

NEW LOOK
NEW FOOD
NEW ATTITUDE



HAPPY HOUR 4PM-7PM, TUE-FRI
REVERSE HH 9PM-CLOSE, TUE-THU
LATE NIGHT SPECIALS 10PM-2AM, FRI-SAT

APPETIZERS

CHEF'S SOUP OF THE DAY ask your server	\$5	BBQ PORK SLIDERS slow roasted pulled pork, tangy slaw, house made sauce, pickles	\$9
BUILD YOUR OWN BRUSCHETTA V roasted tomato, whipped goat cheese, house pesto, olive crostini	\$8	CRISPY CRAWFISH AND ONION STRINGS hot pepper vinegar sauce	\$9
SMOKED BEET HUMMUS V mixed vegetables, olive oil, sea salt	\$8	STACK OF BABY BACKS house smoked pork ribs, creamy slaw, tangy bbq sauce	\$11
BUFFALO-STYLE HUMMUS V blue cheese crumbles, carrots, celery, pita chips	\$9	JUMBO LUMP CRAB CAKES creole mustard vinaigrette, mixed greens	\$13
BACON, SPINACH, ARTICHOKE SPREAD baby spinach, artichoke hearts, smoked bacon, cheese, toasted bread slices	\$9	STEAK TURNOVER tortilla, marinated skirt steak, house made pico de gallo	\$10

FLATBREADS

THE CLASSIC V tomato, basil, mozzarella	\$8	THE 213 smoked chicken, roasted tomato, red onions, white sauce	\$11
THE "SKINNY" V goat cheese, baby spinach, sweet balsamic	\$10	THE MIGAS house made sausage, scrambled eggs, scallions, hot sauce	\$12

SALADS

ADD CHICKEN \$3, SHRIMP \$4, STEAK \$5

GARDEN V mixed greens, baby vegetables, house made croutons	\$6	SMOKED CHICKEN chicken-salad, apple, bacon, pecan, cheddar tossed in lemon aioli, iceberg	\$11
HEARTS OF ROMAINE CAESAR V caesar dressing, olive-rosemary croutons, tomato, parmesan	\$7	BABY WEDGE STACK in-house smoked bacon, fried red onion, tomatoes, creamy blue cheese	\$11
COBB mixed greens, egg, bacon, carrot, celery, tomato, avocado	\$8	PETIT FILET beef tenderloin, romaine, crispy onion, celery, goat cheese, red wine vinaigrette	\$14

ON BREAD

ADD ONION STRINGS \$1.5, FRIED EGG \$1.5, BACON \$2

DARN GOOD PO BOY W/ WAFFLE FRIES spiced crispy shrimp, tomato, iceberg lettuce, house made tartar sauce, hoagie roll	\$11	PIMENTO GRILLED CHEESE W/ TOMATO BISQUE V cheddar, peppadew, grilled rosemary bread	\$10
THE CLASSIC BURGER W/ WAFFLE FRIES 1/2 lb black angus, your choice of toppings, herbed mayo, brioche bun	\$12	NEUSKI'S BLT W/ SWEET POTATO FRIES neuski bacon, lettuce, tomato, herbed mayo, jalapeño cheddar toast	\$11
BISON BURGER W/ WAFFLE FRIES 1/2 lb buffalo, cheddar, creole mustard, molasses wheat bun	\$14	BROWNSTONE CHICKEN SANDWICH W/ SWEET POTATO FRIES spinach & arugula marinated chicken, pepper jack, tomato, house mayo, toasted bread	\$11
JALAPEÑO CHEDDAR MELT W/ WAFFLE FRIES 1/2 lb black angus, fire roasted jalapeños, cheddar, sriracha aioli, jalapeño bread	\$13	WEST 7TH STREET TACOS (X3) slow roasted pork/grilled shrimp/skirt steak, cilantro rice, white corn tortillas	\$11

ENTREES

PANKO FISH 'N' CHIPS panko crusted haddock, waffle fries, house made tartar sauce	\$13	SAMMY'S "CARBONARA" PASTA chicken breast, bacon, garlic, noodles, parmesan cream, sunny side up egg	\$16
BUCKY'S BATTERED PORK CHOP smashed potatoes, jalapeño gravy, in-house pickled vegetables	\$16	PAN SEARED SALMON seasonal vegetables, citrus salad, beurre blanc	\$21
SUSIE'S SEAFOOD PASTA shrimp, jumbo lump crab, crawfish, chorizo, red onion, roasted tomato jus, parmesan	\$18	FILET "STEAK FRITES" smoked pepper aioli	\$22

V - vegetarian dishes • WARNING: Consuming raw or undercooked meat, poultry, seafood, shellfish and eggs may increase your risk of food borne illness, especially if you have a medical condition • NOTE: A gratuity of 20% will be added to parties of 6 or more

BROWNSTONE FAVORITES

SEA SCALLOPS bacon-cheddar-chive polenta, spinach	\$24	CHICKEN FRIED BEEF TENDERLOIN buttermilk biscuit, creamed potatoes, jalapeño gravy, arugula salad	\$26
CHICKEN STUFFED CHICKEN pan roasted chicken, pepperjack grits, roasted onions, jus	\$24	THE BROWNSTONE STRIP 12oz NY strip, wild mushrooms, demi-glace	\$28

SIDES

POTATOES: smashed / waffle / sweet potato fries \$5

SAUTÉED BABY SPINACH \$6 , PEPPERJACK GRITS \$6 , WILD MUSHROOMS \$6 , FALL GREENS \$6, CRAWFISH MAC-N-CHEESE \$8

Don't be so quick to go. An empty plate is just the beginning! ➡



SPECIALTY DRINKS

KAFFIR KEY LIME MARTINI	\$8
rum, fresh lime, coconut, graham cracker rim	
PUMPKIN PIE MARTINI	\$9
fultons pumpkin liqueur, woodford reserve bourbon, cinnamon spice	
CHERRY TEASE	\$8
pucker cherry sour vodka, cranberry, fresh lime	
BLUEBERRY POMEGRANATE MARTINI	\$9
blueberry vodka, pama, fresh pomegranate juice	
ELDERFLOWER COLLINS	\$9
st. germaine elderflower liqueur, gin, soda, fresh lime	
MEXICAN MARTINI	\$8
sauza blanco tequila, orange liqueur, fresh lime	
GINGER LEMON DROP	\$8
skyy vodka, citrus juices, fresh ginger	
CHIPOTLE BLOODY MARY	\$8
hangar one chipotle vodka, house made mary mix, bbq dust	
GREEN TEA MARTINI	\$8
uv sweet green tea vodka, white cranberry juice	
'SKINNY' ACAI LEMONADE	\$9
veev, fresh lemonade, cranberry juice	

SPECIALTY SHOTS

SPICED FALL	\$8
thatchers spiced liqueur shot, pumpkin beer	
PINNACLE PEAK	\$7
pinnacle gummy shot, Rio Blanco Pale Ale	
GINGER + JAMESON	\$8
jameson with ginger ale	
ORANGE TIC-TAC	\$7
pinnacle whipped cream vodka, orange juice, rumpleminze	
CHOCOLATE ESPRESSO	\$8
patron xo cafe, godiva white chocolate liqueur	
RED ZONE	\$8
milagro silver shot with sangrita chaser	

WINE

	G	B
SPARKLING/WHITE		
MIONETTO, ITALY NV-PROSECCO	\$8	\$32
MULDERBOSCH, S. AFRICA, 09-CAB. "ROSÉ"	\$7	\$28
CHATEAU STE. MICHELLE, COLUMBIA VALLEY, 09-REISLING	\$7	\$28
CHATEAU TATUNDA, BAROSSA, 10-REISLING	\$10	\$40
MASI "MASIANCO", ITALY, 09-PINOT GRIGIO	\$7	\$28
SANTA MARGHERITA, ITALY, 09-PINOT GRIGIO	\$12	\$48
HESS, "SHIRTAIL CREEK", MONTEREY, 10-CHARDONNAY	\$8	\$32
MARIMAR, RR VALLEY, 09-CHARDONNAY	\$12	\$48
FRENZY, MARLBOROUGH, 09-SAV. BLANC	\$8	\$32
GROTH, NAPA, 09-SAV. BLANC	\$12	\$48
DOMAINE CHANDON "ETOILE", SONOMA/NAPA, NV	\$12	\$48
NEWTON "UNFILTERED", NAPA, 07-CHARDONNAY		\$90
RED		
CONO SUR, CHILE, 09-PINOT NOIR	\$8	\$32
MARIMAR, RR VALLEY, 09-PINOT NOIR	\$12	\$48
TIMES TEN CELLARS (TEXAS), NV-GRENACHE	\$8	\$32
TERRAZAS, ARGENTINA, 10-MALBEC	\$12	\$48
TRUMPETER, ARGENTINA, 09-MALBEC/SYRAH	\$9	\$36
ELDERTON, SOUTH AUSTRALIA, 09-SHIRAZ BLEND	\$14	\$56
STEPHEN VINCENT, CALIFORNIA, 09-MERLOT	\$8	\$32
EXCELSIOR, SOUTH AFRICA, 09-CAB. SAUV.	\$8	\$32
ROTESTOCK CELLARS, NAPA 09-CAB. SAUV.	\$12	\$48
GUERRILLA, DRY CREEK VALLEY, 09-ZINFANDEL	\$11	\$44
75 WINE CO., NORTH COAST, 10-CAB. SAUV		\$48
KATHERINE GOLDSCHMIDT, ALEXANDER VALLEY, 08-CAB. SAUV.		\$56
HONIG, NAPA, 07-CAB. SAUV.		\$59
TREFETHEN, NAPA, 07-CAB. SAUV.		\$65
FISHER "UNITY", NAPA, 09-CAB. SAUV.		\$70
NORTH BY NORTHWEST, WALLA WALLA VALLEY, 08-CAB. SAUV.		\$75
STAGS' LEAP, NAPA, 07-MERLOT		\$63
COUDOULET DE BEAUCASTEL, FRANCE, 08-BLEND		\$67
CHATEAU FONBADET, PAULLAC, 07-BLEND		\$84
LE SERRE NUOVE, DELL' ORNELLAIA, 08-BLEND		\$122

BEER IN BOTTLE

O'DOULS	\$5	GUINNESS	\$5
ACE PEAR CIDER	\$5	BUD LIGHT	\$4
HEINEKEN	\$5	MILLER LITE	\$4
SHINER BOCK	\$5	COORS LIGHT	\$4
SHINER 102	\$5	NEWCASTLE BROWN ALE	\$5
BLVD. AMBER ALE	\$5	SIERRA NEVADA IPA	\$5
BLUE MOON	\$5	HARPOON UFO PUMPKIN ALE	\$5

BEER ON TAP

BUD LIGHT	\$3
MILLER LITE	\$3
COORS LIGHT	\$3
SEASONAL DRAFT	

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REVERSE HH 9-CLOSE TUE-THU
LATE NIGHT SPECIALS 10-2 FRI-SAT

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