

APPETIZERS AND SHAREABLE SIDES

CHILI TRADITIONAL MEAT AND BEAN CHILI TOPPED WITH CHOPPED ONIONS, WHITE CHEDDAR, AND SOUR CREAM	4 / 6	BBQ NACHOS TORTILLA CHIPS, WHITE QUESO, PICKLED JALAPEÑOS, LETTUCE, PICO, SOUR CREAM, AND GUACAMOLE	PORK OR CHICKEN 11
BRU FRIES / CHILI CHEESE FRIES GOLDEN FRIES WITH HOUSE KETCHUP, BLACK PEPPER MAYO, AND HOUSE CHIPOTLE BBQ SAUCE	6 / 8	CHICKEN WINGS 10 WINGS TOSSED IN CAVERN CLUB HOT SAUCE, SERVED WITH CELERY, CUCUMBER, TOMATO, AND GORGONZOLA SALAD	10
SOFT PRETZELS SERVED WITH BEER CHEESE AND SPICY MUSTARD	7	ROASTED JALAPEÑO MAC AND CHEESE ANDOUILLE SAUSAGE AND SHRIMP TOSSED WITH CAVATAPPI PASTA IN SPICY CHEESE SAUCE	9
BUTTERMILK FRIED CHICKEN TENDERS TRADITIONAL SOUTHERN FRIED CHICKEN WITH HOUSE CHIPOTLE BBQ SAUCE	8	TRIPLE DIP WHIPPED GOAT CHEESE WITH PEPPADEW PEPPER JAM, EDAMAME HUMMUS WITH PINE NUTS, GUACAMOLE, ONION STRAWS, AND GRILLED NAAN BREAD	9
BRU BOARD WHITE CHEDDAR, HORSERADISH HAVARTI, BACON-CHIVE CREAM CHEESE, JAMÓN SERRANO, SALAMI, AND HOT SOPPRESSATA SERVED WITH MARINATED RED ONIONS, TOMATO JAM, AND GRILLED BAGUETTE	12	ONION RINGS BEER-BATTERED AND SERVED WITH HOUSE KETCHUP	7

FRESH SALADS

GORGONBERRY PECAN SPRING MIX, CRANBERRY-POPPYSEED DRESSING, GORGONZOLA, CRANBERRIES, CANDIED PECANS, AND BACON	5 / 8	CHOPPED ROMAINE, SALAMI, PROVOLONE, PICKLED PEPPERS, CRISPY GARBANZO BEANS, PINE NUTS, TOMATOES, AND OREGANO VINAIGRETTE	6 / 9
QUINOA  SPRING MIX, CRISPY QUINOA, EDAMAME HUMMUS, CUCUMBER, PORTOBELLO, PEPPADEW PEPPER JAM, AND WHITE BALSAMIC-ORANGE VINAIGRETTE	6 / 9	BUTTERMILK COBB ICEBURG, BACON, TOMATOES, GUACAMOLE, RED ONIONS, BOILED EGG, GORGONZOLA, CROUTONS, AND CUCUMBERS	6 / 9
SRIRACHA CAESAR ROMAINE, RED ONIONS, TOMATOES, PARMESAN, HOUSE CROUTONS, AND SRIRACHA DRIZZLE	5 / 8	VALENCIA SPRING MIX, AVOCADO, MANDARIN ORANGES, MARCONA ALMONDS, QUINOA, RED ONIONS, GOAT CHEESE, AND WHITE BALSAMIC-ORANGE VINAIGRETTE	6 / 9
ADD CHICKEN 4 ADD SHRIMP 5 ADD SALMON* 7			

*CHEF BURGERS

BRU BURGER TALEGGIO CHEESE, BACON, TOMATO JAM, CARAMELIZED ONIONS, CHOPPED LETTUCE, AND MAYO	11	MEXICALI BBQ BURGER WHITE QUESO, PICKLED JALAPEÑOS, GUACAMOLE, FRIED ONIONS, HOUSE CHIPOTLE BBQ SAUCE, LETTUCE, AND TOMATO	10
BOURBON BURGER BACON, PEPPERCORN-BOURBON GLAZE, AND HORSERADISH HAVARTI	10	STILTON BLEU CHEESE BURGER PEAR-BACON JAM, FRIED ONIONS, TRUFFLE AIOLI, AND SPINACH	12
DOUBLE BACON BURGER TWO 4 OZ. SMASHED PATTIES, WHITE CHEDDAR, 1000 ISLAND, AND GARDEN	13	AHI TUNA BURGER SWEET CHILI MAYO AND CUCUMBER SLAW ON AN OAT BUN	12
PROVENÇAL BURGER BASIL AIOLI, MARINATED RED ONIONS, HERBED GOAT CHEESE, AND SAUTÉED MUSHROOMS	10	TURKEY BURGER CARROT-GINGER SLAW, PEACH COMPOTE, AND CURRIED MAYO ON AN OAT BUN	11
GARLIC THREE CHEESE BURGER SWISS, AMERICAN, MOZZARELLA, ROASTED GARLIC, AND TRUFFLE AIOLI	10	HONEY CHIPOTLE BBQ BURGER BACON, CARAMELIZED ONIONS, WHITE CHEDDAR, ONION RING, BBQ PULLED PORK, AND BLACK PEPPER MAYO	12
MELT YOUR FACE BURGER HABANERO HOT SAUCE, HABANERO HAVARTI, JALAPEÑOS, HABANERO WHOLE GRAIN MUSTARD, AND GARDEN	12	THE NEW YORKER BURGER SLAW, PASTRAMI, SWISS, CARAMELIZED ONION, AND MUSTARD	12
VIKING FARMS LAMB BURGER CUCUMBER SAUCE, FETA-OLIVE RELISH, AND GARDEN	12	THE END BURGER HORSERADISH HAVARTI, OVER EASY EGG, TOMATO, CARAMELIZED ONIONS, LETTUCE, AND TRUFFLE AIOLI	11

CLASSIC BURGERS AND SANDWICHES

THE BEGINNING BURGER* AMERICAN CHEESE, MAYO, MUSTARD, KETCHUP, AND GARDEN ADD BACON 2	8	BEER-BATTERED COD HABANERO TARTAR SAUCE AND GARDEN	10
BRU HOT CHICKEN TRADITIONAL SOUTHERN FRIED CHICKEN, NASHVILLE HOT DRY RUB, MAYO, AND LETTUCE	10	BAJA SALMON* QUESO FRESCO, GUACAMOLE, BLACK BEAN AIOLI, BLACK BEAN-EDAMAME SALSA, AND PEA SHOOTS ON AN OAT BUN	13
PATTY MELT* 1000 ISLAND, CARAMELIZED ONIONS, AND AMERICAN CHEESE ON RYE	8	VEGGIE BURGER  GARBANZO AND MUSHROOM PATTY TOPPED WITH BALSAMIC MAYO, AND GARDEN ON AN OAT BUN	9
MEMPHIS BBQ MELT PULLED PORK, WHITE CHEDDAR, HOUSEMADE BBQ, FRIED ONIONS, AND SOUTHERN-STYLE SLAW	9	BLACK BEAN BURGER  BLACK BEAN-EDAMAME SALSA, HABANERO WHOLE GRAIN MUSTARD, AND GARDEN ON AN OAT BUN	10
GRILLED PORTOBELLO SANDWICH  GRILLED PORTOBELLO MUSHROOM, PEPPADEW PEPPER JAM, ARUGULA, GOAT CHEESE, BALSAMIC ONIONS, AND PESTO ON RYE	9	IMPOSSIBLE BURGER  VEGAN CHEESE, VEGAN MAYO, MUSTARD, KETCHUP, AND GARDEN	13
BURGER SNACK* AMERICAN CHEESE, SPECIAL SAUCE, AND GARDEN	5		
★ CHICKEN BREAST, TURKEY BURGER, OR VEGGIE PATTY MAY BE SUBSTITUTED			
★ ADD FRIES, SLAW OR FRESH FRUIT 2 / ADD ONION RINGS 3			

DESSERTS

PEACH-WHITE CHOCOLATE BREAD PUDDING 6	CHEESECAKE 5	ROOT BEER FLOAT 5
WHISKEY FUDGE BROWNIE (CONTAINS ALCOHOL) 7	KIDS BROWNIE 5	HAND DIPPED MILK SHAKES VANILLA / CHOCOLATE / STRAWBERRY 5

 VEGAN

 GLUTEN FREE MENU AVAILABLE UPON REQUEST

 VEGETARIAN

OUR BURGERS ARE MADE FROM A SIGNATURE GRIND OF SIRLOIN, CHUCK, AND BRISKET.
*CUSTOMERS WITH WEAKENED IMMUNE SYSTEMS HAVE AN INCREASED HEALTH RISK FROM CONSUMING RAW OR UNDERCOOKED ANIMAL FOODS.

SCOTCH/BOURBON/WHISKEY

★ ASK YOUR SERVER FOR DETAILS

BOTTLES AND CANS

MACRO BREWS

BLUE MOON - CO, USA
BUD LIGHT - MO, USA
BUDWEISER - MO, USA
COORS LIGHT - CO, USA
CORONA - MEXICO
CORONA LIGHT - MEXICO
HEINEKEN - NETHERLANDS
MICHELOB ULTRA - WI, USA
MILLER LITE - WI, USA

MICRO BREWS

BELL'S TWO HEARTED ALE - MI, USA
BLAKE'S FLANNEL MOUTH APPLE CIDER ^{gf} - MI, USA
BRECKENRIDGE VANILLA PORTER - CO, USA
BUCKLER NON-ALCOHOLIC - NETHERLANDS
CRABBIES GINGER BEER - SCOTLAND
DOGFISH HEAD 60 MINUTE IPA - DE, USA
FOUNDERS DIRTY BASTARD SCOTCH ALE - MI, USA
KENTUCKY BOURBON BARREL ALE - KY, USA
MONK'S CAFE SOUR FLEMISH ALE - BELGIUM
OMISSION PALE ALE ^{gf} - OR, USA
OLD RASPUTIN IMPERIAL STOUT - OH, USA
REKORDERLIG PREMIUM PEAR CIDER ^{gf} - SWEDEN
RIEGELE PRIVAT LAGER - GERMANY
ROGUE DEAD GUY ALE - OR, USA
STELLA ARTOIS PILSNER - BELGIUM
VANDERMILL CIDER (SEASONAL) - MI, USA

LOCAL BREWS

450 NORTH BARN YETI WINTER ALE - IN, USA
450 NORTH DANK CANDY DOUBLE IPA - IN, USA
BIER SPECIAL K KOLSCH - IN, USA
BIER WEIZENGOT HEFEWEIZEN - IN, USA
BLACK ACRE (SEASONAL) - IN, USA
DAREDEVIL MUSE BELGIAN GOLDEN ALE - IN, USA
FLAT 12 (SEASONAL) - IN, USA
INDIANA CITY SHADOW BOXER OATMEAL STOUT - IN, USA
SUN KING CREAM ALE - IN, USA
SUN KING WEE MAC SCOTTISH ALE - IN, USA
SUN KING OSIRIS PALE ALE - IN, USA
TIN MAN RIVET RED - IN, USA

BRU SIGNATURE COCKTAILS

BRU MARGARITA

MAESTRO DOBEL, BITTER TRUTH ELDERFLOWER LIQUEUR,
SWEET & SOUR, LIME JUICE

PEACH MARGARITA

MAESTRO DOBEL, RASPBERRY PEACH GRAND MARNIER,
SWEET & SOUR, LIME JUICE

PEAR COSMO

THREE OLIVES APPLE & PEAR VODKA, TRIPLE SEC,
WHITE CRANBERRY JUICE, LIME JUICE

BRU BLOODY MARY

ABSOLUT PEPPAR, HOUSEMADE BLOODY MARY MIX,
OLIVE, PICKLE, LIME, & HORSERADISH HAVARTI GARNISH

YOUR UBER HAS ARRIVED

WOODFORD RESERVE BOURBON, COINTREAU, LEMON JUICE,
SIMPLE SYRUP

DRAUGHT BEERS

BELL'S BREWERY (ROTATING TAP) KALAMAZOO, MI	6
BLOOMINGTON BREWING CO. ROOFTOP IPA BLOOMINGTON, IN	7
BREW LINK NUTTERCUP PORTER (A LA MODE +2) PLAINFIELD, IN	7
CENTERPOINT BREWING (ROTATING TAP) INDIANAPOLIS, IN	7
FOUNTAIN SQUARE PREACHER'S DAUGHTER AMBER INDIANAPOLIS, IN	7
GNARLY GROVE EMERALD ELIXIR CIDER (GF) COLUMBUS, IN	7
INDIANA CITY TRIBUTE APA INDIANAPOLIS, IN	7
MAD ANTHONY (ROTATING) FT. WAYNE, IN	7
PABST BLUE RIBBON WISCONSIN, USA	4
RHINEGEIST COUGAR BLONDE ALE CINCINNATI, OH	6
TAXMAN BREWING CO. LA MAISON SAISON BARGERSVILLE, IN	7
THREE FLOYD'S BREWING CO. (ROTATING TAP) MUNSTER, IN	7
TRITON DEADEYE STOUT INDIANAPOLIS, IN	8
TWO DEEP BREWING CO. KING FERGUS BROWN INDIANAPOLIS, IN	7
UPLAND CHAMPAGNE VELVET PILSNER BLOOMINGTON, IN	7
16TH TAP (ASK YOUR SERVER)	7

WINE

WHITES

J WINERY PINOT GRIS SONOMA, CALIFORNIA	9
STORYPOINT CHARDONNAY LAKE COUNTY, CALIFORNIA	9
NOBILO SAUVIGNON BLANC MARLBOROUGH, NEW ZEALAND	9
WITHER HILLS ROSÉ OF PINOT NOIR MARLBOROUGH, NEW ZEALAND	9
MASCHIO PROSECCO BRUT (187ML)	8

REDS

MACMURRAY RANCH CENTRAL COAST PINOT NOIR CENTRAL COAST, CALIFORNIA	10
NXNW RED BLEND COLUMBIA VALLEY, WASHINGTON	10
ST. FRANCIS ZINFANDEL SONOMA VALLEY, CALIFORNIA	10
WILLIAM HILL CABERNET SAUVIGNON CENTRAL COAST, CALIFORNIA	10



LIVERY



CHARBONOS



STONECREEK
- DINING COMPANY -



GLUTEN-FREE MENU



SALADS

GORGONBERRY PECAN 5 / 8

SPRING MIX, CRANBERRY-POPPYSEED DRESSING, GORGONZOLA, CRANBERRIES, CANDIED PECANS, AND BACON

SRIRACHA CAESAR 5 / 8

ROMAINE, RED ONIONS, TOMATOES, PARMESAN, AND SRIRACHA DRIZZLE

BUTTERMILK COBB 6 / 9

ICEBURG, BACON, TOMATOES, GUACAMOLE, RED ONIONS, BOILED EGG, GORGONZOLA, AND CUCUMBERS

CHOPPED 6 / 9

ROMAINE, SALAMI, PROVOLONE, PICKLED PEPPERS, CRISPY GARBANZO BEANS, PINE NUTS, TOMATOES, AND OREGANO VINAIGRETTE

VALENCIA 6 / 9

SPRING MIX, AVOCADO, MANDARIN ORANGES, QUINOA, MARCONA ALMONDS, RED ONIONS, GOAT CHEESE AND WHITE BALSAMIC-ORANGE VINAIGRETTE

ADD CHICKEN 4

ADD SHRIMP 5

ADD SALMON* 7

BURGERS AND SANDWICHES

BRU BURGER*

TALEGGIO CHEESE, BACON, TOMATO JAM, CARAMELIZED ONIONS, CHOPPED LETTUCE, AND MAYO

11

THE END BURGER*

HORSERADISH HAVARTI, OVER EASY EGG, CARAMELIZED ONIONS, LETTUCE, TOMATO, AND TRUFFLE AIOLI

11

BOURBON BURGER*

BACON, PEPPERCORN-BOURBON GLAZE, AND HORSERADISH HAVARTI

10

MELT YOUR FACE BURGER*

HABANERO HOT SAUCE, HABANERO HAVARTI, HABANERO WHOLE GRAIN MUSTARD, JALAPEÑOS, AND GARDEN

12

PROVENÇAL BURGER*

BASIL AIOLI, MARINATED RED ONIONS, HERBED GOAT CHEESE, AND SAUTED MUSHROOMS

10

PATTY MELT *

1000 ISLAND, CARAMELIZED ONIONS, AND AMERICAN CHEESE

8

VIKING FARMS LAMB BURGER*

CUCUMBER SAUCE, FETA-OLIVE RELISH, AND GARDEN

12

BURGER SNACK *

AMERICAN CHEESE, SPECIAL SAUCE, AND GARDEN

5

THE BEGINNING BURGER*

AMERICAN CHEESE, MAYO, MUSTARD, KETCHUP, AND GARDEN
ADD BACON 2

8

GRILLED PORTOBELLO SANDWICH ^{VG}

GRILLED PORTOBELLO MUSHROOM, ROASTED RED PEPPERS, ARUGULA, GOAT CHEESE, BALSAMIC ONION, AND PESTO

9

BAJA SALMON*

QUESO FRESCO, GUACAMOLE, BLACK BEAN AIOLI, BLACK BEAN-EDAMAME SALSA, AND PEA SHOOTS ON AN OAT BUN

13

TURKEY BURGER*

CARROT-GINGER SLAW, PEACH COMPOTE, AND CURRIED MAYO

11

BLACK BEAN BURGER ^{VG}

BLACK BEAN EDAMAME-SALSA, HABANERO WHOLE GRAIN MUSTARD, AND GARDEN

10

DOUBLE BACON BURGER*

TWO 4 OZ. SMASHED PATTIES, WHITE CHEDDAR, 1000 ISLAND, AND GARDEN

13

GARLIC THREE CHEESE BURGER*

SWISS, AMERICAN, MOZZARELLA, ROASTED GARLIC, AND TRUFFLE AIOLI

10

DESSERTS

HAND DIPPED MILKSHAKES 5

VANILLA / STRAWBERRY / CHOCOLATE

^{VG}VEGETARIAN ^VVEGAN

OUR BURGERS ARE MADE FROM A SIGNATURE GRIND OF SIRLOIN, CHUCK, AND BRISKET.
*CUSTOMERS WITH WEAKENED IMMUNE SYSTEMS HAVE AN INCREASED HEALTH RISK FROM CONSUMING RAW OR UNDERCOOKED ANIMAL FOODS.

APPETIZERS & SALADS

SOFT PRETZELS

SERVED WITH BEER CHEESE AND SPICY MUSTARD

SMALL \$35 / LARGE \$70

BUTTERMILK FRIED CHICKEN TENDERS

TRADITIONAL SOUTHERN FRIED CHICKEN WITH HOUSE CHIPOTLE BBQ SAUCE

SMALL \$35 / LARGE \$60

TRIPLE DIP

WHIPPED GOAT CHEESE WITH PEPPADEW PEPPER JAM, EDAMAME HUMMUS WITH PINE NUTS,
GUACAMOLE, ONION STRAWS, AND GRILLED NAAN BREAD

SMALL \$35 / LARGE \$70

BBQ NACHOS PORK OR CHICKEN

TORTILLA CHIPS, WHITE QUESO, PICKLED JALAPEÑOS, LETTUCE, PICO, SOUR CREAM, AND GUACAMOLE

SMALL \$35 / LARGE \$70

CHICKEN WINGS

WINGS TOSSED IN CAVERN CLUB HOT SAUCE, SERVED WITH CELERY,
CUCUMBER, TOMATO, AND GORGONZOLA SALAD

SMALL \$40 / LARGE \$80

ROASTED JALAPEÑO MAC AND CHEESE

ANDOUILLE SAUSAGE AND SHRIMP TOSSED WITH CAVATAPPI PASTA IN SPICY CHEESE SAUCE

SMALL \$35 / LARGE \$70

BRU BOARD

WHITE CHEDDAR, HORSERADISH HAVARTI, BACON-CHIVE CREAM CHEESE, SALAMI, JAMÓN SERRANO,
AND HOT SOPPRESSATA SERVED WITH MARINATED RED ONIONS, TOMATO JAM, AND GRILLED BAGUETTE

SMALL \$40 / LARGE \$80

GORGONBERRY PECAN

SPRING MIX, CRANBERRY-POPPYSEED DRESSING,
GORGONZOLA, CRANBERRIES, CANDIED PECANS, AND BACON

SMALL \$25 / LARGE \$50

SRIRACHA CAESAR

ROMAINE, RED ONIONS, TOMATOES, PARMESAN,
HOUSE CROUTONS, AND SRIRACHA DRIZZLE

SMALL \$25 / LARGE \$50

BUTTERMILK COBB

ICEBURG, BACON, TOMATOES, GUACAMOLE, RED ONIONS,
BOILED EGG, GORGONZOLA, CROUTONS, AND CUCUMBERS

SMALL \$25 / LARGE \$50

CHOPPED

ROMAINE, SALAMI, PROVOLONE, PICKLED PEPPERS,
CRISPY GARBANZO BEANS, PINE NUTS, TOMATOES, AND OREGANO VINAIGRETTE

SMALL \$30 / LARGE \$60

VALENCIA

SPRING MIX, AVOCADO, MANDARIN ORANGES, QUINOA,
MARCONA ALMONDS, RED ONIONS, GOAT CHEESE AND WHITE BALSAMIC-ORANGE VINAIGRETTE

SMALL \$30 / LARGE \$60

CHEF BURGERS

1/4 POUND SNACK BURGER*

LETTUCE, TOMATO, ONION, PICKLES, HOUSE KETCHUP

CHEESE (CHOOSE 2)

AMERICAN, SWISS, WHITE CHEDDAR, GORGONZOLA

SAUCES (CHOOSE 2)

MAYO (PLAIN OR BLACK PEPPER), BASIL AIOLI, MUSTARD, CHIPOTLE BBQ

SMALL \$60 / LARGE \$120

ADD BACON SMALL \$70 / LARGE \$140

*BUNS INCLUDED, ALL ACCOMPANIMENTS WILL BE SERVED ON THE SIDE

SIDES & DESSERTS

SIDES \$40

SLAW OR FRESH FRUIT

DESSERT

PEACH WHITE CHOCOLATE BREAD PUDDING \$30

CHEESECAKE \$40

 VEGAN  GLUTEN-FREE MENU AVAILABLE UPON REQUEST  VEGETARIAN

OUR BURGERS ARE MADE FROM A SIGNATURE GRIND OF SIRLOIN, CHUCK, AND BRISKET.
*CUSTOMERS WITH WEAKENED IMMUNE SYSTEMS HAVE AN INCREASED HEALTH RISK FROM CONSUMING RAW OR UNDERCOOKED ANIMAL FOODS.

JUST FOR KIDS!

ENTRÉES

Choice of fries, onion rings, slaw, or fresh fruit.
Soft drink included.

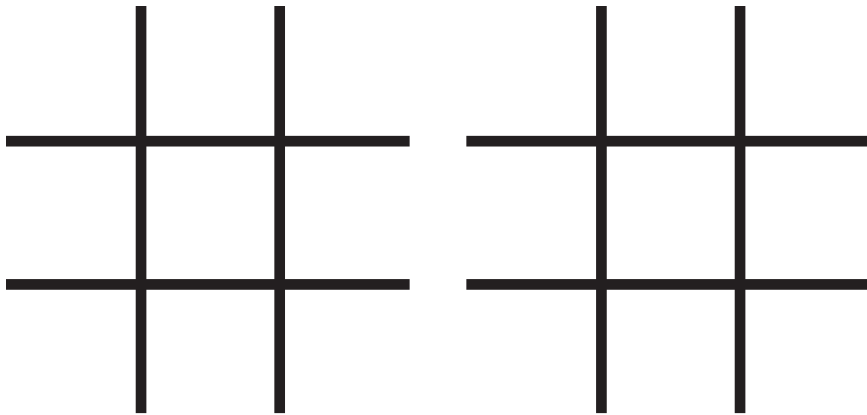
Breaded Chicken Bites 6

Cheeseburger / Hamburger 6

Macaroni & Cheese 6

Popcorn Shrimp 6

Grilled Cheese 6



RHMUBAREG _____

HSMLAKIEK _____

SIFER _____

CWSNAIDH _____

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ENTRÉES

Choice of fries, onion rings, slaw, or fresh fruit.
Soft drink included.

Breaded Chicken Bites 6

Cheeseburger / Hamburger 6

Macaroni & Cheese 6

Popcorn Shrimp 6

Grilled Cheese 6

RHMUBAREG _____

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