

BREWHALL

HOLIDAY LUNCH MENU

TWO COURSES • \$20 / PERSON

FIRST COURSE

green goddess salad ⑤

kale + spinach blend, green goddess dressing, pickled red onion, parm

mediterranean quinoa salad ⑤

quinoa tabouli, kale, feta, za'atar, almonds

SECOND COURSE

cheeseburger

hand-smashed patty, american cheese, secret sauce, lettuce, tomato, pickles

served with your choice of crinkle cut fries or curly fries

sub extra dirty cheesy fries +3

crispy chicken burger

fried chicken breast, iceberg, parmesan mayo

served with your choice of crinkle cut fries or curly fries

sub extra dirty cheesy fries +3

chickpea veg burger ⑤

house made veg patty, chipotle mayo, american cheese, lettuce, tomato, pickles

served with your choice of crinkle cut fries or curly fries

sub extra dirty cheesy fries +3

mexican chicken bowl

garlic chicken, jasmine rice, pan-seared southwest veg, chipotle refried beans, cotija, valentina, tomato, iceberg, corn tortilla strips, cilantro lime dressing

tuna poke bowl

ocean wise miso-soy ahi tuna sashimi, jasmine rice, cucumber, cilantro, wakame, avocado, pickled cabbage, radish, wonton chips, mixed sesame seeds, spicy miso mayo, crispy onions

pizza 101 ⑤

parm, provolone, tomato sauce, basil

every day i'm trufflin' pizza ⑤

truffle local wild mushrooms, caramelized onions, smoked cheddar, roasted garlic cream, parsley, lemon

GLUTEN FREE OPTIONS AVAILABLE.
PLEASE INFORM YOUR SERVER OF ANY ALLERGIES
OR DIETARY RESTRICTIONS.



BREWHALL

HOLIDAY DINNER MENU

THREE COURSES • \$35 / PERSON

FIRST COURSE

green goddess salad ⑤

kale + spinach blend, green goddess dressing, pickled red onion, parm

mediterranean quinoa salad ⑤

quinoa tabouli, kale, feta, za'atar, almonds

street corn fritters ⑤

jalapeno mayo, cotija, smoked paprika

SECOND COURSE

 **maple-soy salmon**

ocean wise steelhead salmon filet, maple-soy glaze, black rice, seasonal veg, sesame seeds, green onion

lemon rosemary chicken

marinated + slow roasted chicken, charred lemon, truffle mash, seasonal veg

cauliflower steak ⑤

roasted cauliflower steak, balsamic-tarragon glaze, butternut squash puree, sauteed kale + quinoa

braised short rib

tender slow-braised short rib, truffle mash, tarragon, fried brussels

THIRD COURSE

oreo ice cream cake ⑤

cookie crumble, ice cream, chocolate fudge

birthday cake ⑤

vanilla cake + frosting, all the sprinkles



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