

## STARTERS

### SUMAC CUCUMBERS 12

cucumber, mint, pomegranate,  
toasted sesame-sumac vinaigrette

### CHIPS & GUAC 16

hass avocado, lime, cilantro, savory lavash

### TRIO OF DIPS 16

hummus, tzatziki, guac, grilled pita

### SARMA 16

stuffed grape leaves, rice, olive oil, herbs

### TRUFFLE ZA'ATAR FRIES 16

roasted garlic aioli, ketchup

### LABNE & OLIVES 18

castelvetro olives, pomegranate, pickled carrots, grilled pita

### GREEK SALAD 17

mediterranean olives, grape tomatoes, roasted peppers, sumac  
onion, greek feta cheese, cucumber, tomato-oregano vinaigrette

### AVOCADO & GEM LETTUCE 17

gem lettuce, hass avocado, grape tomato, cucumber,  
sumac pickled onion, toasted sesame-sumac vinaigrette

### GREEK SALAD 17

mediterranean olives, grape tomatoes, roasted peppers, sumac  
onion, greek feta cheese, cucumber, tomato-oregano vinaigrette

## BITES & SHAREABLES

### FRIED BRUSSELS SPROUTS 16

smoked labne, pistachio dukkah, pomegranate molasses

### CHARD SHISHITO PEPPERS 16

roasted garlic shishito peppers, siracha mayo

### SHAWARMA NACHOS 23

choice of chicken, beef, or mushroom,  
savory lavash chips, jalapeno queso, feta,  
sumac pickled onion, tahini drizzle

### MOROCCAN FRIED CHICKEN 15

harissa spiced & fried chicken, torshi,  
roasted garlic aioli, ketchup

### WAGYU SLIDERS 23

caramelized onion, gruyere, roasted garlic aioli, arugula

### TRUFFLE & STEAK SANDWICH BITES 26

thin sliced peppered beef, toasted ciabatta,  
caramelized onion, gruyere, arugula, roasted garlic aioli

### PASTA ALLA VODKA 18

rigatoni, spicy pomodoro, vodka,  
parmigiano reggiano, crème fraiche

### TOMATO & BASIL FUSILLI 18

pistachio pesto, grape tomato, parmigiano reggiano

### SHAWARMA PLATE

lemon-herb basmati rice, hummus, gem lettuce, torshi

CHICKEN | 22

PRIME BEEF | 24

MUSHROOM | 24

## KABOB PLATES

served with lemon-herb basmati rice, sumac pickled onion, tzatziki

### PRIME BEEF 33

### SALMON 29

### JIDORI CHICKEN 28

### CHARRED LAMB CHOPS 38

## DESSERTS

### KNAFEH 17

pistachio milk pudding, shredded pastry  
dough, orange blossom syrup

### MOLTEN LAVA CAKE 17

gelato, fresh berries

### FRUIT PLATE 18

seasonal fruit sliced to order

\*Please alert your server of any food allergies at the time of ordering.

\*\*Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

\*a 20% gratuity fee is added to each bill. Please let your server know if you'd like this removed.

# COCKTAILS

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## THE BRANDY 21

barrel-aged brandy, rye, benedictine, sweet vermouth, peychaud's bitters, cherrywood smoke

## LYCHEE MARTINI 19

vodka, lychee purée, lychee liqueur

## MIDNIGHT KISS 19

tequila, aperol, lime, strawberry, raspberry, agave, activated charcoal

## WHISKEY SMASH 19

bourbon, luxardo marashino liqueur, mint, lemon, simple syrup

## ESPRESSO MARTINI 19

hand-pulled espresso, vodka, kahlúa

## PASSION FRUIT PALOMA 19

tequila, passion fruit, grapefruit, lime

## PEACHY LOVE 19

peach vodka, averna, lime, simple syrup

## PALOMA 19

tequila, grapefruit. lime, lemon, agave, club soda

## AMARETTO SOUR 19

barrel-age silver rum, amaretto luxardo, amaro nonino, maraschino molasses, lime

## PORNSTAR MARTINI 19

vodka, passionfruit, vanilla, lemon, prosecco

## BLUEBERRY MULE 17

vodka, lime, ginger, fresh blueberries, mint

## BERRY WILD 14

mixed berries, lavender, basil, lemon  
*non-alcoholic*

## SHOOTERS

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### RASPBERRY LEMON DROP 10

vodka, raspberries, lemon, pink sugar rim

### MEXICAN CANDY 10

tequila, watermelon puree, homemade michelada mix

## BEER

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Golden Road 'Mango Cart' 9 Hoegaarden 9 Modelo 9 Stella Artois 9 Almaza Pilsner 9 Elysian 'Space Dust' IPA 9

## WINE

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### WHITE

Spy Valley, Sauvignon Blanc  
Marlborough, New Zealand 2023 16/65

Neyers Vineyards "Chardonnay"  
Sonoma, CA 2020 15/55

Falanghina del Sanno  
Campagna, Italy 2022 16/65

### ROSÉ & SPARKLING

Roederer Estate "Scharffenberger Rose" Brut  
Mendocino County, NV 17/60

### RED

Brass Field, Cabernet Sauvignon  
Clearlake Oaks, California 2021 20/80

Chateau Heritage Family Reserve  
Cabernet Sauvignon, Syrah  
Bekaa Valley, Lebanon 2017 18/80

Koor Red Blend  
Vayots Dzor, ARM 10/35

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818-396-4828 | INFO@THEBRANDY.COM

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