



614 RESTAURANT WEEK

\$25 PER PERSON

ADD A SIDE OF FRIES, SLAW, OR FRESH FRUIT +2.5

FIRST COURSE

ANY (1) CRAFT OR DOMESTIC BEER ON DRAFT

Your Choice

ANY (1) 6OZ. WINE POUR ON DRAFT

Your Choice

STRAWBERRY HONEY MULE (NON-ALCOHOLIC)

Strawberry, Honey Simple,
Lemon Juice, Ginger Beer

BLUEBERRY BASIL COOLER (NON-ALCOHOLIC)

Blueberry, Basil, Lime Juice,
Coconut Water

SECOND COURSE

BOWL OF CHILI

Beef, Pork, Bean,
Chopped Onion, Sour Cream,
Tillamook White Cheddar

GORGONBERRY PECAN

Mixed Greens, Gorgonzola,
Cranberry, Candied Pecan, Bacon,
Cranberry-Poppyseed Dressing

SOFT PRETZELS vg (2)

Beer Cheese, Spicy Mustard

SRIRACHA CAESAR

Romaine, Red Onion,
Tomato, Parmesan,
House Crouton, Sriracha Drizzle

THIRD COURSE

BRU BURGER*

Double Smash,
Taleggio Cheese, Bacon,
Tomato Jam, Caramelized Onion,
Chopped Lettuce, Mayo

PIMENTO JALAPEÑO*

Double Smash,
Pimento Cheese, Bacon, Fried Onion,
Pickled Jalapeño, Chipotle BBQ

GARLIC-THREE CHEESEBURGER*

Double Smash
Swiss, American,
Tillamook White Cheddar,
Roasted Garlic, Truffle Aioli

PROVENÇAL*

7oz. Patty
Basil Aioli, Marinated Red Onion,
Goat Cheese, Sautéed Mushroom

TURKEY BURGER

Carrot-Ginger Slaw,
Peach Compote, Curry Mayo

IMPOSSIBLE™ v

Vegan Cheese, Vegan Mayo,
Mustard, Ketchup, Garden

HONEY-GOCHUJANG CHICKEN SANDWICH

Sesame, Guacamole,
Jalapeño, Lettuce

V vegan | **VG** vegetarian **GF** Gluten-Free **Menu Available Upon Request**

BRU Burger Bar crafts its burgers using an exclusive proprietary blend.

*These foods may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.