

# Brandon's

EXECUTIVE CHEF GARY MAWU

## BREAKFAST MENU

### ----- MAINS -----

GH BREAKFAST	22
two-eggs any style, bacon or sausage, breakfast potatoes, and a slice of toast	
OMELET	
[lobster] fontina, bacon, scallions, crème fraîche, potatoes	30
[crab] fontina, bacon, scallions, crème fraîche, potatoes	28
[veggies] tomatoes, onions, bell peppers, spinach, potatoes	20
BENEDICT	
[the classic] toasted english muffin, canadian bacon, poached eggs, hollandaise, potatoes	22
[lobster] toasted english muffin, sliced avocado, poached eggs, hollandaise, potatoes	30
[smoked salmon] toasted english muffin, sliced avocado, poached eggs, hollandaise, potatoes	28
SUPREME BAGEL & LOX	25
herbed cream cheese, onions, avocado, tomatoes, capers, arugula, cucumber, everything bagel	
BUTTERMILK PANCAKES	20
strawberry butter, seasonal fruits	
COCONUT FRENCH TOAST	20
mixed berries, cream chantilly, guava syrup, candied pecans	
AVOCADO TOAST	22
sourdough, heirloom tomatoes, soft-boiled egg, watermelon radish, yuzu	
GRANOLA YOGURT BOWL	18
vanilla greek yogurt, seasonal fruits, honey drizzle, frozen yogurt parfait crumble	

### ----- SIDES -----

TOAST	5
wheat, white, multigrain, gluten free	
SEASONAL FRUITS	
cup	10
platter	15
EGG	5
BREAKFAST SAUSAGE	10
(choice of chicken or pork)	
BREAKFAST POTATOES	8
SMOKED BACON	10
(choice of turkey or pork)	
OATMEAL	10

### ----- BEVERAGES -----

JUICE	8
orange, pineapple, apple, cranberry, grapefruit, V8	
HOT TEA SELECTION	8
earl gray, zen, mint, calm chamomile, english breakfast	
MIMOSA	16
BELLINI	16
BLOODY MARY	16
----- SUBCULTURE -----	
..... COFFEE ROASTERS .....	
COFFEE	8
ESPRESSO	8
DBL ESPRESSO	14
CAPPUCCINO/LATTE	9

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK FOR FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

AUTOMATIC 20% GRATUITY IS APPLIED TO EACH CHECK.

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## LUNCH MENU

### SHAREABLE

#### TUNA POKE NACHOS 25

marinated raw ahi, wonton chips, avocado, jalapeno, truffle soy, siracha aioli, scallions, nori, sesame seeds

#### CEVICHE 25

white fish, lobster, key lime, cucumber, red onions, fresno pepper, radish, cilantro, crispy plantains

#### GRILLED OCTOPUS 25

spicy grilled octopus, gochujang, crispy potatoes, cilantro aioli

#### CHICKEN SATAY 25

Grilled marinated chicken, peanut sauce

### SALADS

( add chicken 10, add shrimp or fish 12 )

#### TERIYAKI CHICKEN 25

cabbage, romaine, carrots, kumquats confit, sesame seeds, roasted cashew, cilantro, ginger dressing

#### WATERMELON FETA 20

baby spinach, pistachios, mint, balsamic vinaigrette.

#### TIJUANA'S CAESAR 20

romaine, croutons, parmesan

#### G | H CAPRESE 20

cucumber, heirloom tomatoes, burrata, shiso, basil, japanese balsamic dressing

### HAND HELDS

#### BAJA FISH TACOS 25

grouper, cabbage, pico de gallo, chipotle aioli (choice of grilled or crispy)

#### ANGUS BURGER 26

lettuce, tomato, red onion, cheddar cheese, brioche bun, fries

#### CHICKEN AVOCADO WRAP 25

bacon, romaine, tomatoes, chipotle guacamole, flour tortilla, fries

#### MIDORI SANDWICH 22

baked marinated portobello, lettuce, tomato, fried onions, roasted bell pepper coulis, sourdough, green olives, yuca fries

### PIZZAS

( sub cauliflower dough 5 )

#### WILD MUSHROOM 24

shiitake, maitake, portabella mushrooms, romano and mozzarella, truffle oil, finished with parmesan

#### CHICKEN TERIYAKI PIZZA 25

grilled chicken teriyaki, garlic oil, mozzarella, bell pepper, onions, basil, pecorino

#### MARGHERITA 22

roma tomato, fresh basil, mozzarella

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## DINNER MENU

### STARTERS

SESAME SEARED TUNA	26
pineapple salsa, arugula, soy ginger	
BRUSSEL SPROUT	22
truffle miso aioli, pancetta, goat cheese	
GRILLED OCTOPUS	26
spicy gochujang glaze, crispy fingerling potatoes, cilantro aioli, garlic powder	
CRAB CAKE	26
blue crab, onions, celery, bell peppers, dijon mustard aioli	
BAKED BRIE	22
brie cheese wrapped in puff pastry, seasonal fruits, grilled sourdough, raspberry compote	

### SALADS

add chicken 10, add shrimp, fish 12

TERIYAKI CHICKEN	25
cabbage, romaine, carrots, kumquats confit, sesame seeds, roasted cashew, cilantro, ginger dressing	
WATERMELON FETA	20
baby spinach, pistachios, mint, balsamic vinaigrette	
TIJUANA'S CAESAR	20
romaine, croutons, parmesan crisps	
G H CAPRESE	20
cucumber, heirloom tomatoes, burrata, shiso, basil, japanese balsamic dressing	

### PIZZAS

sub. cauliflower dough 5

WILD MUSHROOM	24
shiitake, maitake, portabella mushrooms, romano and mozzarella, truffle oil, finished with parmesan	
PROSCIUTTO & ARUGULA	26
mozzarella and burrata cheese, fresh figs, garlic oil, balsamic glaze, shaved parmesan cheese.	
MARGHERITA	22
roma tomato, fresh basil, mozzarella	

### MAIN

MISO SEABASS	55
miso marinated seabass, roasted cauliflower, cauliflower puree, baby bok choy, split butter sauce	
PAN SEARED ATLANTIC SALMON	45
creamy farro, grilled artichokes, blister baby heirloom tomatoes, chive oil	
G H HALFWAY CHICKEN	35
panca marinated chicken, garlic potato mousseline, grilled broccolini, chimichurri carrots, panca sauce	
LOBSTER BUCATINI	55
creamy gochujang - miso, maine lobster, garlic, chives	
CRAB FIRED RICE	35
green onions, carrots, crispy shallots, cilantro, fried egg	
FILET MIGNON	75
8oz. beef tenderloin, truffle mashed potatoes, grilled asparagus, worcestershire porcini sauce	

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