

Brandon's

BY CHEF GARY MAWU

LUNCH MENU

11:00 AM - 4:00 PM

STARTERS

TUNA POKE NACHOS	24
marinated raw ahi, wonton chips, avocado, jalapeño, truffle soy, sriracha aioli, scallions, nori, sesame seeds	
WHITE BEAN HUMMUS 	15
crispy maitake mushrooms, za'atar, flatbread	
CEVICHE	22
white fish, lobster, key lime, cucumber, red onions, fresno pepper, radish, cilantro	
CHARCUTERIE	25
grilled bread, cured and smoked italian meats, local cheeses, mustard, jams, crackers, fruit	

SIDES

FRIES	8
add white truffle oil, parmesan, scallions	4
FRUIT PLATTER	12
mixed berries, seasonal fruits	
CRISPY PLANTAINS	5

HOT PLATES

CHICKEN SATAY	18
grilled marinated chicken, peanut sauce	
BAJA FISH TACOS	18
grouper, cabbage, pico de gallo, chipotle aioli (choice of grilled, blackened, or crispy)	
GRILLED OCTOPUS	26
spicy grilled octopus, gochujang, crispy potatoes, cilantro aioli	
CHICKEN AVOCADO WRAP	22
bacon, romaine, tomatoes, chipotle guacamole, flour tortilla, fries	

BUILD YOUR OWN BURGER	20
choice of 4 toppings: lettuce - tomato - red onion - jalapeño - avocado - fried egg - cheese (choice of cheddar, swiss, gouda, bleu) add bacon 5	

BRUSSELS SPROUTS	18
truffle miso aioli, pancetta, goat cheese	
CRISPY CHICKEN SANDWICH	23
ginger and green onion pesto marinated chicken breast, grapes, cabbage slaw, sriracha aioli, brioche bun, fries	
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 24

cabbage, romaine, carrots, mandarin oranges,
roasted cashews, cilantro, sesame seeds,
ginger dressing

SPINACH WATERMELON FETA 18

baby spinach, pistachios, mint, balsamic vinaigrette
add chicken 10
add shrimp, fish 12

CAESAR 18

romaine, croutons, parmesan
add chicken 10
add shrimp, fish 12

TIDELINE CAPRESE 19

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

MIXED GREENS ^V 20

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

PIZZAS

sub. cauliflower crust 3

WHITE CHICKEN 22

grilled chicken, garlic oil, ricotta, mozzarella,
pecorino

MARGHERITA 20

roma tomatoes, fresh basil, mozzarella

WILD MUSHROOM 22

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

ARUGULA & PROSCIUTTO 24

mozzarella, burrata, fig, balsamic glaze, garlic oil,
parmesan

