinaigrette	<b>11</b>	
<b>TACO</b> Beef, Romaine, White Cheddar, Black Bean-Edamame Salsa, Guacamole, Pico, Tortilla, Jalapeño-Buttermilk Dressing	<b>13</b>	

*v* VEGAN *vg* VEGETARIAN GLUTEN-FREE MENU AVAILABLE UPON REQUEST

Proudly serving products from Fisher Farms, Red Frazier Bison, and Viking Lamb.  
Our burgers are made from a signature grind of sirloin, chuck, and brisket.

\*Customers with weakened immune systems have an increased health risk from consuming raw or undercooked animal foods.



PLEASE SEE OUR BAR BOOK FOR A LIST OF  
SEASONAL COCKTAILS AND OUR LOCAL DRAUGHT, BOTTLED, & CANNED BEER SELECTIONS

## BRU SIGNATURE COCKTAILS

<b>BRU BLOODY MARY</b>	8
Tito's Handmade Vodka, Housemade Bloody Mary Mix, Olive, Pickle, Lime, Horseradish Havarti Garnish	
<b>BRU MARGARITA</b>	8
Maestro Dobel Tequila, Elderflower Liqueur, Lemon, Simple, Lime	
<b>FORBIDDEN FRUIT MULE</b>	8
Old Forester Bourbon, PAMA, Ginger Beer, Lime	
<b>FRESH BRU'D LEMONADE</b>	10
Botanist Gin, Limoncello, Agave, Lemon, Soda	
<b>PEAR COSMO</b>	8
Absolut Pears Vodka, Triple Sec, White Cranberry, Lime	
<b>TAXI</b>	10
Woodford Reserve Bourbon, Cointreau, Lemon, Simple	

## WINE

**WHITE** 6oz • 9oz

<b>ACROBAT PINOT GRIS</b>	8 • 11
<b>HESS SHIRTAIL CHARDONNAY</b>	8 • 11
<b>J. LOHR SAUVIGNON BLANC</b>	9 • 12
<b>CHLOE ROSÉ</b>	8 • 11

**SPARKLING**

<b>LA MARCA PROSECCO</b>	9
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**RED** 6oz • 9oz

<b>ANGELINE CABERNET SAUVIGNON</b>	8 • 11
<b>IMAGERY PINOT NOIR</b>	9 • 12
<b>KLINKER BRICK ZINFANDEL</b>	9 • 12
<b>NxNW RED BLEND</b>	9 • 12

LOYALTY HAS ITS REWARDS



## BECOME A VIP

Earn points and other dining rewards at any participating Cunningham Restaurant Group restaurant. Enroll for free.



### EARN POINTS

For every \$1 spent on food, beverage, and private dining events you will earn 1 point.



### GET REWARDED

Receive a \$100 VIP Rewards card when you reach 1000 points.



### GET TREATED

Receive a free dessert for your birthday and anniversary.

## DESSERTS

<b>PEACH-WHITE CHOCOLATE BREAD PUDDING</b>	7	<b>ROOT BEER FLOAT</b>	6	<b>KIDS' BROWNIE</b>	5
<b>CHEESECAKE</b>	6	<b>WHISKEY FUDGE BROWNIE</b>	7	<b>HAND-DIPPED MILKSHAKES</b>	6
Choice of Sauce: Chocolate • Strawberry • Caramel		(Contains Alcohol)		Choice of: Vanilla • Chocolate • Strawberry	

**BRU Burger Bar is part of Cunningham Restaurant Group.**



Since 1997, Cunningham Restaurant Group has been committed to creating unforgettable dining experiences.

Local is best. For us, local starts with you and me: neighborhoods and communities where we live, work, and play.