

ICE-COLD BEER

MACROBREWS		MICROBREWS	7
Victory Golden Monkey	7	Funky Buddha Floridian	
Michelob Ultra	6	Funky Buddha Hop Gun IPA	
Michelob Amber Bock	7	Magic Hat #9	
Dogfish 60 Min	7	Monk in the Trunk	
Ommegang Witte	7		
Blue Point Toasted Lager	7	ON TAP	6 7
O'Doul's	6	Rotating Handles	
		Our handles rotate weekly, please ask your server	

VINO BLANCO glass / bottle

BUBBLES		split 8
Prosecco, Zonin, Italy		
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

CHARDONNAY		8 / 31
Terrazas "Altos de la Planta," Mendoza		
Coppola "Diamond," California		9 / 33
Kendall Jackson "Vintner's Reserve," California		11 / 38
Sonoma-Cutrer, Russian River		16 / 58

SAUVIGNON BLANC		9 / 33
Rutherford Ranch, Napa Valley		
Whitehaven, Marlborough, New Zealand		10 / 35
Kim Crawford, Marlborough, New Zealand		11 / 38

PINOT GRIGIO		8 / 31
Ruffino "Lumina," Tuscany, Italy		
Maso Canali, Trentino, Italy		10 / 35
Santa Margherita, Alto Adige, Italy		16 / 58

AROMATIC WHITES		7 / 28
Riesling, Relax, Germany		
Moscato d'Asti, Bartenura, Piedmont		9 / 33



BRIMSTONE
WOODFIRE GRILL

VINO TINTO glass / bottle

CABERNET		10 / 35
Josh Cellars, California		
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

MERLOT		8 / 31
14 Hands, Columbia Valley		
Santa Ema Reserve, Maipo Valley		9 / 33
Alcance, Chile		12 / 42

PINOT NOIR		10 / 35
Mark West Black, California		
Meiomi, California		13 / 45
La Crema, Sonoma		16 / 58

MALBEC		8 / 31
Ruta 22, Argentina		
Ernesto Catena "Tahuan," Mendoza		10 / 35
Terrazas RSV, Argentina		12 / 42
Luigi Bosca, Argentina		- / 50

RIVETING REDS		10 / 35
Zinfandel, 7 Deadly Zins, Lodi		
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

CRAFT COCKTAILS

WOODFORD BLACK CHERRY OLD FASHION	14
Brimstone hand-selected Woodford Reserve, filthy black cherries, Bitters	

CUCUMBERTINI	14
Hendrick's Gin, muddled cucumber and celery, fresh lime juice	

CLASSIC COSMO	14
Kettle One Citroen Vodka, Cointreau, fresh lime juice, cranberry	

GRAPEFRUIT SMASH	14
Finlandia grapefruit vodka, fresh basil, fresh lime	

STOLI MULE	14
Classic Orange Raspberry Blueberry	

LYCHEE MARTINI	14
Tito's Vodka, Apricot Brandy, lychee purée	

TWISTED CHAMPAGNE	14
St. Germain, champagne	

STRAWBERRY CAIPIRINHA	14
Soul Cachaca, fresh strawberries, fresh lime	

NOLET'S MANGO LEMONADE	14
Mango infused Nolet's Silver Gin, fresh squeezed lemonade	

CASAMIGOS MARGARITA	14
Classic Jalapeño Blood Orange Passionfruit	

THE KENTUCKIAN SANGRIA	14
Bulleit Bourbon, fresh fruit, house red wine	

THE SPARKLING PEACH SANGRIA	14
Peach Schnapps, fresh fruit, sparkling white wine	

SCOTCH FLIGHT	25
Monkey Shoulder, Balvenie 12, Glenfiddich	

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	





BRIMSTONE

WOODFIRE GRILL

SHAREABLES

get to know our scratch kitchen, share a bite

SUSHI

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

- TUNA POKE STACK** 18
Tuna, avocado, ponzu sauce and crispy wontons
- AMERICAN KOBE BEEF SLIDERS** 15
Trio of American Kobe beef sliders with American cheese
- CHEF JULIO'S CEVICHE** 17
Peruvian style with corvina, shrimp, bay scallops, served with crispy plantains
- SIGNATURE SPINACH & ARTICHOKE DIP** 13
Served with warm tortilla chips and salsa
- SHORT RIB TOSTONES** 16
Slow cooked topped with chimichurri, mushrooms, roasted pepper and jalapeño cream
- BRIMSTONE'S FAMOUS CRAB CAKE** 17
Lump crab cake served with remoulade sauce and corn salsa

FLATBREAD

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

SOUPS + GREENS

- SEASONAL SOUP** 9
- SHE CRAB BISQUE** 9
- THE BRIMSTONE SALAD** 10
Mixed greens, bacon, tomatoes, blue cheese, red onions, house dressing
- BABY WEDGE** 10
Iceberg lettuce, bacon, tomato, and crumbled blue cheese
- STACKED TOMATO** 11
Fresh mozzarella, red onion, sun-dried tomato oil, basil and balsamic glaze
- THE CAESAR** SM 7 / LG 11
Romaine, shaved Parmesan cheese and croutons
Add chicken 6 shrimp 8 beef tenderloin 8
- SEARED AHI TUNA MANGO** 22
Mixed greens, avocado, mango and cilantro vinaigrette
- BRG'S FAMOUS CHICKEN & KALE** 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, and White Balsamic Vinaigrette

MUST HAVES

BRIMSTONE FRIES ROASTED	7	KALE SALAD	7
ASPARAGUS JALAPEÑO	7	FRIED YUCCA	7
MAC & CHEESE	7	YUCON GOLD MASHED POTOATOES	7

CHEF'S SPECIALTIES

- CRISPY GROUPER SANDWICH** 21
Cucumber and dill mayo, lettuce, red onion on a toasted challah bun served with French fries
- CITYPLACE SNAPPER** 32
Woodfire grilled and topped with lemon caper butter sauce and kale salad
- BOURBON STREET PASTA** 25
Jumbo shrimp, chicken, andouille sausage, tomatoes, penne pasta, scallions, Cajun cream sauce, topped with shaved Parmesan cheese
- WOODFIRED BBQ SALMON** 18
Woodfired Atlantic Salmon with housemade BBQ sauce served with roasted asparagus
- SCRATCHMADE CHICKEN SALAD SANDWICH** 15
Chopped roasted chicken mixed with mayonnaise, onion, celery, and seasonings on toasted challah bread served with French fries
- THE BRIMSTONE BURGER** 16
1/2 lb ground prime chuck, woodfire grilled with lettuce, mayonnaise, tomato, pickle, served with French fries
Add cheese 1 | bacon 2
- THE BUTCHER SANDWICH** 19
Marinated filet mignon, sautéed mushrooms, bacon, mozzarella and crispy onions, served with French fries
- CHURRASCO ESPECIAL** 29
Woodfire grilled skirt steak and topped with housemade chimichurri served with fried yucca
- SHRIMP PENNE A LA VODKA** 24
Jumbo gulf whites, penne pasta, light tomato and vodka cream sauce, topped with Parmesan cheese

