



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

HEIRLOOM BLUE CORN TAMAL / 6

Smoked brisket, goat cheese & caramelized onions steamed in banana leaves served with roasted tomato salsita & avocado dressing

HOUSE-CUT FRIES / 5

Malt vinegar aioli & umami ketchup

HEIRLOOM BLUE CORN CHIPS / 6

Charred tomato salsa & smashed avocado

PLATES

HQ ALL-AMERICAN BURGER & FRIES / 12

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

HOUSE SMOKED SALMON BLT / 13

Avocado, pepper bacon, sriracha aioli, lettuce & tomato on brioche

SMOKED BEEF DIP / 10

Smoked tri-tip with caramelized onion, horseradish cream, arugula & swiss cheese on brioche

GRILLED BISON BURGER & FRIES / 14

Maple pepper bacon, blue cheese, crispy onions & Ketch-ale BBQ Sauce

CHEDDAR JALAPEÑO BISCUIT WITH CRISPY CHICKEN / 9

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

ROASTED BEET & KALE SALAD / 13

Always brined natural chicken lemon grilled, beets, tuscan kale, fennel, radish, ricotta salata, fennel pollen & herb vinaigrette

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