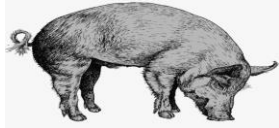


BRULÉ
BISTRO



Restaurant Week Lunch \$26

1ST COURSE

LOCAL TOMATO GAZPACHO
YOGURT, GREEN PEA TENDRILS

2ND COURSE
CHOICE OF:

JUMBO SHRIMP TACOS
TWO FLOUR TORTILLAS, AVOCADO, SERRANO,
HOUSE PICKLED CABBAGE, SMOKEY

CHICKEN BURGER
BLACK BEAN HUMMUS, CHIPOTLE AIOLI,
AVOCADO TOMATO SALAD,
DEL SOL MULTIGRAIN BREAD, HOUSE FRIES

BEEF CHEEK GRILLED CHEESE
HORSERADISH AIOLI, BELTON FARM CHEDDAR,
GRILLED ONION, TOMATO,
DEL SOL MULTIGRAIN, HOUSE FRIES

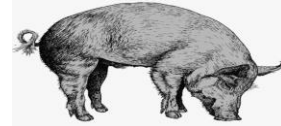
SCOTTISH SALMON
ORGANIC SOBA NOODLES, PICKLED SHIITAKE,
GINGER VINAIGRETTE, BLACK GARLIC AIOLI

3RD COURSE

CHOCOLATE CHIP COOKIES

MENU IS SUBJECT TO SEASONALITY

BRULÉ
BISTRO



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