

Bruno's
Bar and Grill

The Atrium & Tornado Alley
DRINK MENU

\$8/PINT

On Tap

805

FIRESTONE WALKER
Paso Robles, CA 4.7%

AMBER ALE

SANTA CRUZ MOUNTAIN BREWERY
Santa Cruz, CA 5.4%

BLUE MOON

BLUE MOON BREWING
Denver, CO 5.4%

COLD PRESSED HAZY

ALVARADO STREET BREWERY
Monterey, CA 6.5%

HAZY LITTLE THING

SIERRA NEVADA
Chico, CA 6.7%

LAGUNITAS

LAGUNITAS BREWING CO
Petaluma, CA 6.2%

MAI TAI P.A.

ALVARADO STREET BREWERY
Monterey, CA 6.5%

MODELO ESPECIAL

Mexico 5.4%

REDWOOD MOUNTAIN BLONDE

DISCRETION BREWING
Capitola, CA 5.8%

SANTA CRUZ SCRUMPY CIDER

HALLCREST VINEYARDS
Felton, CA 6.9%

TRUMER PILSNER

FIRESTONE WALKER
Paso Robles, CA 4.9%

UNCLE DAVE'S IPA

DISCRETION BREWING
Capitola, CA 6.5%

Bottles & Seltzer

HIGH NOON SELTZER \$7

BLACK CHERRY • PINEAPPLE
• WATERMELON • GRAPEFRUIT

COORS LIGHT \$6

COORS BANQUET \$6

CORONA \$6

CORONA N/A \$6

GUINNESS \$8

LAGUNITAS IPNA \$6

HEINEKEN 0.0 \$6



Wine

PINOT GRIGIO

\$14/\$50

SOQUEL VINEYARDS, SOQUEL

Fresh & crisp aromas of asian pear & lemon zest. A light touch of oak gives richness with hazelnut & toast flavors on the palate.

PINOT GRIGIO

\$11/\$44

BARGETTO, SANTA CRUZ MOUNTAINS

Aromas of Citrus and tropical fruits with Notes of key lime, guava, orange blossom, and peach.

SAUVIGNON BLANC

\$14/\$50

HUSCH, MENDOCINO

Crisp & refreshing with aromas of lemon, lime, melon, pineapple, guava, star fruit, grass & gooseberry.

CHARDONNAY

\$9/\$30

J LOHR, MONTEREY

Aromas are reminiscent of ripe orange, fresh nectarine & hazelnut, which are complemented by the palate flavors of apricot, ripe peach & honey. With flavors of vanilla, citrus cream and a hint of oak on the long finish.

CHARDONNAY

\$14/\$50

STORRS, SANTA CRUZ

Bright aromas of mountain pear & heirloom apples with round flavors of apple & pineapple with a hint of butter.

CABERNET SAUVIGNON

\$9/\$30

J LOHR, PASO ROBLES

Ripe fruit aromas of black cherry & currant accented by notes of toasted pastry, hazelnut & vanilla.

CABERNET FRANC

\$14/\$50

SOQUEL VINEYARDS, SOQUEL

Boysenberry, cassis, and elderberry, offering aromas of smashed cherry, boysenberry, and peppercorn.

BORDEAUX

\$14/\$50

CINNABAR MERCURY RISING, S. CRUZ MTNS

A red blend of ripe red fruit, smooth palate & a juicy finish.

PINOT NOIR

\$9/\$30

HAHN, MONTEREY

Dark cherry and strawberry, balanced by hints of toasty oak, velvety tannins, and an earthy finish.

PINOT NOIR

\$14/\$50

SOQUEL VINEYARDS, SOQUEL

Fresh pomegranate aromas are layered in sandalwood & baking spice.

SANGRIA

\$12

RED OR WHITE

Sparkling

ROSE

FREIXENET, BARCELONA
\$9 Split Bottle

PROSECCO

ZONIN, ITALY
\$9 Split Bottle

BRUT

KORBEL, CALIFORNIA
\$9 Split Bottle

Cocktails

BRUNO'S BIG BLOODY \$18

Tito's Vodka & Bruno's Bloody Mary Mix loaded with a pork slider, buffalo wing, bacon and all the fixings, served in a Chamoy and Tajín-rimmed schooner.

Go **BIG**: Ask about our 40 oz "Big Bastard", it's virtually a meal in itself with a half chicken, cheeseburger, ribs and more. Definitely Insta-worthy!



STRAWBERRY LIME MULE \$13

Bruno's Vodka, Lime Juice, Muddled Strawberries, Lime & Ginger Beer.

RESPECT YOUR ELDERFLOWER \$13

Vodka, Elderflower, peach, lemon juice & soda water.



BEE'S KNEES \$14

Hendrick's Gin, Lemon Juice & Honey Simple Syrup.

NEGRONI \$14

Gray Whale Gin, Campari & Sweet Vermouth.

MAI TAI \$13

Bruno's Silver Rum, Orange Juice, Pineapple Juice, Grenadine & Dark Rum.

DARK AND STORMY \$13

Kraken Dark Rum, Lime Juice & Ginger Beer.

RUMCHATA COFFEE \$13

Rumchata Rum, Coffee & Whipped Cream.



BRUNO'S VOLCANO BOWL \$35

Made for four people to share and served in a giant 48oz Volcano Bowl, enjoy a Rum Runner Cocktail with Light & Dark Rums, Raspberry & Banana Liqueur, Mixed Juices and lit on fire!

SPICY CREME DE CASSIS MARG \$14

Jalapeño Cucumber Infused Tequila, Creme de Cassis, Triple Sec & Lime Juice.

PALOMA \$13

Cazadores Tequila, Lime Juice, Grapefruit Juice & Grapefruit Soda.



BLUEBERRY COCONUT MARGARITA \$14

Tequila, Lime Juice, Triple Sec & Blueberry Coconut Syrup with a Sugar Rim & Blueberries

EL JEFE MARGARITA \$15

Casamigos Tequila, Lime Juice, Agave Syrup & a Grand Marnier Float.

OLD FASHIONED \$14

Elijah Craig, Sugar, Angostura Bitters, Filthy Cherry & Orange Peel

PAPER PLANE \$15

Buffalo Trace, Aperol, Lemon Juice & Amaro Nonino.

WHISKEY SOUR \$14

Bulleit Bourbon, Lemon Juice, Simple Syrup & Cherry.

CRAVING SOMETHING MORE ADVENTUROUS?

Discover craft cocktails inside **THE VAULT SPEAKEASY** upstairs. Find the phone. Tell 'em Jenny sent ya.

