



**STARTERS**

**GREEN CHILE WHITE QUESO 9**

fire roasted chiles + queso blanco + yellow & blue corn tortilla chips

**CRISPY CALAMARI 13**

parmesan + arrabiata

**LOBSTER GUACAMOLE 19**

corn relish + yellow & blue corn tortillas

**STUFFED JALAPENOS(5) 15**

ground sirloin + cheese + wrapped in bacon + ranch

**PEPPERED TUNA SASHIMI 15**

yellow fin tuna + wasabi crema soy glaze + wasabi cole slaw + pickled ginger

**PEEL & EAT SHRIMP 19**

1 lb shrimp + garlic lemon butter

**OYSTER ROCKEFELLER 17**

creamed spinach + bacon + parmesan

**SMOKED MOZZARELLA STICKS 13**

spicy marinara + ranch

**WASABI DEVEILED EGGS 7**

pickled ginger

**CRAB CAKES 16**

avocado corn salsa + roasted red + pepper remoulade

**APPETIZER SAMPLER 37**

crispy calamari + stuffed jalapenos + smoked mozzarella sticks

**CHILLED SEAFOOD**

**SHRIMP COCKTAIL + DOM PERIGNON 390**

classic shrimp cocktail + bottle of champagne

**GRANDE TOWER 150**

(8) cocktail shrimp + (1/2 lb) jonah crab claws (2) 4 oz lobster tails + (12) oysters

**PETITE TOWER 66**

(5) cocktail shrimp + (1/2 lb) jonah crab claws (2) 4 oz lobster tails + (6) oysters

**MEDIUM BLUE POINT OYSTERS 2EA/20 DOZ**

vinegar + horseradish + cocktail sauce

**DRUNKEN SHRIMP 19**

1 lb chilled peel-n-eat shrimp + jalapeno tequila marinade + micro cilantro

**CLASSIC SHRIMP COCKTAIL 19**



- BURGERS**
- 82 BURGER 17**  
sliced pork belly + gruyere + lettuce  
tomato + pickles + red onion  
+ brisas special sauce
  - BBQ CHEDDAR BURGER 14**  
cherry chipotle bbq sauce + tillamook  
cheddar + fried pickles + pickled  
red onions
  - BLACK & BLEU BURGER 14**  
bleu cheese + balsamic mayonnaise  
+ smoked tomatoes + arugula
  - BAKED FOCACCIA BURGER 17**  
marinara + mozzarella + pepperoni  
+ cipollini onions + arugula

- STUFFED FOCACCIA**
- CLASSIC STUFFED FOCACCIA 11**  
creamy spinach + onions + italian sausage  
+ mozzarella + arrabiatta sauce
  - BRISKET STUFFED FOCACCIA 12**  
cherry chipotle bbq + cheddar + swiss chard  
+ red onion confit

- PIZZAS**
- ALL MEAT 13**  
tomato sauce + mozzarella + pepperoni  
+ canadian bacon + italian sausage + bacon
  - MARGHERITA 10**  
herb olive oil + mozzarella + heirloom  
tomatoes + basil
  - ARUGULA & CIPOLLINI 11**  
herb olive oil + mozzarella + arugula  
+ cipollini onions + roasted tomatoes

- SOUPS & SALADS**
- TOMATO BASIL CUP 6/BOWL 8**  
classic roasted tomatoes + fried basil
  - FRENCH ONION CUP 6/BOWL 8**  
caramelized onions + brandy  
+ gruyere + parmesan
  - HOUSE SALAD 1/2 6/FULL 9**  
romaine + tomatoes + cucumbers + feta  
+ red onions + croutons
  - SEASONAL GREENS 1/2 8/FULL 12**  
field greens + candied pecans + dried  
cranberries + goat cheese + honey  
mustard vinaigrette
  - CAESAR SALAD 1/2 6/FULL 9**  
romaine + parmesan + croutons  
+ classic dressing
  - BISTRO WEDGE 12**  
iceberg lettuce + blue cheese + blue cheese  
dressing + bacon + tomatoes + basil  
+ balsamic glaze
  - CAPRESE SALAD MOZZARELLA 9**  
mozzarella + cherry heirloom tomatoes +  
basil + balsamic glaze



STEAKS

meyer natural angus beef served on a sizzling plate with las brisas signature compound butter + yukon whipped potatoes + sautéed asparagus

- 8 oz FILET 44**
- 10 oz FILET 49**
- 12 oz FILET 54**
- 16 oz RIBEYE 39**

ADD ONS

- 4 oz LOBSTER TAIL 24**
- 8 oz LOBSTER TAIL 39**
- ALASKAN KING CRAB 75/lb**
- SHRIMP SKEWER 9**
- PEPPERCORN CRUST 4**
- ADOBO CRUST 4**
- WHITE TRUFFLE CREAM SAUCE 8**
- BLUE CHEESE CROWN 6**

ENTREES

- BLACKENED SALMON 28**  
creamy risotto + asparagus + lemon beurre blanc
- CHILEAN SEA BASS 48**  
creamy risotto + broccolini + shrimp caper beurre blanc
- CITRUS SALMON 29**  
haricots vert + citrus glaze
- LOBSTER PASTA 35**  
bucatini pasta + white truffle alfredo sauce + lobster claw & knuckle meat + mushrooms + spinach
- CAJUN TORTELLINI 24**  
cheese tortellini + blackened shrimp + cajun cream sauce + fried basil
- ADD CHICKEN 9**
- ADD STEAK MEDALLION 20**
- STEAK TORTELLINI 51**  
8 oz blackened filet mignon + cheese tortellini + cajun alfredo sauce
- CHICKEN MARSALA 22**  
porcini mushroom sacchetti pasta + roasted red peppers + onions + crispy green beans + marsala sauce
- PORK OSSO BUCCO 34**  
creamy polenta + swiss chard + green chili sauce + red chili sauce + onion confit
- STEAK FRITES 32**  
usda prime flat iron + caramelized shallot + parsley butter + shoestring fries
- GUINNESS-BRAISED PRIME BRISKET 26**  
yukon whipped potatoes + swiss chard + espagnole sauce
- CHICKEN & FRIED RICE 19**  
risotto + ginger + carrots + jalapenos + onions + broccolini + wasabi + creamed egg yolks + lime crema
- MISO BEEF TIPS 22**  
mushrooms + onions + red peppers + egg noodles + fried spinach
- CHICKEN CAPELLINI 22**  
sundried tomato pesto + roasted red peppers + arugula + parmesan + basil oil



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+ yellow & blue corn tortilla chips

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parmesan + arrabiata

**LOBSTER GUACAMOLE 19**

corn relish + yellow & blue  
corn tortillas

**STUFFED JALAPENOS(5) 15**

ground sirloin + cheese + wrapped  
in bacon + ranch

**PEPPERED TUNA SASHIMI 15**

yellow fin tuna + wasabi crema  
soy glaze + wasabi cole slaw  
+ pickled ginger

**PEEL & EAT SHRIMP 19**

1 lb shrimp + garlic lemon butter

**OYSTER ROCKEFELLER 17**

creamed spinach + bacon + parmesan

**SMOKED MOZZARELLA STICKS 13**

spicy marinara + ranch

**WASABI DEVILED EGGS 7**

pickled ginger

**CRAB CAKES 16**

avocado corn salsa + roasted red  
pepper remoulade

**APPETIZER SAMPLER 37**

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## SOUPS &amp; SALADS

**TOMATO BASIL CUP 6/BOWL 8**

classic roasted tomatoes + fried basil

**FRENCH ONION CUP 6/BOWL 8**

caramelized onions + brandy  
+ gruyere + parmesan

**HOUSE SALAD 1/2 6/FULL 9**

romaine + tomatoes + cucumbers + feta  
+ red onions + croutons

**SEASONAL GREENS 1/2 8/FULL 12**

field greens + candied pecans + dried  
cranberries + goat cheese  
+ honey mustard vinaigrette

**CAESAR SALAD 1/2 6/FULL 9**

romaine + parmesan + croutons  
+ classic dressing

**BISTRO WEDGE 12**

iceberg lettuce + blue cheese + blue cheese  
dressing + bacon + tomatoes + basil  
+ balsamic glaze

**CAPRESE SALAD MOZZARELLA 9**

mozzarella + cherry heirloom tomatoes + basil  
+ balsamic glaze



## STEAKS

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 mushrooms + onions + red peppers egg noodles + fried spinach
- CHICKEN CAPELLINI 22**  
 sundried tomato pesto + roasted red peppers + arugula + parmesan + basil oil



## APPETIZERS

**DEVILED EGGS 7**

wasabi + pickled ginger

**CHOCOLATE CAKE  
DONUT HOLES 4**

caramel + raspberry sauce

**STUFFED JALAPENOS 13**seasoned beef + mixed cheese  
+ bacon + ranch**FRUIT & CHEESE PLATE 19**chef's selection of cheeses  
+ seasonal fruits + toast points**VANILLA RICOTTA  
STUFFED SOPAPILLAS 11**

honey + fresh berries

## STEAKS

all steaks served on a hot plate with  
las brisas signature compound butter with  
whipped mashed potatoes & asparagus**8 oz FILET 44****10 oz FILET 49****16 oz RIBEYE 39**

## SOUPS

**TOMATO BASIL 6**

classic roasted tomatoes + fried basil

**FRENCH ONION 6**caramelized onions + brandy  
+ gruyere + parmesan

## BRUNCH ENTREES

**HUEVOS RANCHEROS 14**polenta cakes + green chili sauce  
+ red chili sauce + chorizo  
+ red onion confit + micro cilantro**BISCUITS & GREEN CHILI  
BACON GRAVY 10**

tillamook cheddar + (2) eggs

**BISTRO BURGER 17**tillamook cheddar + bacon + brioche bun  
+ lettuce + tomato + pickle chips + red onion  
+ sunny side egg + brisas secret sauce + fries**FRIED OYSTER  
ROCKEFELLER OMELET 18**bacon + bechamel + gruyere + creamy spinach  
+ fresh fruit**OPEN FACE SURF N' TURF OMELET 22**lobster meat + ancho marinated filet + pico  
+ cheddar jack + micro cilantro + fresh fruit**FRENCH TOAST 11**

raspberry compote + vanilla anglaise

**SPINACH SALAD 14**blackberries + strawberries + candied pecans  
+ bacon + chicken + feta + balsamic vinaigrette**FRENCH TOAST BLT 13**sourdough + bacon + lettuce + tomato  
+ fresh fruit

## DRINKS

**CAPPUCCINO 6****MOCHA 6****LATTE 6****HOT CHOCOLATE 4****ESPRESSO 6****BOTTOMLESS MIMOSAS 10**