

## STARTERS

- AHI TUNA NACHOS | sesame crusted, wasabi crème fraiche, served on crispy wontons 11.
- GARLIC KNOTS & PEPPERONI ROSETTES | pizza dough & pinwheel shaped pepperoni 8.
- BRAISED SHORT RIB NACHOS | house tortilla chips, refried beans, pico de gallo, avocado, short rib, Monterey jack cheese & jalapeños 9.
- ASPARAGUS & GREEN BEAN TEMPURA | tempura battered, sweet plum sauce & Sriracha mayo 8.
- BRACKETS BRUSCHETTA | tomato, basil, black beans, cilantro, jalapeño, avocado & queso fresco 11.
- WOOD FIRED CLAMS | white wine, pancetta, arugula, served in cast iron skillet, crispy bread 11.
- CEVICHE | citrus marinated seafood, avocado mousse, flying fish roe & crispy chips 11.
- JUMBO WINGS | savory lemoncello & pepper [or] traditional buffalo, with ranch six wings 5. | twelve wings 10. | eighteen wings 15.

## SANDWICHES

Served with matchstick fries & stone-ground mustard aioli

- BRACKETS BURGER | Texas kobe, crumbled blue cheese, avocado, pancetta, basil mustard, arugula, chili peppers & an onion ring on brioche bun 11.
- CLASSIC BURGER | sharp cheddar, lettuce, tomato, pickle, ancho ketchup, stone-ground mustard & chipotle mayo on brioche bun 8.
- GRILLED CHICKEN | open-faced, provolone, arugula, tomato & onion on baguette 11.
- TURKEY & PROSCIUTTO CLUB | pancetta, Swiss, avocado, lettuce, tomato & chipotle aioli on Texas toast 10.
- CLASSIC CUBAN | slow-roasted pork, ham, Swiss, pickle & stone-ground mustard on a pressed baguette 10.

Served with the house salad

- ITALIAN CLUB | prosciutto, sopressata, prosciutto cotto, provolone, cherry tomatoes & arugula on wood oven bread 10.
- SAUSAGE & PEPPERS | Jimmy's sausage, oven-roasted peppers & onions, Italian tomatoes, mozzarella, fresh basil on wood oven bread 11.
- ROASTED VEGETABLE | portabello mushroom, bell peppers, zucchini & caramelized onions 10.

## ENTREES

- WOOD FIRED CHICKEN | half semi-boneless chicken, seasonal vegetables & wild mushroom risotto 15.
- SHRIMP & GRITS | white wine sautéed shrimp, garlic, bacon, over jalapeño polenta & smoked paprika butter 19.
- MARKET FISH | chef's preparation MKT
- AHI TUNA | sesame encrusted, pink peppercorn demi & sautéed garlic spinach 25.
- LOBSTER RAVIOLI | hand made ravioli, white wine sage crème 28.
- PAN-SEARED SCALLOPS | Jimmy's sausage risotto, bell pepper & tomato romesco 29.
- WOOD FIRED PORK CHOP | sweet potato mash & plum demi 16.
- CABERNET BRAISED SHORT RIBS | stone-ground grits & seasonal vegetables 21.
- COWBOY RIBEYE | 16 oz bone-in, ancho-chili rubbed, garlic mashed potatoes, green beans & tobacco onions 26.
- FILET OF BEEF | cilantro chimichurri, globe carrots, cipollini onions & garlic mashed potatoes 23.

## SLIDERS

- Served three to an order on potato bread with matchstick fries & stone-ground mustard aioli 10.
- PULLED PORK | Texas cabbage & Sriracha mayo
- FRIED CHICKEN | chipotle honey
- KOBE BEEF | white cheddar, grilled scallion & spicy BBQ
- SHORT RIB | au jus & cotija cheese

## SOUPS & SALADS

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|-----------------|----|----------------|----|
| SOUP OF THE DAY | 6. | BRACKETS CHILI | 7. |
|-----------------|----|----------------|----|
- HOUSE SALAD | mixed greens, cherry tomato, cucumber, Parmesan crisp & champagne vinaigrette 6.
- CAESAR | grilled romaine hearts, focaccia croutons, shaved Parmesan & house made dressing 7.
- BRACKETS COBB | diced tomato, applewood smoked bacon, avocado, blue cheese, green beans, grilled chicken, chopped egg & jalapeño blue cheese dressing 9.
- SPINACH, FENNEL & APPLE SALAD | shaved fennel, granny smith apples, candied pecans, baby spinach & shallot vinaigrette 9.
- Add shrimp 9. Add chicken 6.

## SIDES

- All sides 7.
- ELOTES | off the cob, crème fraiche, cotija cheese, smoked paprika, mayo & lime
- MATCHSTICK FRIES | with stone-ground mustard aioli
- SWEET POTATO CHIPS | with sweet plum sauce
- SEASONAL VEGETABLES | sautéed in garlic & white wine

WOOD FIRED MAC & CHEESE | Parmesan, cotija, jack, white cheddar & marscapone

- CHEDDAR GRITS | a southern classic
- GRILLED ASPARAGUS | with champagne sauce
- SAUTEED SPINACH | with garlic
- ONION RINGS | battered & served with three dipping sauces
- GARLIC MASHED POTATOES | hand-mashed

## DRINKS

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|------------------------------------|----|-------------|----|
| SOFT DRINKS                        | 2. | ILLY COFFEE | 3. |
| ICED TEA                           | 2. | ESPRESSO    | 3. |
| PANNA STILL WATER (LITER)          | 6. | CAPPUCCINO  | 4. |
| PELLIGRINO SPARKLING WATER (LITER) | 6. |             |    |



## IL CANE ROSSO PIZZAS

Authentic Neapolitan-style Pizzas

- MARINARA | Italian tomatoes, garlic, basil, oregano & sea salt 10.
- MARGHERITA | Italian tomatoes, house-pulled mozzarella & basil 12.
- MUSHROOM | Italian tomatoes, house-pulled mozzarella, basil & roasted mushrooms 13.
- JIMMY'S SAUSAGE | Italian tomatoes, house-pulled mozzarella, basil & Jimmy's sausage 14.
- SOPRESSATA | Italian tomatoes, house-pulled mozzarella, basil & sopressata 14.
- SAUSAGE & MUSHROOM | Italian tomatoes, house-pulled mozzarella, basil, Jimmy's sausage & mushrooms 14.
- TUSCAN | Italian tomatoes, house-pulled mozzarella, basil, hot sopressata & Jimmy's sausage 14.
- NEW HAVEN CLAM | clams, caramelized onion, roasted garlic, pancetta & pecorino 15.

- HANGOVER HELPER | trust your pizzaiolo... always loaded, always spicy 15.
- SOPRESSATA, SAUSAGE & MUSHROOM | Italian tomatoes, house-pulled mozzarella, basil, Jimmy's sausage, hot sopressata & mushrooms 15.
- CAPRICCIOSA | Italian tomatoes, house-pulled mozzarella, basil, prosciutto, artichokes, olives & mushrooms 15.
- VEGETABLE | Italian tomatoes, house-pulled mozzarella, artichokes, olives, mushrooms, onions & cherry tomatoes 15.
- CALZONE | Italian tomatoes, house-pulled mozzarella, basil, ricotta, prosciutto & basil 10.
- PIZZA OF THE DAY | ask your server about our daily specialty pizza 12.



Our authentic Neapolitan pizzas adhere to the guidelines established by L'Associazione Verace Pizza Napoletana; ensuring you are enjoying the next best thing to a trip to Naples. Our pizzas are made with imported Italian flour, Italian plum tomatoes & house-pulled mozzarella; cooked for just 60 seconds in our 900 degree, Texas oak burning wood oven.