

DESSERTS

BRUNO'S DAD'S ORIGINAL RECIPE CHEESE CAKE • A cheesecake with a decidedly lemony ring. 8

CHOCOLATE MOUSSE • Bruno's recipe is from his apprenticeship in 1966-7 with a raspberry overture! 8

FLAN EL CAMINO • A recipe handed down over the generations dating back to Father Junipero Serra. It is told that he would not build a new mission until the Flan was done! 6

LOST CREEK TIRAMISU • Almond Wafers, mascarpone, Amaretto, cream, almonds, grated Belgian chocolate dessert which will make you lose control! 8

CREME BRULEE • Decadent cream custard without the burnt sugars... Almond Brittle instead. 7

BRUNO'S ROAD TO HANA • White chocolate, mocha swirl, macadamia nuts, and Godiva - always cordial! 9

COUP DE CAFÉ • Coffee Ice Cream and Kahlúa 9

ALMOND MARZIPAN BRULEE TARTE
• Pastry extraordinaire with cream 9

**Serving Dinner Tuesday Through Saturday
5:00 p.m.**

Chef's Kitchen strives to provide a very fresh and nutritious product. All orders are cooked from a raw state to a completed dish when you place your order. Some varieties of fish should be served less than fully cooked for quality purposes. Due to concerns of farmed fish, we have chosen not to serve salmon in the off season.

Please call-in your take-out orders 15 minutes prior to pick-up.

Use our drive-up window for your convenience. Look us up at www.brunoschefskitchen.com for weekly menu.

In keeping with today's social consciousness, we urge our patrons to recycle the "to go" containers we send home with them.

Thank you. Bon Appetit!
Bessie & Bruno



MISTER PIMS 10
Pims cup/Gingerale/Mint/Raz/Cuke

-VODKA-

ON THE ROCKS 6
VODKA/ICE

MARTINI 8
VODKA/WET, DRY OR DIRTY

VANGO 8
VODKA/MANGO

COSMO 8
VODKA/CRAN

BLUE DANUBE 8
VODKA/BLUE CURACO, SOUR

MARY/SKREWER 8
VODKA/TOMATO VODKA/ORANGE

-GIN-

ON THE ROCKS 6
GIN/ICE

MARTINI 8
GIN/WET, DRY OR DIRTY

THAIGIN 8
GIN/LEMON GRASS, MINT,
GINGER ALE

GIN TONIC 8
GIN/TONIC, LIME

-TEQUILA-

SHOTUP 6
TEQUILA/SILVER OR GOLD, LIME

MARGARITA 8
TEQUILA/TRIPLESEC, LIME MIX

TANGO 8
TEQUILA/MANGO

SUNRISE 9
TEQUILA/GRENADINE,
ORANGE, GALLIANO

-BOURBON-

ON THE ROCKS 6
BOURBON/ICE

MANHATTAN 8
BOURBON/VERMOUTH



-BEERS-

Paulaner Hefeweizen 5 Deschutes Mirror Pond Ale 5

-WHITES-

- 2013 Illahe - *PINOT GRIS* - WILLAMETTE VALLEY 8/35
-Crispy Full Mouth - Rich Textured with Balanced Acidity
- 2011/12 Château La Freynelle - *ENTRE-DEUX-MERS* 7/30
-One of the Great Fish Wines in the World - Dry and Crisp
- 2012/13 Lemelson Vineyards - *RESERVE CHARDONNAY* - WILLAMETTE VALLEY 10/40
-Estate Grown, Balanced Oak, Ripe, Tropical & Rich
- 2012 Chateau Magneau - *SAUVIGNON BLANC* - GRAVES-FRANCE 8/35
-Dry yet elegant - Sauternes Qualities.

-REDS-

- 2011 Westrey - *PINOT NOIR* - ORACLE VINEYARD 11/45
-Excellent Example of Oregon Terroir - Smooth Tongue-Dundee
- 2008 M. Chapoutier - *CROZES - HERMITAGE* - LES MEYSONNIERS - FRANCE 13/55
-When in Lyon - this is what you drink - Good to compare our Pinot Noirs too!
- 2012 McManis - *MERLOT* - CALIFORNIA 7/30
-Blackberries & Currants - Warm Lodi Fruit
- 2012 Goyette - *CABERNET SAUVIGNON* - NAPA VALLEY 8/35
-A Stag's Leap Regional - Distinctive - R. Goyette made
- 2009 Chateau Magneau - *GRAVES-FRANCE* 9/38
-A Stag's Leap Regional - Distinctive - R. Goyette made
- 2008 Silver Oak - *CABERNET SAUVIGNON* - NAPA VALLEY 120
-Consistently Superior Production - Full Bodied Napa Cab
- 2010 Pahlmeyer - *PROPRIETARY RED* - NAPA VALLEY 160
-Outstanding - Napa Jewel

-BUBBLES-

N.V. Gruet - *BRUT BLANC DE NOIRS* - NEW MEXICO 20
-Methode Champenoise - Albuquerque Champagne 375 ml



SALADS

ORGANIC GREENS • DINNER SALAD • Organically grown greens.
Choice of house or ranch dressing. 6

CAESAR SALAD • Romaine leaves served with our mild Caesar dressing,
mixed with our fresh croutons and parmesan cheese. 7

PALM BEACH SALAD • Greens with kalamata olives, hearts of palm,
and bell pepper. House oil & vinegar topped with crumbled Feta cheese 8

BREAD

FRENCH ROLL & BUTTER 4

AFTER THOUGHTS

-BY THE GLASS -

FONSECA - FINE RUBY PORT - PORTUGAL 6

PRESIDENTIAL - TAWNY PORT - PORTUGAL 6

TAYLOR FLADGATE - 10 YEAR TAWNY - PORTUGAL 10

COGNAC - COURVOISIER 8

GRAND MARNIER 8

KAHLÚA 6

GODIVA 6

SOFT BEVERAGES

SODA POPS 4

SAN PELLEGRINO SPARKLING WATER 4

COFFEE/TEA 4

ROY/SHIRLEY 5

**CHECK DAILY MENU
FOR APPETIZERS AND
TODAY'S MAIN COURSE SELECTIONS**