

BROOKSIDE

AT THE ROSE BOWL



BREAKFAST

STEEL CUT OATS 11

Slow cooked steel cut oats served with brown sugar, bananas, and blueberries

OVERNIGHT OATS 10

Rolled oats soaked overnight with low-fat milk, chia seeds, and vanilla Greek yogurt

AVOCADO TOAST 15

Smashed avocado on toasted sourdough with macerated cherry tomatoes, feta cheese crumbles, topped with micro basil drizzled with extra virgin olive oil.

Add eggs any style +2 Add Smoked Salmon +4

LOX & BAGEL 19

Smoked sliced salmon, hibiscus pickled red onion, cherry tomatoes, capers, Persian cucumbers, dill, on toasted 'everything' bagel

BREAKFAST SANDWICHES

Choice of applewood bacon, sage sausage, or ham Additional protein +4

CLASSIC BREAKFAST SANDWICH 10

Scrambled eggs and American cheese on toasted English muffin

SUNRISE SANDWICH 12

Two fried eggs, tomato, avocado, arugula, & sriracha aioli on toasted sourdough

BREAKFAST BURRITO 14

Eggs, hashbrowns, & a cheddar cheese blend wrapped in a warm flour tortilla

Choice of bacon, sausage, chorizo, soyrizo (vegan)

EGGS BENEDICT

Poached eggs over a toasted English muffin smothered with housemade hollandaise sauce served with hashbrowns or country potatoes
Sub fruit +3

THE CLASSIC 16

THE CALIFORNIAN 18

Avocado, vine ripened tomato

THE BUTCHER'S 20

Slow braised short rib

THE EARTH & EGG 16

Sauteed wild mushrooms

BREAKFAST SIDES

ONE EGG ANY STYLE 3

TWO EGGS ANY STYLE 5

COUNTRY POTATOES 6

HASHBROWNS 5

FRUIT 4

TOAST 4

Wheat, White, Sourdough, Rye, or English muffin

BAGEL & CREAM CHEESE 6

BACON 5

SAUSAGE 6

CANADIAN BACON 5

FROM THE GRIDDLE

BUTTERMILK PANCAKES 13

Fluffy buttermilk pancakes served with whipped butter and warm maple syrup
Add blueberries, strawberries, bananas, or chocolate chunks +2 per topping

FRENCH TOAST & BERRIES 16

Thick-cut brioche dipped in vanilla custard, topped with seasonal berries, powdered sugar, with warm maple syrup

CHICKEN & WAFFLES 18

Crispy chicken wings paired with a warm waffle, served with warm maple syrup and whipped honey butter

A la carte waffle 12

HOUSE SPECIALTIES

STEAK & EGGS* 22

Grain fed flat iron steak, Two eggs cooked any style, roasted breakfast potatoes, finished with bright herb chimichurri

CHILAQUILES 16

Crisp corn tortillas simmered in house salsa roja or verde, topped with two eggs any style, crema, cotija cheese, and pico de gallo

HEARTY BREAKFAST 18

Two eggs any style, applewood smoked bacon or sausage, hashbrowns, served with two fluffy buttermilk pancakes or your choice of toast

CORNED BEEF HASH 15

Crispy corned beef hash, served with country potatoes or hashbrowns and two eggs any style

BUILD YOUR OWN OMELET 18

*All omelets served with hashbrowns or country potatoes, & toast
Sub fruit +3 Additional protein +4*

PROTEIN OPTIONS (CHOOSE 1)

Applewood bacon, sausage, ham, chorizo, or soyrizo

CHEESE OPTIONS

Cheddar, pepper jack, swiss, feta, or mexican blend

VEGGIE OPTIONS

Spinach, diced tomato, mushrooms, roasted bell peppers, onions

BEVERAGES

COFFEE 4

Regular or Decaf

JUICE 4

Orange, Apple, Cranberry, Pineapple, or Grapefruit

FOUNTAIN DRINKS 4

Coke, Diet Coke, Coke Zero Sprite, Dr. Pepper, Lemonade, Raspberry Iced Tea, or Unsweetened Iced Tea

10 OZ SPECIALTY BREWED 5.5

Americano, Latte, Cappuccino, Mocha, and Iced Coffee
Choice of whole or fat free milk

EXTRAS 1

Almond milk, Oat milk, Flavored syrup

ESPRESSO SHOT 2

Wifi: BROOKSIDE_GUEST
Password: rosegolf904

Parties of 6 or more are subject to a 20% service charge

Maximum of 2 split checks per table

SHARABLES

TRE FORMAGGI PIZZA 17

A creamy blend of three Italian cheeses, melted and finished with olive oil and fresh herbs

CUP & CHAR PIZZA 18

Crispy cup & char pepperoni over melted provolone and mozzarella with house tomato sauce, baked until curled and caramelized, finished with parmesan cheese

BBQ CHICKEN PIZZA 18

Grilled chicken with smokey bourbon barbecue sauce, melted provolone and mozzarella, red onion, finished with fresh cilantro

MUSHROOM GOAT CHEESE PIZZA 17

Blend of earthy mushrooms and creamy goat cheese, drizzled with hot honey

CRISPY CHICKEN WINGS 17

Seasoned chicken wings, lightly breaded and fried golden and crisp

Served plain or tossed in your choice of sauce:

Buffalo | Lemon Pepper | Bourbon BBQ | Hot Honey Chili

CHICKEN LETTUCE WRAPS 16

Sauteed chicken in a citrus hoisin sauce, wrapped in crisp romaine leaves, topped with shredded carrots, green onions, topped with furikake

CLUBHOUSE NACHOS 15

Tortilla chips smothered in queso blanco, blend of shredded cheeses, pico de gallo, jalapeño, sour cream, and guacamole

Add: Chicken +4 | Carnitas +4 | Carne Asada +5 | Birria +5

LOADED QUESADILLA 15

Flour Tortilla filled with cheddar cheese, roasted corn, caramelized onions. Served with pico de gallo and sour cream

Add: Chicken +4 | Carnitas +4 | Carne Asada +5 | Birria +5

CHICKEN TENDERS & FRIES 14

Served plain or tossed in your choice of sauce:

Buffalo | Lemon Pepper | Bourbon BBQ | Hot Honey Chili +1

BURGERS & SANDWICHES

Served with choice of French fries, or side salad.

Sub fruit, onion rings, coleslaw, or caesar salad \$3

BROOKSIDE SMASH BURGER* 15

Blended ground brisket & short rib patty, seared with caramelized onion, house made pickles, smash sauce, cheddar cheese on toasted brioche bun

Make it a double +3

1924 BURGER* 17

Flame grilled all beef patty, green leaf lettuce, tomato, red onion, house made pickles, American cheese, thousand island dressing on toasted brioche bun

BOURBON BURGER* 18

Blended brisket & short rib patty, pepper jack cheese, crispy onion rings, bourbon BBQ sauce on toasted brioche bun

BULGOGI BEEF BAHN MI 18

Marinated Korean-style bulgogi beef on a baguette with fresh cucumbers, cilantro, carrots, fresh jalapeño, drizzle of kimchi aioli

TURKEY CLUB 17

Roasted sliced turkey, applewood bacon, arugula, tomato, roasted garlic aioli on parmesan crust sourdough

TUNA MELT 16

Tuna, tomato, green leaf lettuce, jalapeño, melted cheddar cheese on toasted sourdough

PESTO CHICKEN SANDWICH 18

Grilled chicken breast, basil pesto, melted mozzarella, fresh tomato, arugula on toasted ciabatta

BOWLS & MORE

KOREAN SHORT RIB BOWL 21

Gochujang slow braised short rib, kimchi coleslaw on a bed of jasmine rice

MISO GLAZED SALMON BOWL* 20

Miso-glazed salmon served over steamed rice with broccolini, peppers, avocado, topped with fresh herbs

AHI TUNA POKE BOWL* 20

Fresh ahi tuna diced and marinated in a soy-ginger sauce served over rice with avocado, spicy mayo, wakame, edamame and cucumber

FISH & CHIPS 20

Atlantic cod, fries, coleslaw, and housemade tarter sauce

SALADS

Add protein to your salad:

Chicken +4 Shrimp +7 Steak or Salmon +9

CLASSIC CAESAR 15

Crisp romaine lettuce, creamy caesar dressing, shaved parmesan, crunchy garlic croutons, finished with a squeeze of fresh lemon

SOUTHWEST SALAD 16

Blend of mixed greens and romaine lettuce, black beans, roasted corn, cherry tomato, pickled red onions, cotija cheese, avocado, with chipotle ranch

THE COBB 18

Blend of romaine lettuce and arugula, bacon, hard boiled eggs, avocado, cherry tomato and blue cheese crumbles with housemade blue cheese dressing

FRESH HARVEST SALAD 17

Strawberries, spinach, mixed greens, candied pecans, feta cheese, and avocado, with poppyseed dressing

TACOS

GRILLED SALMON TACOS 17

Grilled salmon in warm flour tortillas with cabbage slaw, pineapple pico de gallo, and citrus crema

STREET TACOS 15

Three tacos with your choice of **grilled chicken, carnitas, or birria** topped with diced onion and cilantro on yellow corn tortillas

TEMPURA TACOS 17

Choice of **shrimp or fish** tempura-battered **tacos**, topped with coleslaw and chipotle aioli, served on your choice of corn or flour tortillas

Vegan tempura avocado tacos available upon request

CALI BROOK BURRITO 16

Carne asada, fries **or** cilantro lime rice, lettuce, pico de gallo, guacamole, and a drizzle of sour cream

SIDES

FRENCH FRIES 7

GARLIC PARMESAN FRIES 9

CRISPY SWEET ONION RINGS 9

CHILI CHEESE FRIES 10

SOUP OF THE DAY

Cup 7 Bowl 9

BROOKSIDE CHILI

Cup 7 Bowl 9

SIGNATURE COCKTAILS

KOINER COLLINS 10

Cutwater Gin, Raspberry Liqueur, Lemon Juice, Topped With Soda Water

NAY MULE 12

Crown Royal, Lime Juice, Gosslin Ginger Beer

THE WATER HAZZARD 12

Grey Goose Vodka, Blue Curacao, Lemonade, Topped with Soda Water

THE FAIR WAY 10

Captain Morgan Spice Rum, Orange Juice, Pineapple Juice, Blue Curacao

LOADED DRIVER 14

Titos Vodka, Cointreau, Orange Juice
Topped with Champagne

*Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses.
Alert your server if you have special dietary requirements.