

# BROTHER FOX

415  
N ALCANIZ ST

## M E N U

### MEATS & CHEESES

|                                                       |            |
|-------------------------------------------------------|------------|
| <b>CHARCUTERIE BOARD</b>                              | <b>36</b>  |
| chef's selected two meats, two cheeses, accoutrements |            |
| <b>PROSCIUTTO</b>                                     | <b>13</b>  |
| <b>CHORIZO IBERICO</b>                                | <b>MKT</b> |
| <b>MANCHEGO</b>                                       | <b>13</b>  |
| <b>DRUNKEN GOAT</b>                                   | <b>15</b>  |
| <b>POINT REYES BLEU</b>                               | <b>15</b>  |

### SMALL PLATES

|                                                                       |           |
|-----------------------------------------------------------------------|-----------|
| <b>PAN CON TOMATE</b>                                                 | <b>10</b> |
| Catalan-style roasted bread, fresh tomato<br>ADD SPANISH ANCHOVIES +3 |           |
| <b>MARINATED OLIVES</b>                                               | <b>7</b>  |
| <b>PATATAS BRAVAS</b>                                                 | <b>13</b> |
| fried potatoes, spicy tomato sauce, aioli                             |           |
| <b>SHISHITO PEPPERS</b>                                               | <b>14</b> |
| Lime, flake salt, garlic aioli                                        |           |
| <b>SMOKED MUSHROOM TARTARE</b>                                        | <b>16</b> |
| pickled beets, cashew crema, lavash                                   |           |
| <b>CABBAGE BAKED IN EMBERS</b>                                        | <b>14</b> |
| Yogurt, sumac, ladolemano                                             |           |
| <b>CHARBROILED OYSTERS</b>                                            | <b>19</b> |
| Garlic compound butter, beer brine                                    | 1/2 dozen |
|                                                                       | <b>37</b> |
| <b>GRILLED OCTOPUS</b>                                                | <b>21</b> |
| Romesco sauce, fingerling potatoes, piquillo vinaigrette              |           |
| <b>CHICKEN CROQUETTAS</b>                                             | <b>14</b> |
| traditional chicken fritters                                          |           |

### desserts

|                               |            |
|-------------------------------|------------|
| <b>CHURROS</b>                | <b>13</b>  |
| Salted caramel                |            |
| <b>BREAD PUDDING</b>          | <b>14</b>  |
| chef's selection              |            |
| <b>CRAFT BAKERY SELECTION</b> | <b>MKT</b> |
| ROTATING                      |            |

### FROM the Garden

|                                                    |           |
|----------------------------------------------------|-----------|
| <b>GRILLED LITTLE GEM CEASAR</b>                   | <b>13</b> |
| ADD SPANISH ANCHOVY +2                             |           |
| <b>ELOTE</b>                                       | <b>12</b> |
| cherry tomato, charred corn, cotija, lime cilantro |           |
| <b>BRUSSELS LEMON AIR</b>                          | <b>14</b> |
| Apricot, grape, prosciutto, lemon air              |           |

### Land & Sea

|                                                                                                  |           |
|--------------------------------------------------------------------------------------------------|-----------|
| <b>BRO. FOX BURGER</b>                                                                           | <b>23</b> |
| lettuce, tomato, pickled grilled onion, american cheese, house sauce, served with patatas bravas |           |
| <b>16 OZ BONE-IN DUROC PORK CHOP</b>                                                             | <b>48</b> |
| sous vide, pork jus                                                                              |           |
| <b>6 OZ FILET *CAB</b>                                                                           | <b>56</b> |
| grilled, demi-glace                                                                              |           |
| <b>LOW COUNTRY SHRIMP BOIL "A LA ESPAÑA"</b>                                                     | <b>36</b> |
| Florida Gulf shrimp, Spanish chorizo, charred corn, potato                                       |           |
| <b>SEAFOOD PAELLA</b>                                                                            | <b>34</b> |
| Clams, mussels, shrimp                                                                           |           |
| <b>*DAILY MARKET FISH*</b>                                                                       |           |
| Fresh Catch simply grilled MKT**                                                                 |           |

### LARGE PLATES for 2

|                                                                                      |           |
|--------------------------------------------------------------------------------------|-----------|
| <b>COAL-FIRED WHOLE CHICKEN</b>                                                      | <b>52</b> |
| Sous vide & wood fired, with anticucho and tortillas                                 |           |
| <b>PRIME SKIRT STEAK ASADA</b>                                                       | <b>68</b> |
| 2 pounds carne asada, wood-fired, with tortillas, grilled onion and piquillo peppers |           |



Executive Chef — Darian Hernandez  
General Manager — Juston Takacs

\* consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.  
A 20% service fee will be added to all groups of 6 or more guests



COCKTAILS & WINE

COCKTAILS

|                                                                                                           |                                      |
|-----------------------------------------------------------------------------------------------------------|--------------------------------------|
| <b>CAIPIRINHA CON APRICOT</b><br>cachaca, apricot, lime, demerara                                         | <b>11</b>                            |
| <b>CLOVER CLUB</b><br>gin, lemon, raspberry elderflower foam                                              | <b>12</b>                            |
| <b>ESPRESSO MARTINI</b><br>vodka, plantation dark, vanilla infused<br>borghetti, counter culture espresso | <b>15</b>                            |
| <b>SANGRIA</b><br>spanish red wine blend, liquor de<br>violettes, seasonal berries                        | glass <b>10</b><br>Pitcher <b>35</b> |
| <b>SMOKED OLD FASHIONED</b><br>bourbon, demerara, angostura, orange<br>bitters hickory smoked glass       | <b>11</b>                            |
| <b>PEACH GIN TONIC</b><br><b>NON-ALCOHOLIC GIN VARIATION</b><br>peach gin, Tonic, elderflower             | <b>13</b><br><b>9</b>                |
| <b>GARDEN MARGARITA</b><br>Tequila, cucumber, jalepeño, cilantro, lime                                    | <b>12</b>                            |
| <b>PAPAS BANANA DAIQUIRI</b><br>papas pilar, lime, banana, demerara                                       | <b>14</b>                            |

beer

|                                                                                          |              |
|------------------------------------------------------------------------------------------|--------------|
| <b>DRAFT</b><br>ask your bartender or server for the most<br>up-to-date draft selections | ALL <b>8</b> |
|------------------------------------------------------------------------------------------|--------------|

bottles & cans

|                            |          |
|----------------------------|----------|
| <b>DOS PILOTOS CERVEZA</b> | <b>6</b> |
| <b>ACE GUAVA CIDER</b>     | <b>6</b> |

WINE

|                                                                                             |          |
|---------------------------------------------------------------------------------------------|----------|
| <b>HOUSE WINES BY THE GLASS</b><br>pinot grigio, chardonnay, pinot noir, cabernet sauvignon | <b>8</b> |
|---------------------------------------------------------------------------------------------|----------|

|              |                     |
|--------------|---------------------|
| <b>WHITE</b> | <i>by the glass</i> |
|--------------|---------------------|

|                                                           |          |
|-----------------------------------------------------------|----------|
| <b>CASTELLO DI POGGIO MOSCATO DOGC</b><br>piedmont, italy | <b>9</b> |
|-----------------------------------------------------------|----------|

|                                                              |           |
|--------------------------------------------------------------|-----------|
| <b>KING ESTATE PINOT GRIS</b><br>willamette valley, OR, 2o22 | <b>13</b> |
|--------------------------------------------------------------|-----------|

|                                                         |           |
|---------------------------------------------------------|-----------|
| <b>MARTIN CODAX ALBARINO</b><br>rias baixas, spain 2021 | <b>11</b> |
|---------------------------------------------------------|-----------|

|                                                                 |           |
|-----------------------------------------------------------------|-----------|
| <b>TAONGA SAUVIGNON BLANC</b><br>marlborough, new zealand, 2o22 | <b>11</b> |
|-----------------------------------------------------------------|-----------|

|                                                     |           |
|-----------------------------------------------------|-----------|
| <b>CATENA CHARDONNAY</b><br>mendoza, argentina 2o22 | <b>14</b> |
|-----------------------------------------------------|-----------|

|                                                       |           |
|-------------------------------------------------------|-----------|
| <b>ORIN SWIFT FRAGILE ROSE</b><br>maury, France, 2021 | <b>15</b> |
|-------------------------------------------------------|-----------|

|                  |                     |
|------------------|---------------------|
| <b>SPARKLING</b> | <i>by the glass</i> |
|------------------|---------------------|

|                                      |           |
|--------------------------------------|-----------|
| <b>JEIO PROSECCO</b><br>Italy 187 mL | <b>12</b> |
|--------------------------------------|-----------|

|                                  |          |
|----------------------------------|----------|
| <b>LAMARCA PROSECCO</b><br>Italy | <b>8</b> |
|----------------------------------|----------|

|                                              |           |
|----------------------------------------------|-----------|
| <b>VEUVE CLICQUOT, BRUT</b><br>Reims, France | <b>20</b> |
|----------------------------------------------|-----------|

|            |                     |
|------------|---------------------|
| <b>Red</b> | <i>by the glass</i> |
|------------|---------------------|

|                                              |           |
|----------------------------------------------|-----------|
| <b>LOCATIONS ES BY DAVE PHINNEY</b><br>spain | <b>13</b> |
|----------------------------------------------|-----------|

|                                                      |           |
|------------------------------------------------------|-----------|
| <b>GUN BUN PINOT NOIR</b><br>sonoma county, ca, 2021 | <b>14</b> |
|------------------------------------------------------|-----------|

|                                                |           |
|------------------------------------------------|-----------|
| <b>LUKE MERLOT</b><br>columbia valley, wa 2020 | <b>12</b> |
|------------------------------------------------|-----------|

|                                                      |           |
|------------------------------------------------------|-----------|
| <b>ABSTRACT BY ORIN SWIFT</b><br>st. helena, ca 2022 | <b>15</b> |
|------------------------------------------------------|-----------|

|                                                                                |           |
|--------------------------------------------------------------------------------|-----------|
| <b>SMITH &amp; HOOK RESERVE<br/>CABERNET SAUVIGNON</b><br>paso robles, ca 2021 | <b>14</b> |
|--------------------------------------------------------------------------------|-----------|

|                                            |           |
|--------------------------------------------|-----------|
| <b>MURIEL RESERVA</b><br>rioja, spain 2016 | <b>13</b> |
|--------------------------------------------|-----------|