

Wines By The Glass

Sparkling

4026	Prosecco • Jeio • Brut • Veneto • Italy	NV	14
8397	Rosé • Andre Delorme • Crémant Brut • Bourgogne • France	NV	16
8492	Moscato d'Asti • La Spinetta • Italy	NV	18
2018	American Sparkling • Roederer Estate • Brut • Anderson Valley • CA	NV	18
8102	Champagne • Piper Heidsieck • Brut • Champagne • France	NV	25
7748	Champagne • Taittinger • Brut La Francaise • Champagne • France	NV	28

White

6679	Riesling • Poet's Leap • Long Shadows • Washington	2024	15
6571	Pinot Grigio • Borghi Ad Est • Friuli • Italy	2024	13
8486	Albariño • O Fillo Da Condessa • Rias Biaxas • Spain	2024	15
7834	Sauvignon Blanc • Cakebread • North Coast • California	2024	18
8483	Sancerre • Domaine Chatelain • Loire Valley • France	2024	20
8325	Chardonnay • The Paring • Santa Barbara • California	2022	16
0254	Chardonnay • Jordan • Russian River Valley • California	2023	22
7142	Bourgogne Blanc • Damien Martin • Bourgogne • France	2024	17
8497	Chablis • Séguinot-Bordet • Yonne • France	2023	21

Rosé

7818	Rosé • Peyrassol • La Croix • France	2024	13
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Red

1660	Pinot Noir • North Valley • Willamette Valley • Oregon	2022	16
8078	Pinot Noir • Davis Bynum • Russian River Valley • California	2023	19
7275	Red Burgundy • Albert Bichot • Burgundy • France	2024	18
7610	Sangiovese Blend • Tolaini • Al Passo • Tuscany • Italy	2021	15
1314	Malbec • Maal • Mendoza • Argentina	2024	18
8423	Cabernet Sauvignon • Yount Mill House • Napa Valley • CA	2022	17
3028	Cabernet Blend • Paraduxx by Duckhorn • Napa Valley • California	2022	25
6484	Cabernet • Caymus • Napa Valley • California	2023	30

Featured Cocktails

FROZEN SOFT SERVE MARGARITA

Sauza Hacienda Blanco Tequila, Orange, Lime, Agave

13

FROZEN LAVENDER FRENCH 75

Bombay Sapphire Premier Cru Murcian Lemon Gin, Lavender Syrup, Lemon, Sparkling Brut

12

Classic Cocktails

MUDDLED OLD FASHIONED

Buffalo Trace Bourbon, Angostura Bitters, Amarena Cherry, Orange Slice 15

WHITE NEGRONI

Hendrick's "Another" Gin, Suze Liqueur, Lillet Blanc 18

REPOSADO GOLD RUSH

Blue Star Reposado Honey Tequila, Lemon, Honey 17

BRANDY CRUSTA

Hennessy V.S.O.P Cognac, Curaçao, Lemon, Maraschino Liqueur, Angostura Bitters 23

MINT JULEP

Bulleit Bourbon, Mint Infused Simple Syrup 14

KIWI MARTINI

Ketel One Vodka, Fresh Kiwi Juice, Simple Syrup, Mint Bitters 16

PARISIAN GAS LAMP COCKTAIL

Rémy Martin VSOP Cognac, Cointreau Noir, Flambéed Orange Peel 20

Spritzes

HEMINGWAY SPRITZ

Italicus Rosolio di Bergamotto Liqueur, Fino Sherry, Butterfly Pea Flower Syrup, Lemon, Coconut Soda 15

GUAVA SPRITZ

Contratto Aperitif, Chateau Aloe Liqueur, Guava Nectar, Lemon, Sparkling Brut 15

JALISCO SPRITZ

Blue Star Blanco Tequila, St Germain Elderflower, Lime, Cucumber, Mint, Sparkling Brut 15

Seasonal Cocktails

SLOW DRIP OLD FASHIONED

Sazerac Rye 6 Year slow dripped through a marinated medley of Brandied Oranges & Cherries in a Yama Still 19

ROUGE ROYAL

Grey Goose Berry Vodka, Brut Rose, Lemon, Simple Syrup, Raspberry, Blueberry, Mint 15

BELFAST DERBY

Bushmills Irish Whiskey, Grapefruit, Lime, Agave, Angostura Bitters 14

EASTSIDE MONK

Calamity Gin, Yellow Chartreuse, Cucumber, Mint, Lemon, Simple Syrup 17

PINEAPPLE APEROL DAIQUIRI

Bamboo Bay Caribbean Rum, Aperol, Pineapple, Lime, Turbinado Syrup 16

CILANTRO PALOMA

Don Julio Blanco Tequila, Grapefruit, Lime, Simple Syrup, Cilantro 14

Zero-Proof Cocktails

LAVENDER BASIL LEMONADE

Lemon, Lavender, Basil, Simple Syrup, Club Soda 10

RASPBERRY MANGO REFRESHER

Mango, Raspberry, Lime, Sparkling Water 10

BLACKBERRY PEPPERCORN MOCKARITA

Ritual Zero Proof Tequila, Blackberry Peppercorn Shrub, Lime, Agave 12

POMEGRANATE-GINGER SPARKLER

Pomegranate Juice, Ginger, Simple Syrup, Lime, Ginger Ale 10

Cold Seafood & Oysters

PETITE PLATTER* 79 **GRAND TOWER*** 149
Price includes following: Fresh Shucked Oysters*
Boiled Jumbo Shrimp • Crab Fingers • Crab
Ravigote • Creole Campechana

PREMIUM GULF OYSTERS
1/2 Dozen • 18 Dozen • 36

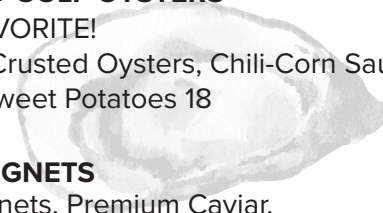
EAST COAST OYSTERS*
1/2 Dozen • 20 Dozen • 40

Broiled Oysters

SIMPLY GRILLED OYSTERS*
A Half Dozen Gulf Coast Oysters, Jalapeño Cornbread
Crumbs, Crushed Seaweed Flakes, French Bread 23

CHILI-FRIED GULF OYSTERS*
NO. 41'S FAVORITE!
Corn Flour-Crusted Oysters, Chili-Corn Sauce,
Julienned Sweet Potatoes 18

CAVIAR BEIGNETS
Savory Beignets, Premium Caviar,
Crème Fraîche, Chives 27



SHRIMP RÉMOULADE
Hearts of Romaine, Shrimp Boiled Potatoes
and Vegetables, Corn, Lemon Zest,
Rémoulade Dressing 18

ROASTED DUCK CREPE*
Savory Crepe, Duck Confit, Shiitake
Mushrooms, Leeks and Garlic, Saint André
Cheese, Pepper Jelly Sauce 16

CRABMEAT CHEESECAKE
A Savory New Orleans Warm Quiche! Gulf
Crabmeat, Pecan Crust, Wild Mushrooms,
Bordelaise Sauce 23

LAKE CALCASIEU SEAFOOD COCKTAIL*
Gulf Shrimp, Crabmeat, Tomato Salsa, Greek
Yogurt, Tomatillos, Onions, Creole Peppers,
Avocado, Jalapeño, 'Fire'crackers 21



SNAPPING TURTLE SOUP
A Brennan's tradition splashed with Lustau Sherry 14

SEAFOOD GUMBO
Jazzmen Rice, Chef's Blend of File 15

GULF CRAB & SUMMER CORN BISQUE 16

BRENNAN'S SALAD
Field Greens, Grape Tomatoes, Parmesan, Brioche Croutons,
Red Wine & Ripped Herb Vinaigrette 13

JILL JACKSON SALAD*
Little Gem Lettuce, Candied Bacon, Soft-Boiled Egg, Blue
Cheese, Creamy Dijon Vinaigrette 15

BECKENDORFF TOMATO & BURRATA SALAD VEG
Heirloom Tomatoes, Balsamic Vinegar Reduction, Texas Extra
Virgin Olive Oil, Basil 16



BUTTERMILK WHIPPED YUKON GOLD POTATOES 10
SMOKED GOUDA ANDOUILLE MAC & CHEESE 10
**SORGHUM GLAZED BRUSSELS SPROUTS & BACON
LARDONS** 12
BACON BRAISED COLLARD GREENS GF 11 **GRILLED
ASPARAGUS GF | VEG** 9
GOAT CHEESE GRITS 10

Add-Ons

GRILLED CHICKEN 9
JUMBO LUMP CRABMEAT 22
3 GULF SHRIMP* 12
3 CRISPY OYSTERS* 9
POACHED EGG* 4

3-Course Father's Day Brunch \$75

CHOICE OF STARTER

TURTLE SOUP

A Brennan's tradition splashed with Lustau Sherry

BECKENDORFF TOMATO & BURRATA SALAD VEG
Heirloom Tomatoes, Balsamic Vinegar Reduction,
Texas Extra Virgin Olive Oil, Basil

GULF CRAB & SUMMER CORN BISQUE

CHOICE OF ENTRÉE

HALPERNS BLACK ANGUS RIBEYE

14oz CAB Ribeye, Bone Marrow Butter, Au Gratin Potatoes

GRILLED PORK CHOP

Lightly Smoked Grilled Porkchop, Boudin Balls, Collar Greens, Pot Liquor Jus

SNAPPER BORGNE*

Jumbo Lump Crab, J&J Shrimp, Louisiana Oysters,
Parmesan-Mushroom Rice, Brennan's Creole Butter

DESSERT

CHOCOLATE TURTLE SHEET CAKE

Topped with Vanilla-Bean Ice Cream

TEXAS BOURBON PEACH COBBLER

Topped with Vanilla Bean Ice Cream

Entrées

EGGS BRENNAN*

Two favorites! One Egg Benedict: English
Muffin, Duroc Canadian Bacon, Poached Egg,
Hollandaise and One Egg Sardou: Artichoke
Bottom, Creamed Spinach, Poached Egg,
Hollandaise 28

BRENNAN'S COBB SALAD*

Shredded Lettuce, Diced Tomatoes,
Avocados, Blue Cheese, Hard-Boiled Egg,
Bacon, Croutons, Creamy Dill Ranch Dressing
Shrimp • 25 Crab • 35 Shrimp & Crab • 32

ROASTED BANDERA QUAIL*

Stuffed Cornbread Dressing, Crystal Hot Sauce
and Bacon Braised Collard Greens, House
Brandy Glaze, 42

TEXAS SHRIMP & GRITS* GF

Goat Cheese Stone-Ground Grits, Roasted
Sweet Peppers & Sun-Dried Tomato Butter 28

SIMPLY GRILLED REDFISH*

Grilled Vegetable Crudite, Aged Balsamic 38

EGG ST. CHARLES*

Crispy Catfish, Haute Creole Sauce, Poached Egg,
Hollandaise Sauce 32

SEASONAL VEGETABLE PASTA GF | VEG

Roasted Vegetables, Spaghetti Squash,
Zoodles, Creole Tomato Sauce, Tomatoes'
Toasted Pumpkin Seeds, Dairy Free Cheese 24

GRILLED FILET MIGNON* CAB 8oz Filet Mignon,

Vegetable Hash, House-Made Worcestershire 57
+ 15 - Make It Oscar Style and add Jumbo Lump
Crab, Asparagus, Béarnaise Sauce



*Consuming raw or undercooked meats, shellfish, poultry or eggs may increase your risk of foodborne illness, especially if you have a medical condition