

# BRAND

33

## Starters

### Calamari

Fried Calamari served over arcadia greens drizzled with garlic balsamic dressing. Spicy creole aioli and sweet chili aioli.

13

### Irish Nachos

House cut crinkle potatoes, Beer potato cheese sauce, house made shredded corned beef, diced tomatoes, onions, cowboy candy jalapenos, house roasted salsa, sour creme. Garnished with green onions.

14

### Cowboy Sushi

Fire grilled vegetables inside a traditional Sushi roll, topped with thinly sliced smoked ribeye steak served with wasabi, soy sauce and spicy chili oil.

9

### Truffle Fries

House French fries tossed in truffle oil, parmesan, and fresh garlic.

## Lighter Faire

### Zuppa Tuscan

Italian soup with sausage & kale

6

### Brand 33's New England Clam Chowder

Available Friday and Saturday

8/10

### Aspen Lakes Mixed Greens

Tender Arcadia greens, with Marionberry vinaigrette on the side, blue cheese crumbles candied nuts, pear slices, crispy onions, and beets.

11

### Strawberry Goat Cheese Salad

Mandarin oranges, strawberries, goat cheese Crumbles, candied pecans, blue berries served over arugula and spinach with a marionberry yogurt dressing served on the side.

14

### Soup & Salad

Aspen Lakes House Salad with a cup of daily Soup or clam chowder available Friday and Saturday (\$3)

14

### Mahi Mahi Fish Tacos

3 street style tacos served on corn tortillas, grilled mahi mahi, pineapple pico, lime crema, cilantro and green onions. Served with house made escabeche.

14

### Steak Tips\*

Steak tips with peppers & onions served over scented rice. Steak tossed in soy ginger maple sauce.

12

## Burgers\*

Served with French Fries, tots or Sweet potato fries (\$1) house salad, soup, or Chowder (\$3).

### Brand 33 Bacon Cheeseburger\*

1/2# American wagyu patty, choice of cheese, Crispy bacon, lettuce, tomato, and onion.

15

### Build your own Burger\*

1/2# American wagyu patty, lettuce, tomato, and Onion.

Basic Burger add \$1 per add on:

Caramelized onions, fried egg, bacon, garlic mushrooms, blue cheese crumbles, cheddar & swiss Cheese, crispy onion, coleslaw, cowboy candy jalapenos. Avocado - subject to seasonal availability.

## House Specialty Sandwiches

Served with Pub Chips. Add choice of Fries, tots, sweet potato fries, crinkle fries, Side House Salad, Soup, or chowder (\$3).

### Brand 33 Ranch Reuben

House smoked corned beef, artisan local made marble rye bun, swiss cheese, house made sweet and sour red kraut. Topped with our own house Reuben sauce.

14

### Tuna Melt

Tuna mixed with dill pickles, mayo, mustard dill. Topped with cheddar cheese and tomatoes. Served on a toasted chibatta bun.

12

### Banh Mi Sandwich

Steak, grilled mahi mahi or blackened mahi mahi(spicy). Served on a crusty French roll pickled daikon, carrot, cucumber, fresh radish, sweet peppers, cilantro, red onions and sriracha curry aioli.

14

### Adult Grilled Cheese

Jalapeno cheddar combread, shredded steak, fire roasted green peppers, caramelized onions, swiss and cheddar cheese. Served with marionberry dipping sauce.

14

### Smoked Turkey Sandwich

Smoked turkey, provolone, caramelized onions melted together topped with candied bacon, tomato, lettuce and Marionberry jalapeno jam.

15

# BRAND



## Entrees

### **Bistro Steak with Truffle Fries\*** 21

6oz terres major steak grilled and topped with garlic mushrooms, served with French fries tossed in truffle oil, parmesan, and fresh garlic.

### **Beer Battered Fish and Chips** 19

Delicate deep fried wild caught Pacific cod over French fries and served with creamy coleslaw.

### **Mahi Mahi Fish and Chips** 21

Beer battered Mahi Mahi served over French fries and served with creamy coleslaw.

### **House Mac & Cheese** 14

Cavatappi pasta, three cheese sauce with Hints of white truffle oil, topped and baked With herbed breadcrumbs and parmesan Cheese.

Add choice of

6 jumbo shrimp \$10

Chicken thighs or fried chicken tenders \$5

6oz steak \$10

Buffalo chicken tenders \$6

### **Vegetarian Stuffed Shells** 13

Pasta stuffed shells with house made vegan sausage, topped with marinara and parmesan cheese, (Vegan option with no cheese)

## From the Tap

Coors Light	4
Mirror Pond Pale Ale	5
Boneyard IPA	5
Shocktop	5
Sinister	5
Knotty Blond	5

## The Cellar

### Red Wine

Adelsheim, Pinot Noir. OR	10/32
Boomtown, Cab. WA	9/30
Rook, Merlot. WA	8/28

### White Wine

Lujon, Riesling S. Africa	8/28
Kings Estate Pino Gris. OR	10/32
Sea Sun, Chardonnay. CA	8/28
Sonoma Cutrer, Chardonnay. CA	11/40
Seeker, Sauvignon Blanc. S. Africa	8/28

We are committed to local sustainable ingredients in the preparation of our recipes whenever possible. We source the freshest, highest quality meat, seafood, produce, and poultry. Please consult your server for gluten free, vegetarian or vegan options

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

**We are also available for private parties and events. Please call 541-549-3663**