

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.

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.

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

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

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

- 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.

SIGNATURE COCKTAILS

CURLEY PUNCH mango black tea infused rum, spiced rum, honey, cinnamon, pineapple, bitters & nutmeg	9.
PISCO SOUR grape brandy, lemon, lime, egg white & bitters	9.
PIMM'S CUP gin, elderflower liqueur, orange, lemon, lime, cucumber & spice	10.
BRACKETS BLOODY MARY house made Mary mix, extravagant garden garnish	10.
ELDERBERRY bourbon, elderflower liqueur, strawberry, bitters & lemon	10.
CUCUMBER GIMME cucumber, vodka, sake & lime	10.
PEACH TEA sweet tea vodka, orange liqueur, peach nectar, lemon & lime	11.
APPLE RUSH cinnamon infused tequila, apple liqueur, agave nectar & lime	11.
BACON WHISKEY MANHATTAN applewood bacon infused bourbon, bitters & orange zest	12.
HER ALIBI cognac, white chocolate, dark chocolate, vanilla & cream	12.

DRAFT

	16oz PINT	24oz FROSTY MUG
REAL ALE FIREMAN'S #4	5.	8.
BLUE MOON	6.	9.
SHINER BOCK	5.	8.
STELLA ARTOIS	6.	9.
BOULEVARD PALE ALE	6.	9.
RAHR (SEASONAL)	6.	9.

BOTTLED BEER

MILLER LIGHT	5.	CORONA LIGHT	6.5
COORS LIGHT	5.	NEGRA MODELO	6.5
BUD	5.	RAHR "UGLY PUG"	6.5
CORONA	5.	SHINER HEFEWEIZEN	6.5
BUD LIGHT	5.	PERONI	6.5
MICHELOB ULTRA	5.	ABITA PURPLE HAZE	7.
PILSNER URQUELL	5.	FAT TIRE	7.
SAM ADAMS	5.	CHIMAY RED 7%	8.
ST PAULI GIRL NA	5.	CRISPIN CIDER	8.
BUCKETS OF THE ABOVE BEERS ARE AVAILABLE FOR \$20 [bucket includes 5 beers]		HOEGAARDEN	7.
HEINEKEN	5.5	BASS	7.
RED STRIPE	5.5	GUINNESS	7.
BODDINGTON	6.	SMITHWICKS	7.
PACIFICO	6.	MAREDSOUS 10 10%	9.
NEW CASTLE	6.	BLUE MOON	
		GRAND CRU (750ML)	9.5

DESSERTS

S'MORES CALZONE chocolate & marshmallow filled calzone, baked in a wood burning oven until golden brown, topped with caramelized sugar	6.
ZEPPOLE fried doughnut-like dough, powdered sugar dusted & warm chocolate sauce	6.
CHOCOLATE PEANUT BUTTER CHEESECAKE cookie crust, peanut butter whipped cream, chocolate drizzle & peanut butter cup crumbles	7.
RED VELVET CHEESECAKE chocolate crust, whipped cream & red velvet cake crumbles	7.
FLOURLESS BLACK FOREST CAKE fresh berries	7.
BRACKETS CHOCOLATE TACO chocolate filled almond brittle taco shell, topped with fresh berries & wild berry drizzle	8.
HOUSE MADE CANOLI chocolate mousse tiramisu mousse cappuccino mousse one canoli 4. three canolis	9.

WINE

[CHARDONNAY]

	GLASS	BOTTLE
MONTES CLASSIC SERIES Chardonnay, Chile '08	7.	28.
HESS ESTATE SHIRT TAIL CREEK Chardonnay, Monterey '09		34.
SONOMA CUTRER Chardonnay, Russian River '08	12.	48.
MER SOLEIL SILVER Unoaked Chardonnay, Monterey '07		60.
CAKEBREAD Chardonnay, Napa Valley '08		99.

[OTHER WHITES]

CITRA Pinot Grigio, Abruzzo '08	6.	24.
CHATEAU ST. MICHELLE Riesling, Columbia Valley '09	7.	28.
OMAKA SPRINGS Sauvignon Blanc, Marlborough '08	9.	36.
MASI MASIANCO Pinot Grigio, Veneto NV		40.
CONO SUR RESERVA Sauvignon Blanc, Casablanca Valley '07		60.
SOKOL BLOSSER "EVOLUTION # 9" White Blend, Oregon NV		45.
SANTA MARGARITA Pinot Grigio, Trentino-Alto Adige '09		56.
CERETTO BLANGE Arneis, Piedmont '08		65.

[PINOT NOIR]

MARK WEST Pinot Noir, California '08	8.	32.
BYRON Pinot Noir, Santa Barbara '08		44.
BELLE GLOS MEIOMI Pinot Noir, Sonoma Coast '08		52.
PAUL DOLAN Pinot Noir, North Coast '08		66.
ARGYLE "NUTHOUSE" Pinot Noir, Willamette Valley '08		99.

[MERLOT]

SANTA EMA RESERVE Merlot, Chile '07	9.	36.
MARKHAM Merlot, Napa Valley '08		48.
FERRARI-CARANO Merlot, Sonoma '07		60.
DUCKHORN Merlot, Napa Valley '07		99.

[CABERNET SAUVIGNON]

KAIKEN Cabernet Sauvignon, Mendoza '07	9.	36.
PASCUAL TOSO Cabernet Sauvignon Estate, Mendoza '07		44.
MONTES ALPHA Cabernet Sauvignon, Chile '07		52.
RODNEY STRONG Cabernet Sauvignon, Sonoma '07	15.	60.
FRANCISCAN Cabernet Sauvignon, Napa Valley '06		70.
TREFETHAN Cabernet Sauvignon, Napa Valley '07		80.
MOUNT VEEDER Cabernet Sauvignon, Napa Valley '06		99.
RUBICON ESTATE "CASK" Cabernet Sauvignon, Napa Valley '06		99.

[BLENDS]

HAYMAN & HILL Meritage, Napa Valley '08	11.	44.
SECCO-BERTANI VALPOLICELLA Ripasso, Verano '06		56.
ESTANCIA Meritage, Alexander Valley '08		68.
FRANCISCAN MAGNIFICAT Meritage, Napa Valley '06		99.

[OTHER REDS]

PASCUAL TOSO Malbec, Mendoza '08	8.	32.
ROCCO DELLA MACIE Chianti Classico Riserva, Tuscany '08		48.
MONTES ALPHA Syrah, Colchagua Valley '07		48.
BODEGA NORTON RESERVA Malbec, Mendoza '06		52.
YANGARRA ESTATE Shiraz, McLaren Vale '07		62.
ACHAVAL FERRER Malbec, Mendoza '08		68.
STAG'S LEAP WINERY Petit Syrah, Napa Valley '07		99.
TASSINAIA Sangiovese, Tuscany '05		99.
ARTEZIN Zinfandel, Mendocino County '07	10.	40.
LAYER CAKE Shiraz, South Australia '09	11.	44.
JOEL GOTT Zinfandel, California '07		48.
MASI COSTASERA AMARONE Corvina, Veneto '06		99.
MONTES PURPLE ANGEL Carmenere, Chile '07		99.

[SPARKLING]

PASCUAL TOSO SPARKLING Sparkling, Argentina	8.	32.
DOMAINE MUMM NAPA BRUT PRESTIGE Sparkling, Napa Valley		48.
TATtinger BRUT PRESTIGE ROSE Sparkling, France		99.
PERRIER JOUET FLEURS DE CHAMPAGNE Sparkling, France		210.

BRACKETS

DALLAS

TASTES LIKE A WIN

GAMES AVAILABLE FOR RENTAL

POOL | \$10 an Hour
PING PONG | \$10 an Hour
Wii | \$10 an Hour Per controller

See your Server for details.