



DEVOUR MENU

\$15 PER PERSON

FIRST COURSE

CHOOSE ONE

BOWL OF CHILI

Beef, Pork, Bean, Chopped Onion,
Tillamook White Cheddar,
Sour Cream

BRU FRIES / CHILI CHEESE FRIES

House Ketchup, Black Pepper Mayo,
House Chipotle BBQ Sauce

SOFT PRETZELS *vg*

Beer Cheese, Spicy Mustard

GORGONBERRY PECAN

Spring Mix, Cranberry-Poppyseed
Dressing, Gorgonzola, Cranberry,
Candied Pecan, Bacon

SRIRACHA CAESAR

Romaine, Red Onion, Tomato,
Parmesan, House Crouton,
Sriracha Drizzle

SECOND COURSE

CHOOSE ONE

BRU BURGER*

Taleggio Cheese, Bacon,
Tomato Jam, Caramelized Onion,
Chopped Lettuce, Mayo

HONEY-CHIPOTLE BBQ BURGER*

Bacon, Caramelized Onion,
Tillamook White Cheddar,
Onion Ring, BBQ Pulled Pork,
Black Pepper Mayo

GARLIC-THREE CHEESE BURGER*

Swiss, American, Mozzarella,
Roasted Garlic, Truffle Aioli

BOURBON BURGER*

Bacon, Peppercorn-Bourbon Glaze,
Horseradish Havarti

THE END BURGER*

Horseradish Havarti, Over Easy Egg,
Tomato, Caramelized Onion, Lettuce,
Truffle Aioli

SWEET SWISS BISON*

Fontana Sauce, Red Onion,
Pickle Relish

IMPOSSIBLE™

BEGINNING *v* (+\$2)

Vegan Cheese, Vegan Mayo, Mustard,
Ketchup, Garden, Brioche Bun

TURKEY BURGER

Carrot-Ginger Slaw, Peach Compote,
Curry Mayo, Oat Bun

vg **VEGETARIAN** ASK YOUR SERVER ABOUT GLUTEN-FREE OPTIONS

*Customers with weakened immune systems have an increased health risk from consuming raw or undercooked animal foods.