

CRAFT COCKTAILS

WOODFORD BLACK CHERRY OLD FASHIONED

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

CUCUMBERTINI

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

MINT TO BE MARTINI

Kettle One, St. Germain Liqueur, fresh squeezed lemonade, fresh mint

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

PASSION FRUIT PALMER

Nolet's Silver Gin infused with Passion Fruit Tea, fresh squeezed lemonade

CASAMIGOS MARGARITA

Classic | Jalapeño | Blood Orange | Passion fruit

SCOTCH FLIGHT

Monkey Shoulder, Balvenie 12, Glenfiddich

THE KENTUCKIAN SANGRIA

Bulleit Bourbon, fresh fruit, house red wine

THE SPARKLING PEACH

Peach Schnapps, diced peaches, sparkling white wine

BARTENDER'S CHOICE

Feeling adventurous? Or just can't decide what you're in the mood for? Let our mastermind mixologists craft something special, just for you!

VINO BLANCO

BUBBLES

Prosecco, Zonin, Italy

Prosecco, Mionetto, Italy

Veuve Clicquot, France

CHARDONNAY

Terrazas "Altos de la Planta," Mendoza

Kendall Jackson "Vintner's Reserve," California

SAUVIGNON BLANC

Whitehaven, Marlborough, New Zealand

Kim Crawford, Marlborough, New Zealand

PINOT GRIGIO

Castello di Gabbiano, Veneto, Italy

Maso Canali, Trentino, Italy

Santa Margherita, Alto Adige, Italy

AROMATIC WHITES

Riesling, Relax, Germany

Moscato d'Asti, Bartenura, Piedmont

Rosé, Matua, Marlborough

glass / bottle

split 8

split 9

- / 115

8 / 31

11 / 38

11 / 38

12 / 42

8 / 31

12 / 42

- / 58

9 / 33

9 / 33

8 / 31

14

ICE-COLD BEER

MICROBREWS

Funky Buddha Floridian 7

Funky Buddha Hop Gun IPA 7

Magic Hat #9 7

Monk in the Trunk 7

Barrel of Monks White Wizard Wit 7

MACROBREWS

Victory Golden Monkey 7

Michelob Ultra 6

Michelob Amber Bock 7

Dogfish 60 Min 7

Blue Point Toasted Lager 7

O'Doul's 6

ON TAP

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

HAND-CRAFTED MOJITOS

14

DRAGON BERRY

Bacardi Dragon Berry Rum, fresh lime, mint

LIMON GINGER

Bacardi Limón Rum, diced ginger, fresh lemon, mint

EDGAR'S COCONUT ISLAND

Sugar Island Coconut Rum, crushed pineapple, pineapple juice, fresh lime, mint

VINO TINTO

CABERNET

Josh Cellars, California

Freakshow, Lodi

Daniel Cohn "Bellacosa," Sonoma

Stag's Leap "Artemis," Napa Valley

MERLOT

14 Hands, Columbia Valley

Santa Ema Reserve, Maipo Valley

PINOT NOIR

Murphy Goode, California

Meiomi, California

La Crema, Sonoma

MALBEC

Ruta 22, Argentina

Ernesto Catena "Tahuan," Mendoza

Terrazas RSV, Argentina

Luigi Bosca, Argentina

RIVETING REDS

Zinfandel, 7 Deadly Zins, Lodi

The Riddler, Napa Valley

19 Crimes, Australia

The Prisoner, Napa Valley

glass / bottle

10 / 35

13 / 45

15 / 52

- / 110

8 / 31

11 / 38

8 / 31

13 / 45

- / 58

8 / 31

11 / 38

- / 42

- / 50

- / 35

14 / 50

10 / 35

- / 100

FROZE

Matua Rose, Kelvins, New Amsterdam Vodka

Matua Sauvignon Blanc, Kelvins, New Amsterdam Gin

SHAREABLES

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

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, eel sauce	
SALMON ROLL*	15
Salmon, cream cheese, avocado, panko battered then fried, topped with spicy mayo and eel sauce	
CALIFORNIA ROLL*	11
Krab, cucumber, avocado	

GREENS

THE BRIMSTONE SALAD	10
Mixed greens, bacon, tomatoes, blue cheese, red onions, house dressing	
BABY WEDGE	10
Iceberg lettuce, bacon, tomato, crumbled blue cheese	
STACKED TOMATO	11
Fresh mozzarella, red onion, sun-dried tomato oil, basil, balsamic glaze	
THE CAESAR	SM 7 / LG 11
Romaine, shaved Parmesan cheese, 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 SALAD	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

THE BELLA MARGARITA	16
Mozzarella, tomatoes, pesto, and garlic oil	
BASIL & PESTO SHRIMP	16
Pesto with fresh garlic, jumbo shrimp, Parmesan cheese and fresh basil	
SWEET & SPICY CHICKEN	14
Firecracker sauce, mozzarella, chicken topped with julienne carrots, peppers, scallions, cilantro, macadamia nuts	
SLOW-COOKED SHORT RIB	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.

MAINS

SEASONAL SOUP	9
THE BRIMSTONE BURGER	18
1/2 Lb. ground prime chuck, woodfire grilled with lettuce, mayo, tomato, pickle, served with fries Add cheese 1 • Add bacon 2	
THE BUTCHER SANDWICH	19
Marinated filet mignon, sautéed mushrooms, bacon, mozzarella and crispy onions, served with French fries	
CHICKEN MILANESE	23
Parmesan crusted and sautéed, served over creamy angel hair pasta, topped with an arugula salad and a balsamic drizzle	
CITYPLACE SNAPPER	32
Woodfire grilled and topped with lemon caper butter sauce, served with a kale salad	
SLOW ROASTED BABY BACK RIBS	FULL 32 / HALF 17
Slow-roasted and woodfire grilled with BBQ sauce served with French fries	
SHORT RIB Á CABALLO	28
Certified Angus Beef™ slowly braised, Yukon gold mashed potatoes, grilled asparagus, mushroom ragout, fried egg	
CHURRASCO ESPECIAL	29
Woodfire grilled skirt steak topped with housemade chimichurri, served with fried yucca	

MUST HAVES

Parmesan Potatoes	7
Brimstone Fries	
Roasted Asparagus	
Kale Salad	
Jalapeño Mac & Cheese	
Fried Yucca	
Rice & Beans	
Salt-Crusted Baked Potato	
Yucon Gold Mashed Potatoes	

CHEF'S SPECIALTIES

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

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.

THE NEW YORK STRIP 16 oz.	MKT
THE FILET 8 oz.	39
THE BONE-IN RIBEYE 16 oz.	MKT

SAVORY EXTRAS

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

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LARGE PLATES