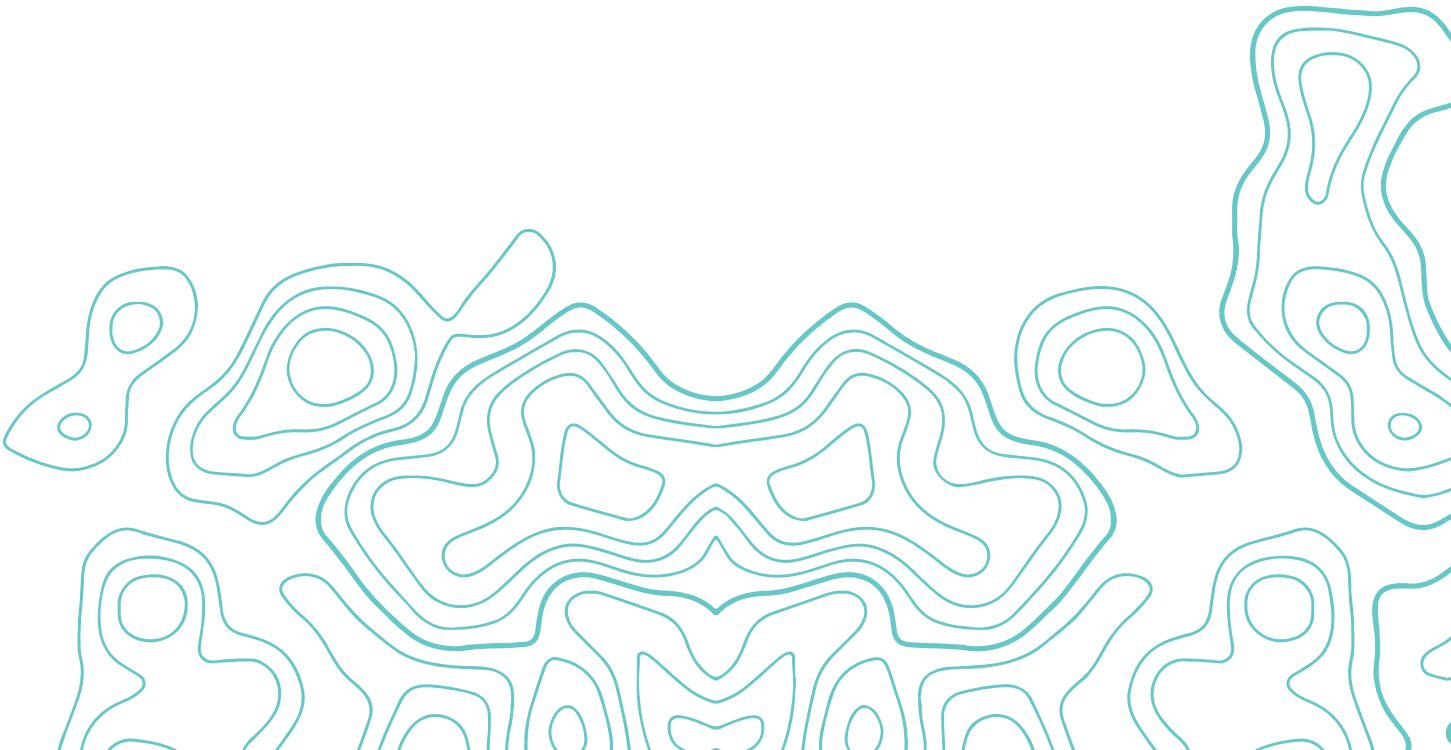




MENU



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



APPETIZERS

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

SALADS

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

MAIN COURSE

Vegetable Wrap Grilled Marinated Vegetables, Fresh Herbs, Feta Cheese, Spinach Wrap	\$26
Briland Burger 8oz Signature Beef Blend, Applewood-Smoked Bacon Jam, Oven-Dried Heirloom Tomatoes, Garlic Mayo, Mustard, White Cheddar, Brioche Bun	\$32
Tuna Taco Local Fresh Tuna, Pickled Onion, Sesame Seed, Spicy Mayo, Cilantro, Avocado	\$34
Grilled Chicken Sandwich Chicken Breast, Lettuce, Tomato, Onion, Honey Mayo, Brioche Bun	\$28
Beef Skewer 8oz Filet Mignon, Grilled Vegetables, Rice, Chimichurri Sauce	\$45
Shrimp Skewer Grilled Marinated Shrimp, Grilled Vegetables, Mixed Greens, Rice, Chimichurri Sauce	\$40
Lamb Chops Grilled Vegetables, Whipped Potatoes, Mint Chimichurri	\$62
Filet Mignon 8oz Filet Mignon, Grilled Asparagus, Whipped Potatoes <i>Served with Peppercorn Sauce or Chimichurri Sauce</i>	\$74

SIGNATURE COCKTAILS

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

FAMILY FAVORITES

Michael's Grey Goose, Fresh Lemonade, Club Soda, Mint	\$20
David's Ketel One, Tonic	\$20
Jacques Spritz Aperol, Prosecco, San Pellegrino	\$20
Miche Tito's Handmade, Pineapple Juice	\$20
Rajer Ketel One, Plantation 3 Stars, Don Julio Blanco, Cointreau, Tanqueray No. Ten, Coca-Cola	\$22
Desperado Casamigos Blanco, Mezcal Illegal Joven, Fresh Orange Juice, Grand Marnier, Blue Agave	\$22
Teato Tito's Handmade, Snapple Peach Iced Tea	\$22
Mia Mor Tanteo Blanco, St. Germain, Italicus, Fresh-Squeezed Citrus, Grapefruit Juice, Foam Drop, Thyme Reduction	\$24




CLASSIC COCKTAILS

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

MELANIE'S SPRITZ

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



SPARKLING WINE

Scarpetta Prosecco DOC Brut Friuli, Italy <i>Quintessentially Dry Prosecco That Makes The Perfect Aperitivo</i>	\$22 / \$100
Perrier-Jouët Grand Brut Champagne , France 375ml <i>Delicate, Elegant & Well-Balanced, Fresh Yellow Fruits, Vanilla And Butter Notes</i>	--- / \$120
Moët & Chandon Champagne , France <i>Radiant, Bright Yellow Fruits, Brioche and Fresh Nuts</i>	--- / \$190
Perrier-Jouët Grand Brut Champagne , France <i>Delicate, Elegant & Well-Balanced, Freshness, Yellow Fruits, Vanilla And Butter Notes</i>	--- / \$220
Dom Pérignon Champagne , France <i>Dom Is Built On Power, The '12 Brings It In Spades, Long And Powerful</i>	--- / \$750

WHITE WINE

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

R O S É


G.D. Vajra 'Rosabella' Nebbiolo Piemonte, Italy <i>Pure Expression Of Nebbiolo With Fragrant Wild Berries, Cool Cucumber And Hints Of Mint</i>	\$20 / \$95
'By Ott' Côtes de Provence Provence, France <i>No Summer Afternoon Is Complete Without A Pale Pink Wine From Provence</i>	\$22 / \$100
Domaines Ott 'Château Romassan' Provence, France <i>The Seminal Provence Rosé Known Over The World For Its Greatness And Bottle</i>	--- / \$210

RED WINE

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

BOTTLED BEER

Sands Bahamas	\$10
Sands Light Bahamas	\$10
Heineken Netherlands	\$10
Corona Mexico	\$10
Stella Artois Belgium	\$10
Heineken 0.0 Netherlands	\$10
Duvel Belgian Strong Blond Belgium	\$15
Hoegaarden Belgium	\$15
Sierra Nevada Pale Ale U.S.	\$15
Moretti Italy	\$15
Leffe Blonde Belgium	\$15



RUM (Served 2 Oz)

Bacardi Reserva Ocho	\$20
Bacardi Gran Reserva Diez	\$22
Diplomático Reserva Exclusiva	\$24
Goslings	\$19
Plantation 3 Stars	\$19
Plantation Original Dark	\$19
Plantation Xaymaca	\$19
Pin Drop	\$22
Ron Zacapa No. 23	\$34
Ron Zacapa XO	\$50

VODKAS (Served 2 Oz)

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)

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

GIN (Served 2 Oz)

Bombay Sapphire	\$20
Hendrick's	\$22
Tanqueray No. Ten	\$20
The Botanist	\$22

SCOTCH WHISKIES (Served 2 Oz)

Glenfiddich 12yrs	\$22
Johnnie Walker Black Label	\$20
Johnnie Walker Blue Label	\$70
The Macallan 12yrs	\$30
The Macallan 15 Yrs	\$45
The Macallan 18 Yrs	\$70

AMERICAN WHISKEY (Served 2 Oz)

Basil Hayden	\$26
Buffalo Trace	\$20
Bulliet	\$20
Maker's Mark	\$20
Sazarc Rye	\$26
Woodford Reserve	\$20
Mitcher's Rye	\$28
Mitcher's Bourbon	\$28

WORLD WHISKY (Served 2 Oz)

Crown Royal	\$18
--------------------	-------------



COGNAC (Served 2 Oz)

Hennessy V.S	\$22
Rémy Martin Louis XIII	2 Oz \$600 1 Oz \$300 0.5 Oz \$150
Rémy Martin V.S.O.P	\$24

LIQUEUR (Served 2 Oz)

Amaretto Disaronno	\$15
Baileys	\$15
Cardamaro	\$15
Cointreau	\$15
Grand Marnier	\$15
Limoncello	\$15
Licor 43	\$15
Sambuca	\$15



SOFT DRINKS

Coke	\$6
Diet Coke	\$6
Sprite	\$6
Ginger Ale	\$6
Tonic Water	\$6
Club Soda	\$6

COFFEE, TEA & ESPRESSO

Coffee, Regular or Decaffeinated	\$6
Espresso	\$8
Cappuccino or Caffè Latte	\$9
Hot Tea	\$10

-CASHLESS PAYMENT-
VISA, MASTERCARD, AMERICAN EXPRES ACCEPTED



Stay connected with us
www.brilandclub.com



CLEVELAND MENU USE ONLY

JOB#: 337991	DATE: 12/12/23	QTY: 60	DESIGNER: BM / TJR
---------------------	-----------------------	----------------	---------------------------

CUSTOMER: Briland Club Bahamas

PROJECT: Bar 480 Menu inserts

ATTENTION: Melanie Wiener
Anne Ward



PLEASE COMPLETE THIS SECTION

IMPORTANT: Carefully review size, format, art, copy, and any other relevant details and clearly mark all changes directly on this proof. Though we strive for perfection, any uncaught errors remaining after approval are the responsibility of the approver, not Cleveland Menu.

To approve your order for production, please completely fill out, sign and return this page. If this page is not completed, your order will not be moved into production.

Three proofs are included in the cost of your menus. Additional proofs are charged at \$50 each.

<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
GO TO PRODUCTION <i>As is without changes. No additional proof required.</i>	APPROVED WITH CHANGES <i>See attached changes (three or fewer). No additional proof required.</i>	SEND ANOTHER PROOF <i>See attached changes (more than three).</i>

COMMENTS:

SIGN & DATE:

Cleveland Menu
1441 E. 17th Street, Cleveland, OH 44114
O: 216.241.5256 | F: 216.241.5696
clevelandmenu.com

