



A Pop-up Restaurant by the Brigantine, Inc.

SNACKS

CRISPY CALAMARI & PEPPERS / 8

Dusted with seasoned togarashi rice flour & served with lemon aioli & spicy soy glaze

HOUSE-CUT FRIES / 5

Malt vinegar aioli & umami ketchup

PLATES

HQ ALL-AMERICAN BURGER & FRIES / 12

Caramelized onions, applewood smoked bacon, american cheese, tomatoes, shredded lettuce & Brig burger sauce

BLACKENED AHI TUNA SANDWICH / 12

Red ginger slaw, crispy house-cured cucumbers, avocado & honey-wasabi aioli on toasted brioche

KALE & FARRO / 8

Organic baby kale, Italian farro, butternut squash, California goat cheese, cucumber, golden raisins, truffle vinaigrette

GRILLED SWORDFISH TACOS / 10

Sonoran spiced swordfish, cabbage, salsa fresca, cheddar, ranch dressing, corn tortilla

TURKEY CARNITAS TACOS / 9

Slow cooked turkey "Carnitas Style", chile mole, cranberry salsa & griddled cheese blue corn tortillas

IPA BATTERED LOCAL FISH & CHIPS / 12

HQ malt aioli sauce & served over house-made fries

CRISPY FISH TACOS / 8

Cabbage, salsa fresca, cheddar, ranch dressing, corn tortilla

THE SWINE SAMMY / 11

12 hour smoked pork shoulder, house cured bacon with chipotle barbecue, dill pickles & pepper jack cheese on brioche

CHEDDAR JALAPEÑO BISCUIT WITH CRISPY CHICKEN / 9

House-made biscuit with natural crispy chicken & a maple bacon glaze & spicy ranch