

## CRAFT COCKTAILS 14

### WOODFORD BLACK CHERRY OLD FASHION

Brimstone hand-selected Woodford Reserve, filthy black cherries, Bitters

### CUCUMBERTINI

Hendrick's Gin, muddled cucumber and celery, fresh lime juice

### CLASSIC COSMO

Kettle One Citroen Vodka, Cointreau, fresh lime juice, cranberry

### GRAPEFRUIT SMASH

Finlandia grapefruit vodka, fresh basil, fresh lime

### STOLI MULE

Classic | Orange | Raspberry | Blueberry

### LYCHEE MARTINI

Tito's Vodka, Apricot Brandy, lychee purée

### TWISTED CHAMPAGNE

St. Germain, champagne

### STRAWBERRY CAIPIRINHA

Soul Cachaca, fresh strawberries, fresh lime

### NOLET'S MANGO LEMONADE

Mango infused Nolet's Silver Gin, fresh squeezed lemonade

### CASAMIGOS MARGARITA

Classic | Jalapeño | Blood Orange | Passionfruit

### SCOTCH FLIGHT

Monkey Shoulder, Balvenie 12, Glenfiddich

### THE KENTUCKIAN SANGRIA

Bulleit Bourbon, fresh fruit, house red wine

### THE SPARKLING PEACH SANGRIA

Peach Schnapps, fresh fruit, sparkling white wine

## ICE-COLD BEER

### MICROBREWS

Funky Buddha Floridian	7
Funky Buddha Hop Gun IPA	7
Magic Hat #9	7
Monk in the Trunk	7

### MACROBREWS

Victory Golden Monkey	7
Michelob Ultra	6
Michelob Amber Bock	7
Dogfish 60 Min	7
Ommegang Witte	7
Blue Point Toasted Lager	7
O'Doul's	6

### ON TAP

Rotating Handles	6 / 7
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*Our handles rotate weekly, please ask your server*

## HAND CRAFTED MOJITOS 14

### DRAGON BERRY

Bacardi Dragon Berry Rum, fresh lime, mint

### LIMON GINGER

Bacardi Limón Rum, diced ginger, fresh lemon, mint

### MAKERS MINT JULEP

Makers Mark Bourbon, fresh lemon, mint

## VINO BLANCO

	glass / bottle
<b>BUBBLES</b>	
Prosecco, Zonin, Italy	split 8
Prosecco, Mionetto, Italy	split 9
Chandon, Napa Valley	split 15
Moët & Chandon Imperial, France	split 20
Moët & Chandon Imperial Rosé, France	split 20
Veuve Clicquot, France	- / 100
<b>CHARDONNAY</b>	
Terrazas "Altos de la Planta," Mendoza	8 / 31
Coppola "Diamond," California	9 / 33
Kendall Jackson "Vintner's Reserve," California	11 / 38
Sonoma-Cutrer, Russian River	16 / 58
<b>SAUVIGNON BLANC</b>	
Rutherford Ranch, Napa Valley	9 / 33
Whitehaven, Marlborough, New Zealand	10 / 35
Kim Crawford, Marlborough, New Zealand	11 / 38
<b>PINOT GRIGIO</b>	
Ruffino "Lumina," Tuscany, Italy	8 / 31
Maso Canali, Trentino, Italy	10 / 35
Santa Margherita, Alto Adige, Italy	16 / 58
<b>AROMATIC WHITES</b>	
Riesling, Relax, Germany	7 / 28
Moscato d'Asti, Bartenura, Piedmont	9 / 33

## VINO TINTO

	glass / bottle
<b>CABERNET</b>	
Josh Cellars, California	10 / 35
Hess Select, North Coast	11 / 38
Freakshow, Lodi	13 / 45
Dan Cohn "Bellacosa," Sonoma	14 / 50
Honig, Napa Valley	- / 80
Stag's Leap "Artemis," Napa Valley	- / 110
<b>MERLOT</b>	
14 Hands, Columbia Valley	8 / 31
Santa Ema Reserve, Maipo Valley	9 / 33
Alcance, Chile	12 / 42
<b>PINOT NOIR</b>	
Mark West Black, California	10 / 35
Meiomi, California	13 / 45
La Crema, Sonoma	16 / 58
<b>MALBEC</b>	
Ruta 22, Argentina	8 / 31
Ernesto Catena "Tahuan," Mendoza	10 / 35
Terrazas RSV, Argentina	12 / 42
Luigi Bosca, Argentina	- / 50
<b>RIVETING REDS</b>	
Zinfandel, 7 Deadly Zins, Lodi	10 / 35
Tempranillo, Marques de Riscal, Spain	12 / 42
The Riddler, Napa Valley	14 / 50
Sirah, Petite Petit, Lodi	15 / 54
Tempranillo, Numanthia "Termes," Toro	- / 58
The Prisoner, Napa Valley	- / 100

## SHAREABLES

get to know our scratch kitchen, share a bite

<b>POKE TUNA STACK</b>	18
Tuna, avocado, ponzu sauce and crispy wontons	
<b>AMERICAN KOBE BEEF SLIDERS</b>	15
A trio of American Kobe beef sliders with cheese	
<b>CHEF JULIO'S CEVICHE</b>	17
Peruvian style with corvina, shrimp, bay scallops, served with crispy plantains	
<b>SIGNATURE SPINACH AND ARTICHOKE DIP</b>	13
Served with warm tortilla chips and salsa	
<b>HONEY BBQ CHICKEN DRUMETTES</b>	13
Seasoned, oven roasted and finished in the fryer, served with chipotle-ranch and blue cheese dressing	
<b>SHORT RIB TOSTONES</b>	16
Slow cooked topped with chimichurri, mushrooms, roasted pepper and jalapeno cream	
<b>BRIMSTONE'S FAMOUS CRAB CAKE</b>	17
Lump crab cake served with remoulade sauce and corn salsa	

## SUSHI

<b>SPICY TUNA ROLL</b>	18
Cream cheese, cucumber, and avocado inside out, drizzled with spicy mayo, eel sauce	
<b>COCONUT SHRIMP ROLL</b>	17
Panko crusted shrimp with roasted coconut, remoulade, avocado, cilantro	
<b>TEMPURA SHRIMP ROLL</b>	15
Asparagus, cream cheese, eel sauce	
<b>SALMON ROLL</b>	15
Salmon, cream cheese, avocado, panko battered then fried, topped with spicy mayo and eel sauce	
<b>CALIFORNIA ROLL</b>	11
Krab, cucumber, avocado	

## GREENS

<b>THE BRIMSTONE SALAD</b>	10
Mixed greens, bacon, tomatoes, blue cheese, red onions, house dressing	
<b>BABY WEDGE</b>	10
Iceberg lettuce, bacon, tomato, crumbled blue cheese	
<b>STACKED TOMATO</b>	11
Fresh mozzarella, red onion, sun-dried tomato oil, basil, balsamic glaze	
<b>THE CAESAR</b>	SM 7 / LG 11
Romaine, shaved Parmesan cheese, croutons add chicken 6 • shrimp 8 • beef tenderloin 8	
<b>SEARED AHI TUNA MANGO</b>	22
Mixed greens, avocado, mango, and cilantro vinaigrette	
<b>BRG'S FAMOUS CHICKEN &amp; KALE SALAD</b>	18
Roasted chicken, kale salad, charred corn, black beans, tomato, avocado and crispy tortilla strips	
Salad Dressings: House (Sweet & Sour), Blue Cheese, Blue Cheese Vinaigrette, Buttermilk Ranch, White Balsamic Vinaigrette	

## HAND-CRAFTED FLATBREADS

<b>THE BELLA MARGARITA</b>	16
Mozzarella, tomatoes, pesto, and garlic oil	
<b>BASIL &amp; PESTO SHRIMP</b>	16
Pesto with fresh garlic, jumbo shrimp, Parmesan cheese and fresh basil	
<b>SWEET &amp; SPICY CHICKEN</b>	14
Firecracker sauce, mozzarella, and chicken topped with julienne carrots, peppers, scallions, cilantro, macadamia nuts	
<b>SLOW-COOKED SHORT RIB</b>	17
Braised short rib, caramelized onions, roasted peppers, mushrooms, Gruyere cheese, roasted pepper sauce	

\*Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

## SMALL PLATES

## MAINS

<b>SEASONAL SOUP</b>	9
<b>THE BRIMSTONE BURGER</b> 1/2 Lb. ground prime chuck, woodfire grilled with lettuce, mayo, tomato, pickle, served with fries <b>Add cheese 1 • Add bacon 2</b>	16
<b>THE BUTCHER SANDWICH</b> Marinated filet mignon, sautéed mushrooms, bacon, mozzarella, and crispy onions, served with French fries	19
<b>CHICKEN MILANESE</b> Parmesan crusted and sautéed and served over creamy angel hair pasta, topped with an arugula salad and a balsamic drizzle	23
<b>CITYPLACE SNAPPER</b> Woodfire grilled and topped with lemon caper butter sauce and served with a kale salad	32
<b>SLOW ROASTED BABY BACK RIBS</b> Slow-roasted and woodfire grilled with BBQ sauce served with French fries	FULL 32   HALF 17
<b>SHORT RIB Á CABALLO</b> Certified Angus Beef™ slowly braised, Yukon gold mashed potatoes, grilled asparagus, mushroom ragout, fried egg	28
<b>CHURRASCO ESPECIAL</b> Woodfire grilled skirt steak topped with housemade chimichurri, served with fried yucca	29

## MUST HAVES 7

<b>PARMESAN POTATOES</b>
<b>BRIMSTONE FRIES</b>
<b>ROASTED ASPARAGUS</b>
<b>JALAPEÑO MAC &amp; CHEESE</b>
<b>KALE SALAD</b>
<b>FRIED YUCCA</b>
<b>SALT-CRUSTED BAKED POTATO</b>
<b>RICE &amp; BEANS</b>
<b>YUCON GOLD MASHED POTATOES</b>

## CHEF'S SPECIALTIES

<b>SHE CRAB SOUP</b>	9
<b>CRISPY GROUPER SANDWICH</b> Cucumber and dill mayo, lettuce, red onion on toasted challah bun served with French fries	21
<b>BOURBON STREET PASTA</b> Jumbo shrimp, chicken, andouille sausage, tomatoes, penne pasta, scallions, Cajun cream sauce, topped with shaved Parmesan cheese	25
<b>ROASTED ALL NATURAL CHICKEN</b> Half "All-Natural" chicken topped with cilantro-key lime sauce, served with French fries	22
<b>SHRIMP PENNE A LA VODKA</b> Jumbo gulf whites, penne pasta, light tomato and vodka cream sauce, topped with Parmesan cheese	24
<b>CEDAR PLANK SALMON</b> Atlantic Salmon topped with whole-grain mustard butter cooked on a cedar plank served with kale salad	27

## STEAKS

We proudly serve Certified Angus Beef™ and grill all of our steaks on our woodfire grill. All steaks are served with our famous Parmesan potatoes.

<b>THE NEW YORK STRIP 16 oz.</b>	MKT
<b>THE FILET 8 oz.</b>	39
<b>THE BONE-IN RIBEYE 16 oz.</b>	MKT

## SAVORY EXTRAS

<b>BRG'S OSCAR STYLE</b> Crab, asparagus, & béarnaise	7
<b>CLASSIC BÉARNAISE</b>	3
<b>TENDER SAUTÉED MUSHROOMS</b>	5
<b>MARKET LOBSTER TAIL</b>	MKT

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## LARGE PLATES