

APPETIZERS

CHILI	7 9	ANGRY MAC & CHEESE	15
Beef, Pork, Bean, Chopped Onion, Tillamook White Cheddar, Sour Cream		Andouille Sausage, Shrimp, Pimento-Jalapeño Cheese Sauce	
BRU FRIES vg	9	TRIPLE DIP vg	15
House Ketchup, Black Pepper Mayo, Chipotle BBQ Sauce		Chipotle Pimento Cheese, Hummus, Guacamole, Onion Straws, Grilled Naan Bread	
CHILI CHEESE FRIES	13	BBQ NACHOS	18
Chili, White Queso		Choice of BBQ Pork or Chicken	
ONION RINGS vg	12	Served with Tortilla Chips, Lettuce, Pickled Jalapeño, Pico de Gallo, Sour Cream, Guacamole, White Queso	
House Ketchup			
SOFT PRETZELS vg	12		
Beer Cheese, Spicy Mustard			
Add Pretzel + 3			

BRU FAVORITES

DOUBLE SMASH OR 7OZ. PATTY*

BRU BURGER	16
Taleggio Cheese, Bacon, Tomato Jam, Caramelized Onion, Lettuce, Mayo	
THE BEGINNING	14
American Cheese, Mayo, Mustard, Ketchup, Garden	
Add Bacon + 2.5	
BOURBON	14
Bacon, Horseradish Havarti, Peppercorn-Bourbon Glaze	
GARLIC-THREE CHEESE	14
Swiss, American, Tillamook White Cheddar, Roasted Garlic, Truffle Aioli	
MEXICALI	15
White Queso, Pickled Jalapeño, Guacamole, Onion Straws, Lettuce, Tomato, Chipotle BBQ Sauce	
BLACK AND BLEU	15
Cajun Seasoning, Gorgonzola, Bacon, Mayo, Garden	
WHITE CHEDDAR BACON	16
Tillamook White Cheddar, BRU Sauce, Garden	
PIMENTO JALAPEÑO	15
Pimento Cheese, Bacon, Fried Onion, Pickled Jalapeño, Chipotle BBQ	
FAJITA	15
White Queso, Bell Pepper, Onion, Pickled Jalapeño, Guacamole, Cilantro	
PATTY MELT	15
Caramelized Onion, American Cheese, BRU Sauce, Sourdough	



SANDWICHES

SNACK BURGER*	10
American Cheese, BRU Sauce, Garden	
BLACK BEAN BURGER vg	14
Horseradish Havarti, Garden, Basil Aioli	
IMPOSSIBLE™ v	17
Vegan Cheese, Vegan Mayo, Mustard, Ketchup, Garden	
TERIYAKI SALMON*	18
Carrot-Ginger Slaw, Basil Aioli, Teriyaki Glaze	

CHICKEN

CHICKEN WINGS	17
Choose Your Sauce	
Cavern Club Hot Sauce Chipotle BBQ Sauce Teriyaki Glaze	
Served with Gorgonzola Salad	
CHICKEN TENDERS	14
Traditional or Nashville Hot	
Choose Your Sauce Chipotle BBQ Sauce Truffle Aioli BRU Sauce Honey Gochujang Honey Mustard Herb Ranch	
HOT CHICKEN SANDWICH	15
Nashville Hot, Lettuce, Mayo	
Sub Traditional Southern Fried Chicken	
HONEY GOCHUJANG CHICKEN SANDWICH	15
Sesame, Guacamole, Jalapeño, Lettuce	

CUSTOMIZE YOUR BRU FAVORITE

Substitute Chicken or Impossible™ On the house!
Substitute Bison Patty* +4 | Add Bacon +2.5 | Egg* +1.5

ADD A SIDE

Fries, Slaw, or Fresh Fruit +2.5 | Chili Cheese Fries + 7
Onion Rings + 4 | Garlic-Herb Steamed Veggies + 4

FRESH SALADS

Add Chicken or Shrimp + 6 | Salmon* +9

GORGONBERRY PECAN	10 14
Mixed Greens, Gorgonzola, Cranberry, Candied Pecan, Bacon, Cranberry-Poppyseed Dressing	
SRIRACHA CAESAR	10 14
Romaine, Red Onion, Tomato, Parmesan, House Crouton, Sriracha Drizzle	
VALENCIA vg	10 14
Mixed Greens, Avocado, Mandarin Orange, Marcona Almond, Quinoa, Red Onion, Goat Cheese, White Balsamic-Orange Vinaigrette	
BUTTERMILK COBB	10 14
Romaine, Bacon, Tomato, Guacamole, Red Onion, Boiled Egg, Gorgonzola, Crouton, Cucumber, Herb Ranch	

DESSERTS

PEACH WHITE CHOCOLATE BREAD PUDDING vg	10
FUDGE BROWNIE vg	10
KIDS' BROWNIE vg	5
ROOT BEER FLOAT vg	8
TILLAMOOK HAND-DIPPED MILKSHAKES vg	8
Choose Your Favorite Flavor	
Vanilla Chocolate Strawberry	

V vegan | VG vegetarian | Gluten-Free Menu Available Upon Request

Our burgers are made from a signature grind of sirloin, chuck, and brisket.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

SIGNATURE COCKTAILS

BRU BLOODY MARY	11
Tito's Handmade Vodka, House-made Bloody Mary Mix, Olive, Pickle, Lime, Horseradish Havarti Garnish	
BRU MARGARITA	12
Jose Cuervo Tradicional Tequila, St. Elder Elderflower Liqueur, Lemon, Simple, Lime	
TEXAS MULE	11
Tito's Handmade Vodka, Fever-Tree Ginger Beer, Lime	
SPICY POMEGRANATE MARGARITA	13
Maestro Dobel Tequila, Spicy Mango, Pomegranate, Lime	
PEAR COSMO	12
Absolut Pears Vodka, Bols Triple Sec, White Cranberry, Lime	
CITADELLE LEMONADE	11
Citadelle Gin, Guava Purée, Lemonade	
BRAMBLE ON	13
Woodford Reserve Bourbon, Blackberry, Lemonade, Fever-Tree Ginger Beer	
BRU OLD FASHIONED	13
Maker's Mark Bourbon, Brown Sugar Simple, Walnut Bitters	
BRU ESPRESSO MARTINI	13
Three Olives Vanilla Vodka, Kahlua, Owen's Nitro-Infused Espresso	
LEMON DROP MARTINI	12
Absolut Citron Vodka, Cointreau, Lemon	
APEROL SPRITZ	12
Aperol, Freixenet Sparkling	

ZERO PROOF

STRAWBERRY HONEY MULE	8
Strawberry, Honey Simple, Lemon, Fever-Tree Ginger Beer	
BLUEBERRY BASIL COOLER	8
Blueberry, Basil, Lime, Coconut Water	
SAN PELLEGRINO 500ML	6
ACQUA PANNA 500ML	6

WINE

6oz | 9oz

WHITE

CAPOSALDO PINOT GRIGIO	10 14
CLOS DU BOIS CHARDONNAY	10 14
MATUA SAUVIGNON BLANC	10 14
TINTO REY ROSÉ	10 14
FREIXENET BLANC DE BLANCS SPARKLING	187ML 10

RED

MARK WEST PINOT NOIR	10 14
ROBERT HALL MERLOT	10 14
JOEL GOTT 815 CABERNET SAUVIGNON	10 14
CHARLES & CHARLES RED BLEND	10 14

PROUDLY SERVING PEPSI PRODUCTS

Pepsi | Pepsi Zero | Diet Pepsi
Mountain Dew | Dr. Pepper | Starry

BUILT FOR YOUR CREW

IT'S THE ULTIMATE PEOPLE'S SANDWICH-A TRUE CLASSIC, THE BURGER. WE GOT HOOKED, SO WE MADE IT OUR MISSION TO CRAFT THE PERFECT BURGER FOR EVERY TASTE. WE WANTED A PLACE TO BRING YOUR CREW WHEN THE MOMENT CALLED FOR SOMETHING BETTER. AT BRU, FUN IS SERIOUS BUSINESS, AND OUR BURGERS? THEY'RE SERIOUSLY FUN. CREATIVE BURGERS, CRAFT COCKTAILS, HOUSE MADE SAUCES, AND FRESH-CUT FRIES ALL MADE TO BRING BIG FLAVOR AND GOOD TIMES TOGETHER.



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