

# Brandon's

BY CHEF GARY MAWU

## DINNER MENU

### STARTERS

TUNA POKE NACHOS 20

marinated raw ahi, wonton chips, avocado, jalapeno, truffle soy, siracha aioli, scallions, nori, sesame seeds

BRUSSEL SPROUT 18

truffle miso aioli, pancetta, goat cheese

GRILLED OCTOPUS 24

spicy grilled octopus, gochujang, crispy potatoes, cilantro aioli

CHICKEN SATAY 18

grilled marinated chicken, peanut sauce

CEVICHE 20

white fish, lobster, key lime, cucumber, red onions, fresno pepper, radish, cilantro

LOBSTER ROLL SLIDER 30

butter poached lobster, dashi, chives

WHITE BEAN HUMMUS  16

crispy maitake mushrooms, za'atar, flatbread

### SALADS

TERIYAKI CHICKEN 20

cabbage, romaine, carrots, mandarin orange, roasted cashew, cilantro, ginger dressing

WATERMELON FETA 18

baby spinach, feta, pistachios, mint, balsamic vinaigrette.  
add chicken 8  
add shrimp, fish 10

TIJUANA'S CAESAR 15

romaine, croutons, parmesan  
add chicken 8  
add shrimp, fish 10

TIDELINE CAPRESE 18

cucumber, heirloom tomatoes, burrata, shiso, basil, japanese balsamic dressing

### PIZZAS

sub. cauliflower dough 3

WILD MUSHROOM 20

shiitake, maitake, portabella mushrooms, romano and mozzarella, truffle oil, finished with parmesan

MARGHERITA 18

roma tomato, fresh basil, mozzarella

WHITE CHICKEN PIZZA 20

grilled chicken, garlic oil, ricotta, mozzarella, pecornio

\*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for food borne illness, especially if you have certain medical conditions

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## MAINS

MISO SEABASS 49

miso marinated, mashed potato, sautéed spinach

LINGUINE LOBSTER 46

edamame, maitaki mushroom, pancetta, chives,  
creamy alfredo

GRILLED SALMON 39

artichoke, herbed farro, sun-dried tomatoes, lemon  
capers sauce

ANGUS BURGER 18

cheddar cheese, lettuce, onions, tomatoes, brioche  
bun, fries  
add bacon 5

GRILLED CAULIFLOWER  
STEAK 20

huancaína, pickle fennels, crispy capers, dried  
cranberry, parmesan

CHICKEN KATSU 25

breaded chicken, asian slaw, cilantro rice

RIB EYE 65

12 oz butter basted, smash fingerling, crispy onions

CHICKEN AVOCADO  
WRAP 20

bacon, romaine, tomatoes, chipotle guacamole, flour  
tortilla, fries

## DESSERTS

TIRAMISU 10

mascarpone, whipped cream, coffee liqueur, cocoa,  
dark chocolate shaved

CRÈME BRÛLÉE CHEESECAKE 15

with berry reduction sauce

CHOCOLATE PANNA COTTA 10

with crème anglaise

## SIDES

TRUFFLE FRIES 10

white truffle oil, parmesan, scallions

WORCESTERSHIRE PORCINI  
SAUCE 5

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## LUNCH MENU

### COLD PLATES

#### TUNA POKE NACHOS 20

marinated raw ahi, wonton chips, avocado, jalapeno, truffle soy, sriracha aioli, scallions, nori, sesame seeds

#### WHITE BEAN HUMMUS V 15

crispy maitake mushrooms, za'atar, flatbread

#### CEVICHE 20

white fish, lobster, key lime, cucumber, red onions, fresno pepper, radish, cilantro

#### CHEESE AND CHARCUTERIE 23

grilled bread with various pickles, mustard, jam & fruit

### SIDES

#### TRUFFLE FRIES 10

white truffle oil, parmesan, scallions

#### FRUIT PLATTER 12

mixed berries, seasonal fruits

### HOT PLATES

#### CHICKEN SATAY 18

grilled marinated chicken, peanut sauce

#### BAJA FISH TACOS 18

crispy grouper, cabbage, pico de gallo, chipotle aioli

#### CHICKEN AVOCADO WRAP 20

bacon, romaine, tomatoes, chipotle guacamole, flour tortilla, fries

#### ANGUS BURGER 18

cheddar cheese, lettuce, onion, tomato, brioche bun, fries  
add bacon 5

#### BRUSSEL SPROUT 18

truffle miso aioli, pancetta, goat cheese

#### GRILLED OCTOPUS 24

spicy grilled octopus, gochujang, crispy potatoes, cilantro aioli

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## SALADS

### TERIYAKI CHICKEN 20

cabbage, romaine, carrots, mandarin orange,  
roasted cashew, cilantro, ginger dressing

### WATERMELON FETA 18

baby spinach, pistachios, mint, balsamic vinaigrette.  
add chicken 8  
add shrimp, fish 10

### TIJUANA'S CAESAR 15

romaine, croutons, parmesan  
add chicken 8  
add shrimp, fish 10

### TIDELINE CAPRESE 19

cucumber, heirloom tomatos, burrata , shiso, basil,  
japanese balsamic dressing

## PIZZAS

sub. cauliflower dough 3

### WHITE CHICKEN PIZZA 20

grilled chicken, garlic oil, ricotta, mozzarella,  
pecornio

### MARGHERITA PIZZA 18

roma tomato, fresh basil, mozzarella

### WILD MUSHROOM PIZZA 20

shiitake, maitake, portabella mushrooms, romano  
and mozzarella, truffle oil, finished with parmesan

## DESSERTS

### TIRAMISU

mascarpone, whipped cream, coffee liqueur, cocoa,  
dark chocolate shaved

10

### CRÈME BRÛLÉE CHEESECAKE

with berry reduction sauce

15

### CHOCOLATE PANNA COTTA

with crème anglaise

10

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## BREAKFAST MENU

### MAINS

TIDELINE BREAKFAST 18

two-eggs any style, bacon or sausage, potatoes, mixed greens and a slice of toast (wheat, white, multigrain, GF or rye)

LOBSTER OMELET 24

fontina, bacon, scallions, crème fraiche, mixed greens and potatoes

VEGGIES OMELET  18

tomatoes, onions, bell peppers, spinach, mixed greens and potatoes

#### BENEDICT

[the classic] canadian bacon, poached eggs, hollandaise, greens & potatoes 18

[lobster] sliced avocado, fresh lobster, poached eggs, hollandaise, greens & potatoes 24

SHORT STACK 16

butter milk pancakes, whipped strawberry butter, powdered sugar, seasonal fruits

AVOCADO TOAST 18

sourdough, avocado, soft-boiled egg, watermelon radish, mixed greens

FRENCH TOAST 16

macerated berries, powdered sugar, seasonal fruits

GRANOLA YOGURT BOWL 14

vanilla greek yogurt, seasonal fruits, honey drizzle, frozen yogurt parfait crumble

BAGEL & LOX 21

cream cheese, capers, onion, dill, mixed greens

### SIDES

TOAST 5

wheat, white, rye, multigrain, gluten free (GF), english muffin, bagel, sourdough

#### SEASONAL FRUITS

cup 5  
platter 12

EGG 3

BREAKFAST SAUSAGE 5

BREAKFAST POTATOES 5

SMOKED BACON 5

OATMEAL 8

### BEVERAGES

JUICE 6

orange, pineapple, apple, cranberry, grapefruit

TAZO TEA SELECTION 5

earl gray, zen, mint, calm chamomile, english breakfast

MIMOSA 14

BELLINI 14

BLOODY MARY 14

### SUBCULTURE

COFFEE ROASTERS

COFFEE 5

ESPRESSO 6

DBL ESPRESSO 9

COLD BREW 7

CAPPUCCINO/LATTE 7

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