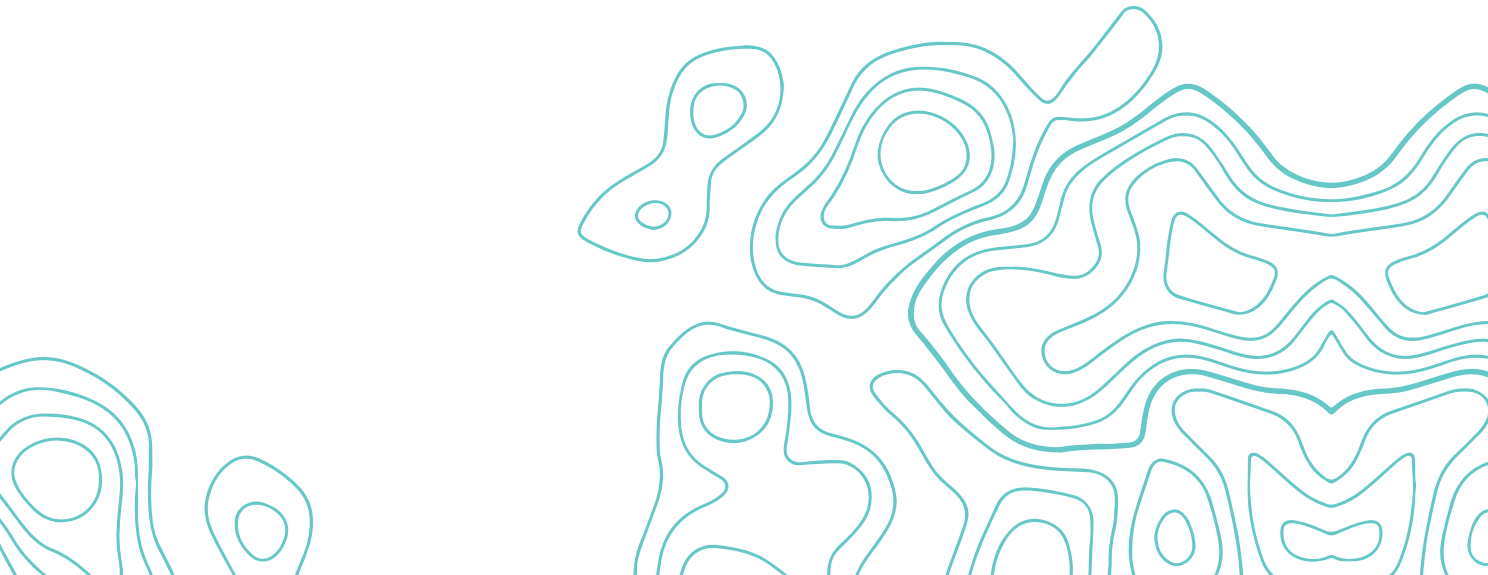
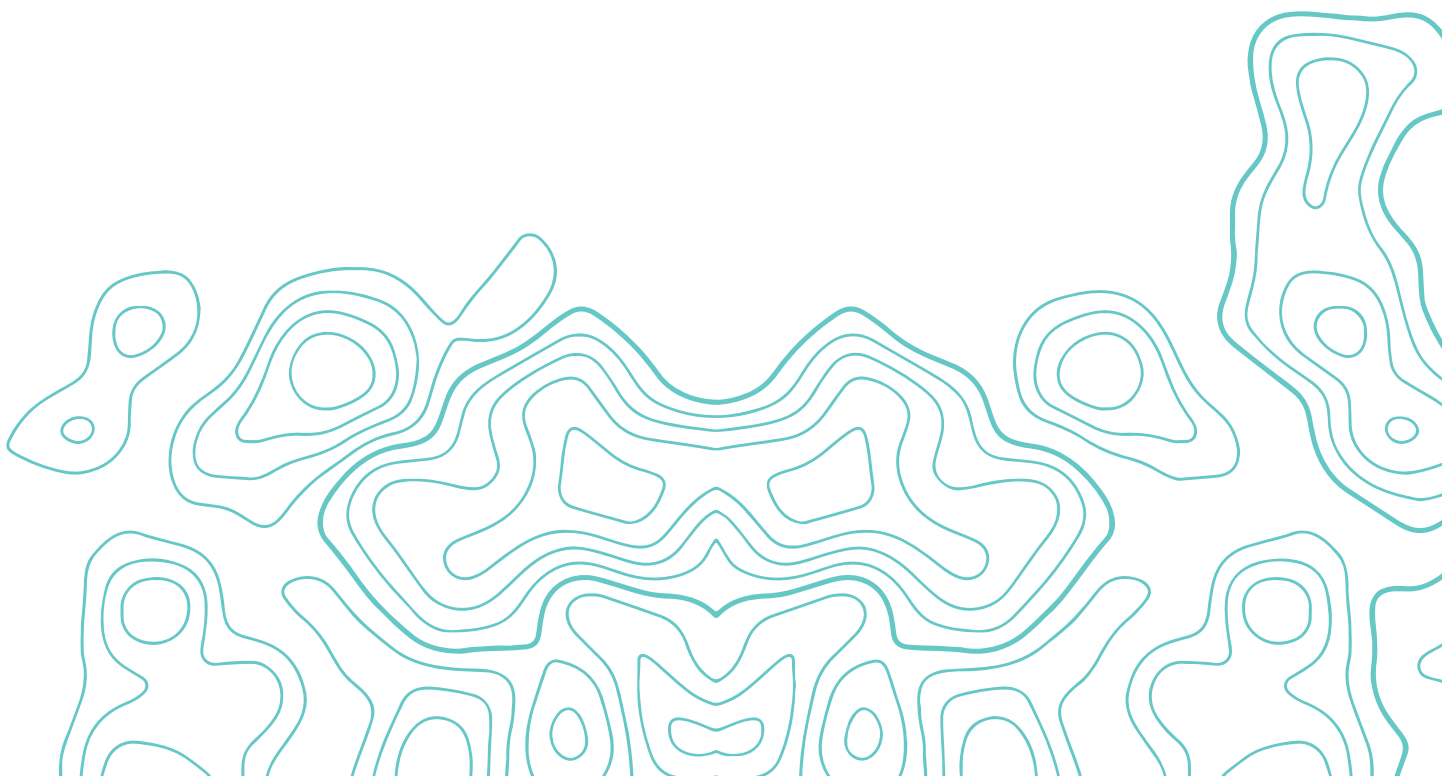


480
BAR



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



APPETIZERS

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

SALADS

Greek Salad Romaine Lettuce, Red Onion, Cherry Tomato, Feta Cheese, Cucumber, Peppers, Kalamata Olives, Oregano, 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, Champagne Raspberry Vinaigrette Add: Shrimp \$22 Chicken \$16 Steak \$22	\$28

MAIN COURSE

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

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

SIGNATURE COCKTAILS

Spicy Señorita Tanteo Jalapeño, Cointreau, Mango Purée, Fresh-Squeezed Citrus, Tajín, 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, S.Pellegrino, Thyme, Sugar Reduction	\$24
Tropical Moments Planteray 3 Stars, Planteray 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, Pineapple Juice, S.Pellegrino, Orange Bitter, Sugar Reduction	\$24
480 Bulliet Bourbon, Peach Schnapps, Coconut Rum, Red Bull, Crème de Mûre	\$24
Smoked Old Fashioned Bulleit Bourbon, Bitter Mix, Brown Sugar Reduction, Smoked with Wood	\$28

FAMILY FAVORITES

Mikey's Poison Grey Goose, S.Pellegrino Limonata, Club Soda, Mint	\$22
DW Ketel One, Tonic, Lime	\$22
Yellow Truck Mule Ketel One, Fresh-Squeezed Citrus, Ginger Beer	\$22
Jacques Spritz Aperol, Prosecco, S.Pellegrino	\$22
Miche Tito's Handmade, Pineapple Juice	\$22
Raj Tea Ketel One, Planteray 3 Stars, Don Julio Blanco, Cointreau, Tanqueray No. Ten, Coca-Cola	\$22
Chlever Casamigos Blanco, Siete Misterios Doba-Yej Mezcal Joven, Fresh-Squeezed Orange Juice, Grand Marnier, Blue Agave	\$22
Weeny Tea 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

Planteray 3 Stars, Fresh-Squeezed Citrus, Mint, Club Soda, Sugar Reduction (Frozen +\$3)

\$22

Whisky Sour

Woodford Reserve, Fresh-Squeezed Citrus, Egg Whites, Sugar Reduction

\$22

Negroni

Tanqueray No. Ten, Campari, Cocchi Vermouth di Torino, 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, Fresh-Squeezed Orange Juice, Scarpetta Prosecco, S.Pellegrino, Sugar Reduction

\$26

Blueberry & Lavender

Grey Goose Le Citron, Muddled Blueberries, Fresh-Squeezed Citrus, S.Pellegrino, Scarpetta Prosecco, Lavender Bitters, Mint, Sugar Reduction

\$26

Sunset Spritz

Don Julio Reposado, Aperol, Scarpetta Prosecco, Fresh-Squeezed Citrus, Fresh-Squeezed Orange Juice, Sugar Reduction

\$26

Sunny Days

Ketel One, Strawberries, Fresh-Squeezed Citrus, Scarpetta Prosecco, Grand Marnier, Sugar Reduction

\$26

Briland Spritz

Hendrick's, Fresh-Squeezed Citrus, Scarpetta Prosecco, S.Pellegrino, Basil, 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
Veuve Clicquot Brut , France <i>Radiant, Bright Yellow Fruits, Brioche and Fresh Nuts</i>	--- / \$200
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
LIOCO Sonoma County Chardonnay '22 Sonoma, California <i>Tangy, Texurized, Energetico, Balanced with Earthy, Stony, Florals & Citrus Flavors</i>	\$28 / \$130
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 Finis</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

ROSÉ

'Ott BY.OTT' Côtes de Provence Provence, France <i>No Summer Afternoon Is Complete Without A Pale Pink Wine From Provence</i>	\$22 / \$115
Poggio Anima "Raphael" Rosato '23 Sicily, Italy <i>Round and Juicy Rosé with Peppery and Floral Aromas Mingling with Ripe Red Berries</i>	\$22 / \$115
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 Gravieres 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 Extra Mexico	\$10
Stella Artois Belgium	\$10
Heineken 0.0 Netherlands	\$10
Hoegaarden Belgium	\$15
Sierra Nevada Pale Ale U.S.	\$15
Peroni Italy	\$15
Leffe Blonde Belgium	\$15



RUM (SERVED 2 OZ)

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)

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

MEZCAL (SERVED 2 OZ)

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

GIN (SERVED 2 OZ)

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

SCOTCH WHISKIES (SERVED 2 OZ)

Johnnie Walker Black Label	\$20
Johnnie Walker Blue Label	\$70
The Macallan 12 Yrs	\$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
Sazarac Rye	\$26
Woodford Reserve	\$20
Mitcher's Rye	\$28
Mitcher's Bourbon	\$28

WORLD WHISKY (SERVED 2 OZ)

Crown Royal	\$18
Jameson	\$20



COGNAC (SERVED 2 OZ)

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

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
Fresh-Squeezed Orange Juice or Lemonade	\$14

COFFEE, TEA & ESPRESSO

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



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