

# MENU

BRANDING IRON  
BAR & GRILL

## STARTERS

### Crispy Calamari

Served with Sherry wine tomato sauce & grilled lemon.  
**\$15.95**

### Cheese Curds

Lightly breaded cheese curds served with homemade ranch.  
**\$12.95**

### Guacamole

Smashed avocado, red onion, tomatoes, jalapenos, cilantro, lime, & salt.  
**MP**

### Steak Bites\*

Bite sized pieces of tender steak fillet flame grilled and served with mushrooms and a classic Diane sauce.  
**\$16.95**

### Buffalo Chicken Dip

Shredded chicken mixed with a creamy buffalo sauce, & cream cheese to make a perfect dip for our homemade garlic parmesan pita bread.  
**\$13.95**

### Camarones Zarandeados\*

Grilled butterflied shrimp served with our homemade special sauce & garlic bread.  
**\$16.95**

### Chips & Mango Salsa

Homemade tortilla chips served with our mild homemade mango salsa.  
**\$6.95**

## SALADS & SOUPS

### Garden Salad **\$7.95**

Lettuce, tomatoes, cucumbers, red onions, croutons, with your choice of dressing.

### Caesar Salad\* **\$9.95**

Heart of romaine lettuce tossed in creamy Caesar dressing topped with garlic croutons and parmesan cheese.

### Avocado Salad **\$11.95**

Baby field greens, cherry tomatoes, avocados, red onions, cucumbers, corn, served with chipotle ranch.

Add Chicken.....**\$6.00**

Add Shrimp.....**\$9.00**

Add Steak Filet\*.....**\$14.00**

## DRESSINGS

Ranch, Italian, Caesar\*,  
Balsamic, Bleu Cheese,  
Chipotle Ranch

## WINGS

Traditional or Boneless

10 Piece **\$13.95**

20 Piece **\$24.95**

Mango Habanero

Sweet Chili

Buffalo

Kicking Garlic

Lemon Pepper Rub

Mild Honey BBQ

Garlic Parmesan

Served with Celery & Carrots  
Your Choice of Ranch, or Bleu  
Cheese.



### Soup of the Day **\$5.95**

Ask your server what the soup of the day is!

### Baked French Onion **\$6.95**

Prepared with caramelized onions in a beef broth topped with melted Swiss cheese.

## BUILD YOUR OWN PIZZA & FLATBREAD

STARTING AT

Small Pizza.....**\$12.95**

Large Pizza.....**\$18.95**

Flatbread.....**\$13.95**

Sausage ..... \$3.00

Pepperoni ..... \$3.00

Mushroom ..... \$3.00

Onion ..... \$3.00

Tomato ..... \$3.00

Green Pepper ..... \$3.00

Jalapeno ..... \$3.00

Giardiniera ..... \$3.00

## BEVERAGES

Pepsi ..... \$3.50

Diet Pepsi ..... \$3.50

Dr. Pepper ..... \$3.50

Starry ..... \$3.50

Orange Crush ..... \$3.50

Lemonade ..... \$3.50

Raspberry Iced Tea ..... \$3.50

Unsweetened Iced Tea ..... \$3.50

3% Credit Card Surcharge

20% Gratuity added for parties of 6 or more  
MAXIMUM OF 2 CHECKS PER TABLE

\*CONSUMER ADVISORY\*

CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

# BURGERS & HANDHELDS

# SIDES

<b>Classic Burger*</b>	<b>\$14.95</b>
8oz patty, lettuce, tomato, red onion, pickle, mayonnaise, served on a brioche bun.	
<b>House Burger*</b>	<b>\$15.95</b>
8oz patty, lettuce, caramelized onion, jalapeno bacon, chipotle ranch, served on a brioche bun.	
<b>Diablo Burger*</b>	<b>\$16.95</b>
8oz patty, lettuce, tomato, jalapeno bacon, avocado, ghost pepper cheese, hot salsa, served on a brioche bun.	
<b>Avocado Smash Burger*</b>	<b>\$15.95</b>
8oz patty, avocado smash, chipotle ranch, lettuce, tomato, red onion, pickle, served on a brioche bun.	
<b>Filet Steak Sandwich*</b>	<b>\$20.95</b>
6oz filet mignon topped with caramelized onions, peperonata, baby greens, and chimichurri served on garlic French bread.	
<b>Quesabirria</b>	<b>\$13.95</b>
Corn tortillas filled with birria styled beef, melted cheese, onions, cilantro, pan fried served with a side of consommé.	
<b>Turkey Bacon Avocado Panini</b>	<b>\$14.95</b>
Sliced turkey breast, bacon, tomato, avocado, mozzarella cheese, chipotle ranch.	
<b>Buffalo Chicken Wrap</b>	<b>\$13.95</b>
Breaded chicken tossed in buffalo and ranch sauce served with lettuce tomatoes, & cheese blend.	

Side Salad .....	\$5.95
Asparagus .....	\$5.95
Mac & Cheese .....	\$5.95
Mexican Rice .....	\$5.95
Sauteed Mushrooms .....	\$5.95
Onion Rings .....	\$5.95
Refried Beans .....	\$5.95
French Fries .....	\$5.95
Creamy Coleslaw .....	\$5.95
Mashed Potatoes .....	\$5.95
Baked Potato .....	\$5.95
Mexican Rice .....	\$5.95

# BRANDING IRON FEATURES

# MAIN DISHES

<b>BBQ Eggroll</b>	<b>\$12.95</b>
Three of our mouthwatering BBQ pulled pork and tangy slaw wrapped tightly in a crispy golden-brown wonton.	
<b>Beef Brisket Sandwich &amp; Fries</b>	<b>\$14.95</b>
Slow Smoked for 12-14 hours over hickory wood, sliced and tossed in our homemade BBQ sauce, served on a brioche bun. Slaw on the side.	
<b>Branding Iron Burger &amp; Fries*</b>	<b>\$14.95</b>
8oz patty, homemade BBQ sauce, bacon, melted cheddar cheese, fried onion ring, served on a brioche bun. Slaw on the side.	
<b>Smoked Beef Brisket</b>	<b>\$18.95</b>
Rubbed with our secret brisket rub, then slow smoked for 12-14 hours over a hickory wood served with two of our sides.	
<b>Baby Back Ribs Full Slab</b>	<b>\$27.95</b>
We slow smoke the finest ribs using our homemade rub, then finish on the grill with our mouthwatering Branding Iron BBQ sauce, served with two of our sides.	
<b>Baby Back Ribs Half Slab</b>	<b>\$17.95</b>
We slow smoke the finest ribs using our homemade rub, then finish on the grill with our mouthwatering Branding Iron BBQ sauce, served with two of our sides.	

<b>Victory Pasta</b>	<b>\$16.95</b>
Grilled chicken breast, applewood bacon, cherry tomatoes, & scallions tossed with white wine gouda cream sauce topped with pecorino romano and parsley. Served with a house soup or side salad.	
<b>Creamy Poblano Pasta</b>	<b>\$16.95</b>
Grilled chicken breast and linguini pasta smothered in applewood bacon, and roasted poblano sauce. Served with a house soup or side salad.	
<b>Fun Guy Chicken</b>	<b>\$19.95</b>
Pan seared chicken breast smothered in a creamy mushroom sauce. Served with mashed potatoes and asparagus.	
<b>Carne Asada*</b>	<b>\$28.95</b>
7oz prime skirt steak, Mexican rice, refried beans, guacamole, grilled onions, grilled jalapenos, and corn tortillas.	
<b>Steak Diane*</b>	<b>\$29.95</b>
8 oz of freshly cut tender filet medallions accompanied by a vintage Diane sauce, served with garlic mashed potatoes and asparagus.	
<b>Camarones Al Mojo De Ajo</b>	<b>\$24.95</b>
Mexican garlic shrimp, served with white rice, garlic bread, and a house salad.	
<b>Birria Plate</b>	<b>\$18.95</b>
Tender juicy birria served with rice, refried beans, consommé, cilantro, diced onion, on corn tortillas.	
<b>Al Pastor Taco Dinner</b>	<b>\$11.95</b>
Two al pastor tacos, served with Mexican rice and refried beans.	
<b>Citrus Glazed Salmon</b>	<b>\$25.95</b>
Citrus glazed salmon topped with peperonata, served with a side of mashed potatoes and asparagus.	