



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

SEAFOOD PAELLA FRITTERS / 7

Fried stuffed rice balls with lobster, crab, shrimp, peas, saffron & red pepper aioli

BAJA SHRIMP CEVICHE / 9

Poached shrimp, fresh lime, Fresno chile, avocado emulsion, cilantro & chips

PLATES

HQ ALL-AMERICAN BURGER & FRIES / 12

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

CRISPY FISH TACOS / 8

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

GRILLED SWORDFISH TACOS / 10

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

ORGANIC QUINOA VEGGIE BURGER / 10

Swiss cheese, sautéed mushrooms, garlic-chive aioli, lettuce & tomato

KALE & FARRO SALAD / 8

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

LOVE ROLL / 10

Seared salmon, crab, carrot, avocado, cucumber, wonton crunchies, sweet soy & spicy mayo

KETCH CLUB / 10

House-smoked & shaved turkey breast, smashed avocado, Applewood smoked bacon, herb aioli, tomatoes, local greens & pickled red onions on fresh onion roll

BLACKENED TURKEY BURGER / 10

Aged white cheddar, house-cured bacon, caramelized onion, herb aioli, bibb lettuce on a brioche roll