

Brasserie Saint James

/bræs-ˈrɛ/- :meaning "Brewery" and/or an informal restaurant, serving simple hearty food.

Soups & Salads

Roasted Tomato \$8

French Onion \$9

Mama \$9 or \$5 (Petit)

Red & green cabbage, cucumbers, bell peppers, red onions, tomato, cilantro, avocado, lemon juice & olive oil.

Bourbon Blood Orange Endive \$10

(add duck confit \$8)

Grilled endive, mandarin oranges, pistachios, marscapone & bourbon-blood orange vinaigrette.

Saint James Nicoise \$19

Arctic char crudo, anchovies, hard boiled eggs, new potatoes, pickled green beans, tomatoes, nicoise olives, lemon, & olive oil.

Argentine Steak Salad \$19

Grilled marinated flank steak, arugula, radicchio, roasted peppers, shaved red onion, avocado, shaved parmesan & chimichurri.

Brunch

Argentine Flank Steak & Eggs \$20

Grilled flank steak, chimichurri, two fried eggs & potatoes.

Callos De Santiago \$18

Spanish-style tripe cassoulet, tomatoes, trotters, chorizo, jamon & chickpeas with two fried eggs.

Brasserie Benedict \$16

Two local poached duck eggs on duck confit, jalapeno corn bread, guajillo hollandaise & fruit.

Dixie Chicken and Waffles \$14

House fried chicken thighs, Belgian waffles, maple syrup & gravy.

Brasserie French Toast \$12

Thick brioche toast in eggs, corn crumbs, spices & fruit compote.

Fruits De Mer

Moules Normandes \$17

Bacon, calvados, cream, mushrooms, apple & fries.

Moules Basques \$17

Garlic, butter, wine, tomatoes, chorizo, fennel & fries.

Moules Thaïlandais \$17

Thai coconut-chili curry, lemongrass, cilantro & rice.

Grilled Oysters \$18

Grilled oysters & bourbon-guajillo butter.

Oysters on the Half (\$ market price)

Smoked Fish & Jardiniere \$18

Selection of smoked fish, roe, assorted pickled vegetables, fennel-coriander creme fraiche, & served with toast.

Brunch Beverages

Ramos Gin Fizz \$12 (not bottomless)

Plymouth Gin, fresh lemon & lime juice, simple syrup, cream, egg white & orange flower water, served up.

Bottomless Mimosas \$15

(limit 1 hour per visit and with food)

Bottomless 'Beer of the Day' \$16

(limit 1 hour per visit and with food)

Bottomless Kolsch \$20 w/ collectable glass

(limit 1 hour per visit and with food)

"Why do I drink Champagne for breakfast? Doesn't everyone?"

- Noel Coward

Pub Fare & Starters

Lamb Tartare \$18

Moroccan spiced lamb, local egg, cornichons, crispy shallots, local greens & wood fired bread.

Gumbo & Dirty Rice \$18

Spicy seafood gumbo & Cajun dirty rice.

Fish & Chips \$20

Beer battered cod & prawns, parsnip chips, fries & remoulade.

Brasserie Poutine \$10 (add duck or pork \$7)

Mushroom or Pork Gravy, cheddar curds & fries.

The Mac \$14

Mushrooms, leeks, cauliflower, gruyere & cheddar.

Brasserie Burger \$16

(substitute house veggie patty or lettuce wrap)

House patty, onions, mushrooms, Irish cheddar, mustard & aioli.

Sandwiches

(Choice of fries or side mama salad.)

Snow Day \$12

Grilled toast, gruyere, Irish cheddar & havarti with tomato soup (or substitute fries).

BLT&A \$12 (add a fried egg \$2)

Bacon, butter lettuce, tomato, avocado & house aioli.

Albright \$14

(Grilled or fried chicken thigh), bacon, avocado, butter lettuce & spicy aioli.

Mendozan \$16

Grilled flank steak, morcilla, avocado & chimichurri.

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(add duck confit \$8)

Grilled endive, dried mandarin oranges, pistachios, marscapone & bourbon-blood orange vinaigrette.

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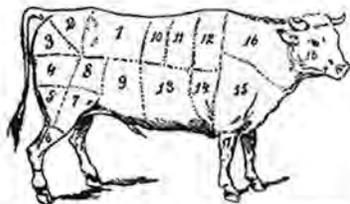
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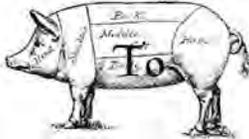


Buenos Aires Barbecue

\$70

(feeds 2-4 people, please allow 30 minutes)

Wood-fired chicken thighs, sausages, lamb chops, skirt steak, morcilla, grilled vegetables, avocado spread, mama salad, chimichurri & fire roasted bread.

Nose  Tail

Callos De Santiago \$22

Spanish-style slow cooked tripe cassoulet, tomatoes, trotters, house boudin noir, chorizo, jamon & chickpeas

The Pig & Kraut \$24

Crispy braised pork knuckle over bacon-apple kraut & mashed potatoes.

Brasserie Braise \$26

Braised beef cheeks & oxtail, confit cipollini onions, carrots, parsnips & spicy gremolata, over creamed polenta.

Bone Marrow Canoes \$16

Served with sweet & savory bacon jam with wood fired bread.

Boudin Noir \$18

House-made blood sausage, fried mashed potatoes & fruit chutney.

Gallantine De Canard \$18

Charcuterie of duck stuffed with rabbit, figs, pistachio & liver.

"Nose-to-tail eating is not a bloodlust, testosterone-fueled offal hunt. It's common sense, and it's all good stuff." - Fergus Henderson

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Selection of smoked fish, roe, assorted pickled vegetables, fennel-coriander creme fraiche, & served with toast.

Entrees

Daily Whole Roasted Fish (\$ market price)

Daily preparation of local fish stuffed with fresh herbs & seasonings, roasted whole with a seasonal selection of vegetables.

Arctic Char A La Russe \$28

Arctic char with smoked local salmon en crouete, dill-tarragon cream sauce & served with fennel cucumber salad.

Duck Confit Cassoulet \$24

Tender confit duck quarter, lardon, house made sausage, garlic, onions, white beans & herbs.

Argentine Flank Steak \$24

Grilled marinated flank steak, chimichurri & roasted peppers, served over mashed potatoes with local greens.

Dixie Chicken \$22

Southern fried chicken thighs, spicy creamed kale & grits.

"Good people drink good beer."

- Hunter S. Thompson

Winner of the Great American Beer Festival's
Mid-Size Brewpub & Brewers of the year.

Brasserie Saint James

-Year Round Draft Offerings-

Koln Concert

German Style Kolsch, 4.9% ABV, 29 ibu

\$6 - 13 oz or \$3 - Taster

Black Gate

German Style Schwarzbier (Black Lager), 4.6% ABV, 23 ibu

\$6 - 13 oz or \$3 - Taster

Red Headed Stranger

Red Farmhouse Ale, 6.6% ABV - Gold Medal Beer

\$7 - 13 oz or \$4 - Taster

Third Man

Belgian Style Tripel, 8.4% ABV - Gold Medal Beer

\$7 - 13 oz or \$4 - Taster

Daily Wages

Farmhand Saison, 6.7% ABV - Gold Medal Beer

\$7 - 13 oz or \$4 - Taster

1904

American Brett, 6.7% ABV - Gold Medal Beer

\$7 - 13 oz or \$4 - Taster

Hopalong Cassidy

American Double IPA, 8% ABV, 85 IBU

\$7 - 14 oz or \$4 - Taster

House Cocktails

Sun Also Rises \$12

Del Maguey Vida mezcal, St. Germain Elderflower,
Tempus Fugit Spirits Liqueur de Violettes,
lemon & lime juice & egg white, served up.

Ava Gardner \$12

Buffalo Trace Bourbon, Antica Vermouth,
Martini Rosato & Pimm's No. 1, up with an orange twist,
served up.

Carmelita \$12

El Jimador Reposado, Yellow Chartreuse, Dolin Blanc vermouth,
house sour mix, & egg white, served up.

San Francisco Stormy \$11

Barbary Coast Rum, Averna Amaro, house ginger-sour,
ginger beer & aromatic bitters, served on the rocks.

La Pistola \$11

Campo de Encanto Grand & Noble Pisco, Cherry Heering,
house sour mix & pepper bitters, served on the rocks
with brandied cherries.

The Martinez \$11

No. 209 Gin, Dolin Rouge Vermouth, Luxardo
Maraschino & Regan's Orange Bitters, served up
with a lemon twist.

Sazerac \$11

Sazerac rye, Herbsaint, Peychaud's bitters & sugar,
served up with a lemon twist.

Aviation \$11

Plymouth gin, Rothman & Winter Creme de violette,
Luxardo Maraschino & fresh lemon juice, served up.

- Tap Wine -

\$10 - Bokisch Vineyards, Tempranillo,
Lodi Liberty Oaks Vineyard Jahant - Lodi, CA

\$10 - Diseno, Mendoza Malbec
Mendoza, Argentina

\$10 - Sean Minor, Chardonnay,
Four Bears Central Coast - Central Coast, California

\$10 Baumgartner, Gruner Veltliner - Weinviertel, Austria

- Sparkling -

Varichon & Clerc, Privilege Blanc de Blancs
\$11 gl / \$38 btl - Savoie, France

Gerard Bertrand, Cremant de Limoux Brut Rose
\$12 gl / \$38 btl - Languedoc Roussillon, France

Cleto Chiarli, Lambrusco di Sorbara Vecchia Modena Dry
\$12 gl / \$38 btl - Emilia-Romagna, Italy

Bele Casel, Prosecco Asolo Superiore Colfondo
\$12 gl / \$42 btl - Veneto, Italy

Taittinger, "La Francaise" Champagne Brut
\$20 gl / \$75 btl - Reims, France

-White-

Domaine de Pouy, Vin de Pays Des Cotes de Gascogne
\$11 gl / \$38 btl - Gascony, France

Triennes, Vin de Pays du Vioignier Sainte Fleur
\$11 gl / \$38 btl - Provence, France

Domaine Paul Buisse, Touraine Sauvignon Blanc
\$11 gl / \$38 btl - Loire Valley, France

Hugel et Fils Gentil, Alsace Dry, White Blend
\$11 gl / \$38 btl - Alsace, France

Simonnet-Febvre, Saint-Bris Sauvignon Blanc
\$12 gl / \$38 btl - Burgundy, France

Alma Rosa, Pinot Gris
\$13 gl / \$38 btl - Santa Barbara County, California

Raeburn, Russian River Chardonnay
\$13 gl / \$42 btl - Sonoma County, California

Trefethen Family Vineyards, Oak Knoll District Dry Riesling
\$13 gl / \$38 btl - Napa Valley, California

Joseph Drouhin, Saint-Veran Chardonnay
\$14 gl / \$50 btl - Burgundy, France

-Rose-

J.L. Wolf, Pinot Noir Rose
\$11 gl / \$38 btl - Pfalz, Germany

Gerard Bertrand, Gris Blanc Grenache Gris Rose
\$11 gl / \$38 btl - Languedoc Roussillon, France

-Red-

Maison L'Envoye, Cote du Py Morgon, Gamay
\$12 gl / \$38 btl - Burgundy, France

Domaine de Cristia, Cotes Du Rhone, Grenache
\$12 gl / \$38 btl - Southern Rhone, France

Azienda Vinicola Cherchi, Isola dei Nuraghi, Cagnulari
\$13 gl / \$46 btl - Sardinia, Italy

Au Bon Climat, Santa Barbara County, Pinot Noir
\$14 gl / \$46 btl - Santa Barbara County, California

Domaine des Lises, Crozes-Hermitage Equinoxe, Syrah
\$13 gl / \$50 btl - Rhone Valley, France

Domaine Grosbois, La Cuisine de Ma Mere, Chinon
\$13 gl / \$50 btl - Loire Valley, France

Joseph Drouhin, Cote de Beaune Villages, Pinot Noir
\$15 gl / \$55 btl - Burgundy, France