

Brandon's

BY CHEF GARY MAWU

BREAKFAST MENU

7:00 AM - 11:00 AM

MAINS

TIDELINE BREAKFAST	18
two-eggs any style, bacon or sausage, breakfast potatoes, and a slice of toast	
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]	18
toasted english muffin, canadian bacon, poached eggs, hollandaise, mixed greens and potatoes	
[lobster]	24
toasted english muffin, sliced avocado, fresh lobster, poached eggs, hollandaise, mixed greens and potatoes	
SHORT STACK	16
buttermilk 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	
BERRY-GREEN SMOOTHIE	8
CARAMEL MACCHIATO FRAPPE	8
MIMOSA	14
BELLINI	14
BLOODY MARY	14

.....
SUBCULTURE
.....
COFFEE ROASTERS

COFFEE	5
ESPRESSO	6
DBL ESPRESSO	9
COLD BREW	7
CAPPUCCINO/LATTE	7

*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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LUNCH MENU

11:00 AM - 4:00 PM

COLD PLATES

TUNA POKE NACHOS 20

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

WHITE BEAN HUMMUS 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

MIDORI SANDWICH 18

baked marinated portobello, lettuce, tomato, fried onions, roasted bell pepper coulis, sourdough, green olives, potato chips

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SALADS

TERIYAKI CHICKEN 20

cabbage, romaine, carrots, mandarin orange,
roasted cashew, cilantro, sesame seeds, 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

MIXED GREENS ^V 18

mesclun, heirloom tomatoes, onions, avocado,
cucumber, dried cranberries, soy vinaigrette

PIZZAS

sub. cauliflower dough 3

WHITE CHICKEN 20

grilled chicken, garlic oil, ricotta, mozzarella,
pecorino

MARGHERITA 18

roma tomato, fresh basil, mozzarella

WILD MUSHROOM 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

FROZEN

ice cream (chocolate or vanilla)
pistachio gelato
salted caramel gelato

8

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DINNER MENU

4:00 PM - 9:00 PM

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

MIXED GREENS  18

mesclun, heirloom tomatoes, onions, avocado, cucumber, dried cranberries, soy vinaigrette

TERIYAKI CHICKEN 20

cabbage, romaine, carrots, mandarin orange, roasted cashew, cilantro, sesame seeds, 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 20

grilled chicken, garlic oil, ricotta, mozzarella, pecorino

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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

FILET MIGNON 55

8oz tender fillet mignon, truffle mashed potatoes, grilled asparagus, worcestershire porcini sauce

CHICKEN AVOCADO WRAP 20

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

ROASTED PORTABELLO FARRO  25

roasted cauliflower and butternut squash, crispy sage, squash puree

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

FROZEN 8

ice cream (chocolate or vanilla)
Pistachio Gelato
Salted Caramel Gelato

SIDES

TRUFFLE FRIES 10

white truffle oil, parmesan, scallions

WORCESTERSHIRE PORCINI SAUCE 5

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KIDS MENU

Kids Pasta

served with butter & parmesan

10

Kids Cheese Pizza

15

Grilled Cheese

8

Chicken Tenders

served with fries

12

Cheese Burger

served with fries

12

