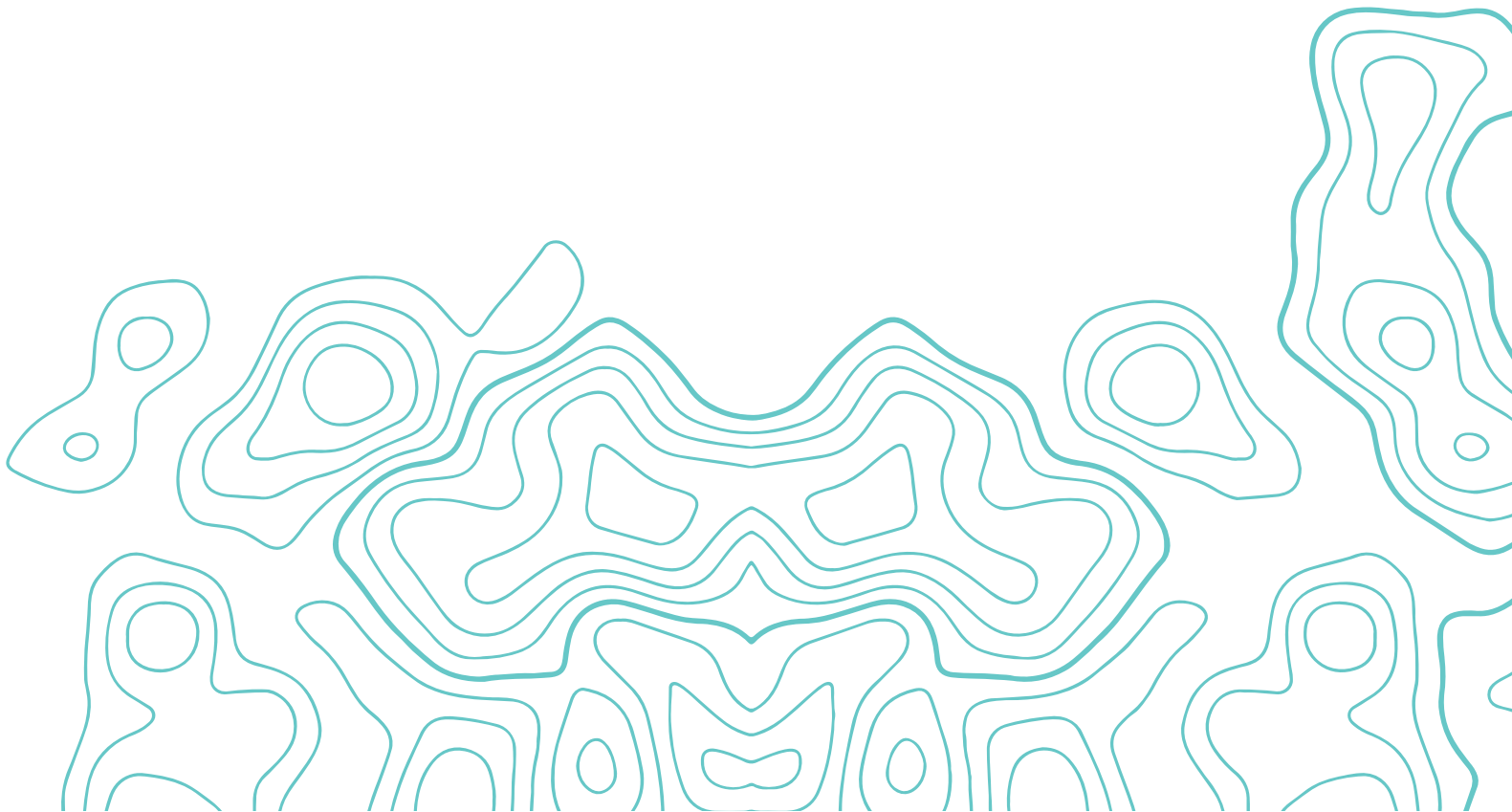


480  
BAR

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“The best memories are made with the ones you love,”  
- Michael, Michèle, Mélanie and Mathieu.



## APPETIZERS

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<b>Guacamole</b> Fresh Avocado, Onions, Tomato, Corn Tortilla	<b>\$24</b>
<b>Fresh Snapper Ceviche</b> Fresh Citrus, Jalapeño Peppers, Onion, Garlic, Cilantro, EVOO, Citrus Sea Salt	<b>\$30</b>
<b>Homemade Hummus Crudités</b> Seasonal Vegetables	<b>\$26</b>
<b>Tuna Tartare</b> Local Fresh Tuna, Passion Fruit Ponzu, Cucumber, Orange, Red Onion, Sesame Seed Oil, Avocado, Sesame Seeds	<b>\$38</b>

## SALADS

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<b>Greek Salad</b> Romaine Lettuce, Red Onion, Cherry Tomato, Feta Cheese, Cucumber, Peppers, Kalamata Olives, Oregano, Greek Dressing	<b>\$24</b>
<b>Caesar Salad</b> Romaine Lettuce, Croutons, Parmesan Cheese, Caesar Dressing	<b>\$24</b>
<b>Raspberry Salad</b> Mixed Greens, Goat Cheese, Candied Walnuts, Champagne Raspberry Vinaigrette	<b>\$24</b>
<b>480 Salad</b> Romaine Lettuce, Cucumber, Cherry Tomato, Goat Cheese, Pickled Onions, Avocado, Spicy Mayo, Champagne Raspberry Vinaigrette Add: Shrimp \$22 Chicken \$16 Steak \$22	<b>\$28</b>

## MAIN COURSE

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<b>Vegetable Wrap</b> Grilled Marinated Vegetables, Fresh Herbs, Feta Cheese, Spinach Wrap	<b>\$26</b>
<b>Briland Burger</b> 8 oz Signature Beef Blend, Applewood-Smoked Bacon Jam, Oven-Dried Heirloom Tomatoes, Garlic Mayo, Mustard, White Cheddar, Brioche Bun	<b>\$34</b>
<b>Tuna Taco</b> Local Fresh Tuna, Pickled Onion, Sesame Seed, Spicy Mayo, Cilantro, Avocado	<b>\$34</b>
<b>Grilled Chicken Sandwich</b> Caribbean Seasoned Chicken Breast, Lettuce, Tomato, Onion, Honey Mayo, Brioche Bun	<b>\$28</b>
<b>Beef Skewer</b> 8 oz Filet Mignon, Grilled Vegetables, Rice, Chimichurri Sauce	<b>\$45</b>
<b>Shrimp Skewer</b> Grilled Marinated Shrimp, Grilled Vegetables, Mixed Greens, Rice, Chimichurri Sauce	<b>\$40</b>
<b>Lamb Chops</b> Grilled Vegetables, Whipped Potatoes, Mint Chimichurri	<b>\$62</b>
<b>Filet Mignon</b> 8 oz Filet Mignon, Grilled Asparagus, Whipped Potatoes <i>Served with Peppercorn Sauce or Chimichurri Sauce</i>	<b>\$74</b>

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

## SIGNATURE COCKTAILS

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<b>Spicy Señorita</b> Tanteo Jalapeño, Cointreau, Mango Purée, Fresh-Squeezed Citrus, Tajín, Ginger Sugar Reduction	<b>\$24</b>
<b>Briland Martini</b> Grey Goose Le Poire, Cucumber Cordial, St-Germain, Fresh-Squeezed Citrus	<b>\$24</b>
<b>Briland Collins</b> Ketel One, Fresh-Squeezed Citrus, Chinola, Passion Fruit Purée, S.Pellegrino, Thyme, Sugar Reduction	<b>\$24</b>
<b>Tropical Moments</b> Planteray 3 Stars, Planteray Original Dark, Coconut Rum, Orange Juice, Pineapple Juice, Crème de Mûre, Fresh-Squeezed Citrus, Sugar Reduction	<b>\$24</b>
<b>Briland Blanca</b> Don Julio Blanco, Grey Goose Orange, Fresh-Squeezed Citrus, Pineapple Juice, S.Pellegrino, Orange Bitter, Sugar Reduction	<b>\$24</b>
<b>480</b> Bulleit Bourbon, Peach Schnapps, Coconut Rum, Red Bull, Crème de Mûre	<b>\$24</b>
<b>Smoked Old Fashioned</b> Bulleit Bourbon, Bitter Mix, Brown Sugar Reduction, Smoked with Wood	<b>\$28</b>

## FAMILY FAVORITES

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<b>Mikey's Poison</b> Grey Goose, S.Pellegrino Limonata, Club Soda, Mint	<b>\$22</b>
<b>DW</b> Ketel One, Tonic, Lime	<b>\$22</b>
<b>Yellow Truck Mule</b> Ketel One, Fresh-Squeezed Citrus, Ginger Beer	<b>\$22</b>
<b>Jacques Spritz</b> Aperol, Prosecco, S.Pellegrino	<b>\$22</b>
<b>Miche</b> Tito's Handmade, Pineapple Juice	<b>\$22</b>
<b>Raj Tea</b> Ketel One, Planteray 3 Stars, Don Julio Blanco, Cointreau, Tanqueray No. Ten, Coca-Cola	<b>\$22</b>
<b>Chlever</b> Casamigos Blanco, Siete Misterios Doba-Yej Mezcal Joven, Fresh-Squeezed Orange Juice, Grand Marnier, Blue Agave	<b>\$22</b>
<b>Weeny Tea</b> Tito's Handmade, Snapple Peach Iced Tea	<b>\$22</b>
<b>Mia Mor</b> Tanteo Blanco, St-Germain, Italicus, Fresh-Squeezed Citrus, Grapefruit Juice, Foam Drop, Thyme Reduction	<b>\$24</b>



## CLASSIC COCKTAILS

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<b>Old Fashioned</b> Woodford Reserve, Orange Bitters, Brown Sugar Reduction	<b>\$22</b>
<b>Espresso Martini</b> Ketel One, Mr Black, Espresso, Vanilla Sugar Reduction	<b>\$22</b>
<b>Cosmopolitan</b> Ketel One, Cointreau, Fresh-Squeezed Citrus, Cranberry Juice	<b>\$22</b>
<b>Mojito</b> Planteray 3 Stars, Fresh-Squeezed Citrus, Mint, Club Soda, Sugar Reduction (Frozen +\$3)	<b>\$22</b>
<b>Whisky Sour</b> Woodford Reserve, Fresh-Squeezed Citrus, Egg Whites, Sugar Reduction	<b>\$22</b>
<b>Negroni</b> Tanqueray No. Ten, Campari, Cocchi Vermouth di Torino, Orange Bitters	<b>\$22</b>
<b>Bloody Mary</b> Grey Goose, Tomato Juice, Tabasco, Worcestershire, Olive Juice, Fresh-Squeezed Citrus, Celery Salt, Bacon, Spices	<b>\$28</b>

## MELANIE'S SPRITZ

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<b>London Spritz</b> Bombay Sapphire, Crème de Pêche, Fresh-Squeezed Citrus, Fresh-Squeezed Orange Juice, Scarpetta Prosecco, S.Pellegrino, Sugar Reduction	<b>\$26</b>
<b>Blueberry &amp; Lavender</b> Grey Goose Le Citron, Muddled Blueberries, Fresh-Squeezed Citrus, S.Pellegrino, Scarpetta Prosecco, Lavender Bitters, Mint, Sugar Reduction	<b>\$26</b>
<b>Sunset Spritz</b> Don Julio Reposado, Aperol, Scarpetta Prosecco, Fresh-Squeezed Citrus, Fresh-Squeezed Orange Juice, Sugar Reduction	<b>\$26</b>
<b>Sunny Days</b> Ketel One, Strawberries, Fresh-Squeezed Citrus, Scarpetta Prosecco, Grand Marnier, Sugar Reduction	<b>\$26</b>
<b>Briland Spritz</b> Hendrick's, Fresh-Squeezed Citrus, Scarpetta Prosecco, S.Pellegrino, Basil, Ginger Sugar Reduction	<b>\$26</b>



## SPARKLING WINE

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<b>Scarpetta Prosecco DOC Brut</b> Friuli, Italy <i>Quintessentially Dry Prosecco That Makes The Perfect Aperitivo</i>	<b>\$22 / \$100</b>
<b>Perrier-Jouët Grand Brut Champagne</b> , France 375ml <i>Delicate, Elegant &amp; Well-Balanced, Fresh Yellow Fruits, Vanilla And Butter Notes</i>	<b>--- / \$120</b>
<b>Veuve Clicquot Brut</b> , France <i>Radiant, Bright Yellow Fruits, Brioche and Fresh Nuts</i>	<b>--- / \$200</b>
<b>Perrier-Jouët Grand Brut Champagne</b> , France <i>Delicate, Elegant &amp; Well-Balanced, Freshness, Yellow Fruits, Vanilla And Butter Notes</i>	<b>--- / \$220</b>
<b>Dom Pérignon Champagne</b> , France <i>Dom Is Built On Power, The '12 Brings It In Spades, Long And Powerful</i>	<b>--- / \$750</b>

## WHITE WINE

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<b>Scarpetta Pinot Grigio</b> Friuli, Italy <i>Serious Pinot Grigio With Depth, Power And Minerality</i>	<b>\$20 / \$95</b>
<b>Luigi Baudana 'Dragon' Langhe Bianco Nascetta/Riesling</b> Piemonte, Italy <i>Unique Blend From The Langhe Hills That Is Ripe &amp; Crisp And Sure To Please Lovers Of Everything From Sancerre To Chablis</i>	<b>\$22 / \$100</b>
<b>LIOCO Sonoma County Chardonnay '22</b> Sonoma, California <i>Tangy, Texturized, Energetico, Balanced with Earthy, Stony, Florals &amp; Citrus Flavors</i>	<b>\$28 / \$130</b>
<b>Duckhorn Sauvignon Blanc</b> St. Helena, California <i>New World Sauvignon Blanc</i>	<b>\$30 / \$150</b>
<b>Domaine De Oliveira Lecestre Chablis</b> Burgundy, France <i>Classic Chablis That Is Sunny &amp; Bright. Oysters And Chablis Are One Of Life's Great Pleasures</i>	<b>\$34 / \$160</b>
<b>Pra 'Monte Grande' Soave Classico Garganega</b> Veneto, Italy <i>Textural Richness Meets Dynamic Lively Acidity, Exotic Fruit And Fleshy Yellow Citrus</i>	<b>--- / \$170</b>
<b>Domaine Vacheron Sancerre Blanc</b> Sancerre, France <i>Probably The Best Sancerre We Have Tried, Elegant</i>	<b>--- / \$180</b>
<b>Sigalas Assyrtiko</b> Santorini, Greece <i>Mineral Taste As A Result Of Santorini's Unique Terroir, Punch Of Citrus And Peach, Long Finis</i>	<b>--- / \$240</b>
<b>Nickel &amp; Nickel Truchard Vineyard Chardonnay</b> Napa Valley, California <i>Pear, Melon And Green Apple, Creamy And Silky. Carries Fruit Into The Mouthwatering Finish</i>	<b>--- / \$270</b>

## ROSÉ

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<b>'Ott BY.OTT' Côtes de Provence</b> Provence, France <i>No Summer Afternoon Is Complete Without A Pale Pink Wine From Provence</i>	<b>\$22 / \$115</b>
<b>Poggio Anima "Raphael" Rosato '23</b> Sicily, Italy <i>Round and Juicy Rosé with Peppery and Floral Aromas Mingling with Ripe Red Berries</i>	<b>\$22 / \$115</b>
<b>Domaines Ott 'Château Romassan'</b> Provence, France <i>The Seminal Provence Rosé Known Over The World For Its Greatness And Bottle</i>	<b>--- / \$210</b>

## RED WINE

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<b>G.D. Vajra Langhe Rosso</b> Piemonte, Italy <i>Brilliant Blend That Sings With Wild Berries &amp; Cherries And Pairs Famously With Pasta, Pork And Pizza</i>	<b>\$20 / \$95</b>
<b>Julien Cécillon Les Graviers Syrah</b> Rhône, France <i>Gorgeous, Deeply Colored, Fragrant Northern Rhône Syrah, This Is A Thrilling Red That Shows Well</i>	<b>\$22 / \$100</b>
<b>Bonanza Cabernet Sauvignon</b> California, USA <i>From The Creators Of Caymus, This Sultry Cab Has Smooth Oaky Notes And A Dark Berry Finish. A Classic Cabernet That Aims To Drink Like Its Famous Cousin</i>	<b>\$24 / \$110</b>
<b>Decoy By Duckhorn Merlot</b> Sonoma County, California <i>Refined Tannins And Rustic Undertones, This Alluring Merlot Offers Juicy Layers Of Black Cherry, Raspberry And Plum</i>	<b>\$26 / \$120</b>
<b>Istine Chianti Classico</b> Tuscany, Italy <i>An Absolutely Beautiful Expression Of Chianti- No Foreign Grapes, No French Oak- Just Pure Sour Cherries, Sandalwood &amp; Spice</i>	<b>\$28 / \$140</b>
<b>Paul Hobbs Pinot Noir</b> Russian River Valley, California <i>Its Great! Powerful, Crisp, Velvet Tannins Wild Cherry, Crushed Pomegranate Seeds, &amp; Hints Of Sage</i>	<b>\$32 / \$160</b>
<b>Brezza Langhe Nebbiolo</b> Piemonte, Italy <i>Mouthwatering Example Of Fresh &amp; Ready Nebbiolo From A Fantastic Barolo Producer</i>	<b>--- / \$140</b>
<b>Piedrasassi 'Rim Rock' Syrah</b> Arroyo Grande Valley, California <i>Funky Nose Of Earthy Mushroom, Killer Wine, Oak And Dark Fruit With Pepper And Spices, Perfect With Meats Or Just By Itself</i>	<b>--- / \$235</b>
<b>The Prisoner Red Blend</b> Rutherford, California <i>Sleek &amp; Polished with Roasted Black Fruits</i>	<b>--- / \$250</b>
<b>Silver Oak Cabernet Sauvignon</b> Napa Valley, California <i>Ruby In Color. It's Expressive, Yet Luxurious, With An Even Balanced Finish</i>	<b>--- / \$365</b>
<b>Louis Latour Pommard</b> Bordeaux, France <i>This Village Wine Reveals An Intense Bouquet Of Dark Red Summer Fruits</i>	<b>--- / \$495</b>

## BOTTLED BEER

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<b>Sands</b> Bahamas	<b>\$10</b>
<b>Sands Light</b> Bahamas	<b>\$10</b>
<b>Heineken</b> Netherlands	<b>\$10</b>
<b>Corona Extra</b> Mexico	<b>\$10</b>
<b>Stella Artois</b> Belgium	<b>\$10</b>
<b>Heineken 0.0</b> Netherlands	<b>\$10</b>
<b>Hoegaarden</b> Belgium	<b>\$15</b>
<b>Sierra Nevada Pale Ale</b> U.S.	<b>\$15</b>
<b>Peroni</b> Italy	<b>\$15</b>
<b>Leffe Blonde</b> Belgium	<b>\$15</b>





## RUM (SERVED 2 OZ)

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Bacardí Reserva Ocho	\$20
Bacardí Gran Reserva Diez	\$22
Goslings	\$19
Planteray 3 Stars	\$19
Planteray Original Dark	\$19
Planteray Xaymaca	\$19
Pin Drop	\$22
Ron Zacapa No. 23	\$34
Ron Zacapa XO	\$50

## VODKAS (SERVED 2 OZ)

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Belvedere	\$25
Ketel One	\$20
Grey Goose L'Orange	\$22
Grey Goose La Poire	\$22
Grey Goose Le Citron	\$22
Grey Goose Original	\$22
Tito's Handmade	\$20

## TEQUILAS (SERVED 2 OZ)

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Casamigos Blanco	\$22
Casamigos Reposado	\$24
Casamigos Añejo	\$26
Clase Azul Plata	\$48
Clase Azul Reposado	\$60
Don Julio Blanco	\$22
Don Julio Reposado	\$24
Don Julio Añejo	\$26
Don Julio 1942	\$58

## MEZCAL (SERVED 2 OZ)

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Los Siete Misterios Doba-Yej Mezcal Joven	\$28
Los Siete Misterios Mezcal "Coyote"	\$40
Los Siete Misterios Mezcal "Tobala"	\$48



## **GIN** (SERVED 2 OZ)

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<b>Bombay Sapphire</b>	<b>\$20</b>
<b>Hendrick's</b>	<b>\$22</b>
<b>Tanqueray No. Ten</b>	<b>\$20</b>
<b>The Botanist</b>	<b>\$22</b>

## **SCOTCH WHISKIES** (SERVED 2 OZ)

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<b>Johnnie Walker Black Label</b>	<b>\$20</b>
<b>Johnnie Walker Blue Label</b>	<b>\$70</b>
<b>The Macallan 12 Yrs</b>	<b>\$30</b>
<b>The Macallan 15 Yrs</b>	<b>\$45</b>
<b>The Macallan 18 Yrs</b>	<b>\$70</b>

## **AMERICAN WHISKEY** (SERVED 2 OZ)

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<b>Basil Hayden</b>	<b>\$26</b>
<b>Buffalo Trace</b>	<b>\$20</b>
<b>Bulliet</b>	<b>\$20</b>
<b>Maker's Mark</b>	<b>\$20</b>
<b>Sazarac Rye</b>	<b>\$26</b>
<b>Woodford Reserve</b>	<b>\$20</b>
<b>Mitcher's Rye</b>	<b>\$28</b>
<b>Mitcher's Bourbon</b>	<b>\$28</b>

## **WORLD WHISKY** (SERVED 2 OZ)

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<b>Crown Royal</b>	<b>\$18</b>
<b>Jameson</b>	<b>\$20</b>



## COGNAC (SERVED 2 OZ)

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<b>Hennessy VS</b>	<b>\$22</b>
<b>Rémy Martin Louis XIII</b>	2 Oz <b>\$600</b>
	1 Oz <b>\$300</b>
	0.5 Oz <b>\$150</b>
<b>Rémy Martin V.S.O.P</b>	<b>\$24</b>
<b>Hennessy XO</b>	<b>\$60</b>

## LIQUEUR (SERVED 2 OZ)

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<b>Amaretto Disaronno</b>	<b>\$15</b>
<b>Baileys</b>	<b>\$15</b>
<b>Cardamaro</b>	<b>\$15</b>
<b>Cointreau</b>	<b>\$15</b>
<b>Grand Marnier</b>	<b>\$15</b>
<b>Limoncello</b>	<b>\$15</b>
<b>Licor 43</b>	<b>\$15</b>
<b>Sambuca</b>	<b>\$15</b>



## SOFT DRINKS

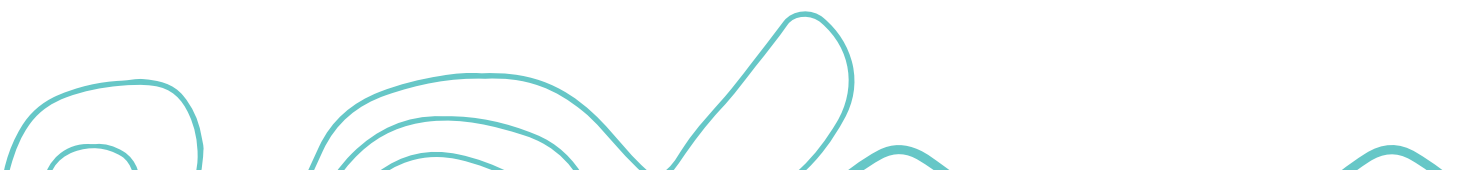
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Coke	\$6
Diet Coke	\$6
Sprite	\$6
Ginger Ale	\$6
Tonic Water	\$6
Club Soda	\$6
Fresh-Squeezed Orange Juice or Lemonade	\$14

## COFFEE, TEA & ESPRESSO

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Coffee, Regular or Decaffeinated	\$10
Espresso	\$9
Cappuccino or Caffè Latte	\$12
Assortment of Hot Teas	\$11



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