

## Bubbly Libations

Glass of Sparkling Cava 8.00

**Ginger Cava** Natural Ginger Stirrings & Sparkling Cava 8.50

**Pomegranate Cava** Natural Pomegranate Stirrings & Sparkling Cava 8.50

**Cava Bellini** Natural Peach Stirrings & Sparkling Cava 8.50

Glass of Moet Chandon Champagne 10.00

**French Ginger Royale** Chandon Champagne & Domaine de Canton Ginger Liqueur 11.00

**Pomegranate Royale** Chandon Champagne & Pamma Liqueur 11.00

**Bellini Royale** Chandon Champagne & Natural Peach Stirrings 11.00

**Raspberry Royale** Chandon Champagne & Chambord Liqueur 11.00

## Cocktails

**Liberty Martini** Philadelphia Blue Coat Gin, Dry Vermouth & Olive 10.50

**French Twist** Tanqueray Gin, splash of White Lillet & splash of orange juice 10.50

**Rochambeau Martini** Grey Goose Vodka, Chambord & Pineapple Juice 15.00

**Pomegranate Cosmopolitan** Pamma Liqueur, Skyy Citrus Vodka & Triple Sec 12.00

**Citrus Pubtini** Skyy Citrus Vodka, Cointreau, Lime Juice & Orange Juice 10.00

**Golden Grand Margarita** Cuervo Gold Tequila, Grand Marnier & Lime Juice 11.00

**Rebel 's Margarita** Don Julio Blanco Tequila, Cointreau & Lime Juice 12.00

## White Wine by the Glass

Chardonnay, Hardys, Australia 7.50

Chardonnay, Geyser Peak, Ca 11.00

Pinot Grigio, Caposaldo, Italy 8.00

Sauvignon Blanc, Arido, Argentina 8.50

## Red by the Glass

Merlot, Xplorador, Chile 8.00

Pinot Noir, Patch Block, France 11.00

Cabernet Sauvignon, Avalon, Sonoma 9.50

Zinfandel, Zen of Zin, California 9.50

## Soul Warmers

**Vodka** Skyy & Skyy Citron

Absolut & Absolut Citron

Ketel One

Stolichnaya

Grey Goose

**Gin** Beefeaters Gin

Blue Coat Gin Philadelphia

Tanqueray Gin England

Bombay Sapphire Gin Wales

## Single Malt & Blended Scotch

Highland Park 12yr

Glennfiddich 12yr

Glennlivet 12yr

The Macallan 12yr

Dewar's

Johnnie Walker Black

Johnnie Walker Red

## Specialty Bourbon

Knob Creek Clermont, KY

Bulleit Clermont, KY

Markers Mark, Loretto, KY

## Bourbon Whiskey

Crown Royal

Canadian Club

Southern Comfort

Jameson Irish Whiskey

## Tequila

Tres Generaciones Anejo Tequila

Herradura Anejo Tequila

Don Julio Blanco Tequila

Jose Cuervo Gold Tequila

## Beer on Tap

"Pint" of Seasonal Specials 6.00

## Beer By The Bottle

Bass Ale 5.00

Amstel Light 5.00

Coors Light 4.00

Stella Artois 5.00

Sam Adams Lager 5.00

Beck's Non- Alcoholic 4.50

## Starters

**Tonight's Soup** 8

**Pan-Crisped Crab Cake** watermelon confit & aged balsamic 14

**Our Smoked Organic Salmon** capers, pickled red onion, pumpernickel 13

**Goat Cheese Empanaditas** red chili citrus sauce 10

**Prince Edward Island Mussels** white wine, shallots & tomato concasse 11

**Semolina Crusted Calamari** roasted garlic aioli & puttanesca sauces 12

**Organic Spinach & Artichoke Gratin** grilled pita bread 11

**Shrimp Nachos** housemade tortilla chips served with guacamole 13

**Salads** featuring mixed organic greens from Riverbank Farms

**Field Green Salad** carrot curls, cherry tomatoes & meyer lemon dressing 8

**Spinach & Arugula Salad** grilled marinated peaches, chopped pistachios & balsamic vinaigrette 9

**Roasted Beet Salad** Rainbeau Ridge goat cheese & red wine vinaigrette 10

## Entrée Salads

**Brendan's C.O.B.B. Salad** roasted chicken, onions, bacon, blue cheese, avocado & sherry vinaigrette 16

**Vegetarian Salad** endive, lola rosa, spinach, dried cranberries, candied walnuts, organic quinoa, bulghur wheat, grana cheese & red wine vinaigrette 14

**Smoked Trout Salad** Riverbank Farms arugula with lemon thyme vinaigrette hard boiled egg & cherry tomatoes 17

**Chicken Paillard Salad** wood grilled chicken cutlet, grana cheese, roasted peppers, black olives, garden salad & balsamic vinaigrette 15

## Sandwiches

all served with a dill pickle and cole slaw

**Our Smoked Salmon Sandwich** lettuce, tomato and sliced onion with hard sauce on toasted pumpkin bread 13

**Vegetable Wrap** grilled & roasted vegetables, portobello mushrooms, avocado & green goddess dressing 12

**Grilled Chicken Panini** bacon, cheddar & spicy remoulade on sourdough bread 12

**Hangar Steak Sandwich** open face sourdough, caramelized onions, charred tomato salsa & roasted garlic aioli 14

**Pulled Pork Sandwich** brioche burger roll, Vermont sharp white cheddar 14

## Wood grilled burgers

featuring Stuart Family Farm grass fed beef  
all served on a brioche burger roll, homemade fries & dill pickle

**All American Burger** 7oz locally grown beef 13

**Cheddar Bacon Burger** Vermont sharp white cheddar 15

**Brendan's Southwest Burger** our own BBQ sauce and cheddar cheese 15

**Ultimate Onion Burger** caramelized onions, gruyere cheese, roasted garlic aioli 16

**Black and Bleu Burger** gorgonzola cheese and roasted red peppers 16

## Entrees

**French Cut Natural Chicken** roasted artichoke jus 24

**Filet Mignon Au Poivre** herb potato gratin & port wine demi glace 29

**Our Spinach Pasta** sauce puttanesca & grana cheese 19

**Gill** served with mashed potatoes and seasonal vegetables

**Bangers N' Mashed** caramelized onions & red wine sauce 21

**Hangar Steak** citrus spice marinated butchers cut & charred tomato salsa 23

**Sliced Loin of Lamb** spiced peach chutney 27

**Seafood** served with choice of parslid new potatoes or jasmine rice pilaf

**Sustainable Fish** with organic spinach 24

**Stonington Sea Scallop Gratin** asparagus & julienne zucchini 26

**Grilled Organic Salmon** julienne carrots & dill buerre blanc 26

+ additional specials each evening

### sides

**Asparagus** 5

**Sauteed Haricot Verts** 5

**Julienne Carrots** 4

**Cole Slaw** 3

**Mashed Potatoes** 4

**Spicy Tabacco Onion Rings** 5

**Buttermilk Onion Rings** 5

**Roasted Fingerling Potatoes** 4

**Shoestring Fries** 4

**French Fries** 4

**W**e are pleased to offer the fresh harvest from Riverbank Farms,  
Halas Farms, Stuart Family Beef Farms & Rainbeau Ridge.

Our dishes do sell out; keeping our food fresh each evening—thank you!

Gratuity of 18% is applied for parties of seven or more.

There is a split charge of \$5.00

## Childrens Menu

**Chicken Fingers and Fries** 9

**Cheeseburger and Fries** 9

**Penne Pasta with Butter** 7

**Grilled Chicken with Vegetables** 9

## Desserts by our pastry chef

**Our Strawberry Shortcake** sugared biscuit & whipped cream 8

**Chocolate Hazelnut Brownie Souffle** dulce de leche gelato 8

**Apple Pandowdy** Tahitian vanilla gelato 8

**Selection of Gelato** vanilla, chocolate & dulce de leche 8

**Assorted Sorbet** raspberry, lemon & passion fruit 8

## Specialty Coffees

Bailey's Coffee

Kahlua Coffee

Keoki Coffee ~ Kahlua & Brandy

Jamaican Coffee ~ Kahlua & Rum

Irish Coffee ~ Jameson's

## Liqueur, Cordial & Calvados

Grand Marnier

Cointreau

B&B, France Benedictine & Brandy

Bailey's Irish Cream

Kaluha, Mexican Coffee Liqueur

Frangelico, Italian Hazelnut Liqueur

Disaronno Amaretto

Molinari Sambucca

Marie Brizard Anisette

Tia Maria

Calvados Château du Breuil

## Grappas & Eau De Vie

Torre Di Luna Grappa

Bertagnoli Di Moscato Grappa

Westford Hills Cherry Eau de Vie

## Port & Sherry

Taylor Fladgate, 10 year old Tawny

Warre's Optima Tawny

Harveys Bristol Cream

Tio Pepe Fino

Dry Sack

## Cognac & Armagnac

Courvoisier VS

Delamain Pale & Dry

Germain-Robin X.O. Alambic Brandy

Kelt VSOP 15yr

Remy Martin VSOP

Henessey VSOP

Martell VS

Domaine Labiette Castille Armagnac

Sempe VSOP Armagnac

## Single Malt Scotches

Highland Park 12 YR

Glenfiddich 12 YR

Glenlivet 12 YR

Macallan 12 YR

## Chef's Tasting Menu

Let our chefs happily create an unforgettable culinary evening

## Price Fixed Menu

Wednesday, Thursday and Sunday Nights

Three Courses - \$29.95

Includes Salad, Choice of Three Entrees & Dessert

## Private Parties and Catering

Our goal is to create a unique and memorable event; we personalize each menu to your preferences and seasonal ingredients. We have several private rooms to accommodate parties of every size. For further information please visit our website [www.brendansattheelms.com](http://www.brendansattheelms.com)

### Brendan's features Live Music Every Friday & Saturday Night plus Sunday Brunch

Enjoy the musical sounds of:

Doug Allen	Bone Dry
Kelly Mittleman	Bob Curiano
Homeward Bound	Tony Purrone Jazz Duo
Phil Forbes	Billy Micheal
Marc Huberman	....and more

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