

WELCOME TO
BRODERICK WALNUT CREEK

1548 Bonanza Street, Walnut Creek, CA 94596
(925) 945-6960

www.broderickroadhouse.com

BRODERICK EST. 1893

EAT WITH INTEGRITY

VISIT OUR OTHER LOCATIONS!

WEST SACRAMENTO
1319 6th Street (916) 372-2436

MIDTOWN SACRAMENTO
1820 L Street (916) 469-9720



The legacy of David Broderick starts in 1849, when he came to San Francisco in pursuit of gold and found himself caught up in California's turbulent politics, due to the conflict between free soilers & proponents of slavery. He ran and won a seat on the State Senate, then rose to Lieutenant Governor and finally to US Senator, leading the Free Soiler Party, who aimed to block slavery's expansion into the western states. Being vocal in his opinions, he caught the ire of pro-slavery Chief Justice David Terry, and was challenged to a duel on September 13th, 1859. Terry & Broderick faced off at Lake Merced in San Francisco, armed with hair-trigger pistols. Broderick's gun discharged early, leaving him unarmed, and he was shot & wounded in the chest by Terry. Broderick died three days later. He was memorialized in 1893 as the old Washington neighborhood of West Sacramento was renamed to Broderick in his honor.

We opened our first restaurant in 2012, paying tribute to both our neighborhood and a man who fought til death for what he believed in.

CA-CERTIFIED USDA CHOICE ANGUS BEEF® • SCRATCH-MADE SAUCES • HOUSE-MADE PICKLES & PEPPERS • ARTISAN BAKED BUNS • LOCALLY SOURCED VEGGIES

SHAREABLES

COLOSSAL BUFFALO WINGS 🍗🏆

Baked, deep-fried til crispy, then tossed in your choice of house-made Buffalo sauce or hot kentucky bourbon oil. Topped with crumbled bleu cheese & served with house-made ranch or bleu cheese dressing (extra dressing + \$0.75).

½ dozen - \$18 dozen - \$26

BACON MAC & CHEESE

Made with bleu, gruyere & cheddar cheese, applewood-smoked bacon, griddled to perfection. \$10

MARYLAND STYLE CRAB CAKES

2 large house-made Blue Crab cakes are perfect for sharing, served with 'wich sauce. \$16

WISCONSIN CHEESE CURDS 🌿

Lightly-breaded Wisconsin white cheddar cheese curds, deep fried & served with 'wich sauce. \$10

BUFFALO CAULIFLOWER 🍅🌶️

Lightly-breaded cauliflower, deep fried, & served with buffalo sauce and bleu cheese dressing. \$10

FISH TACOS 🐟🏆

Choice of grilled or beer battered fish, with pickled daikon & carrot, shredded cheddar, jalapenos, corn salsa, cilantro & 'wich sauce.

3 for \$13

FRIED CHICKEN TACOS 🍗

Fried chicken, shredded cheddar, lettuce, corn salsa & 'wich sauce.

3 for \$13 (kentucky bourbon hot + \$1).

FRIES

NAKED FRIES 🌿

Hand-cut potatoes, twice fried, simply seasoned. \$6.5

BANH MI FRIES 🍗

Topped with slow-roasted pulled pork, pickled daikon & carrot, jalapenos, cilantro, Vietnamese citrus caramel sauce. \$12

GARLIC FRIES 🌿

Tossed with garlic aioli & herbs. \$8

BUFFALO BLEU FRIES 🍗🌿

Tossed with house-made buffalo sauce, topped with crumbled bleu cheese. \$8

POUTINE FRIES

Topped with lightly breaded deep-fried cheese curds & house-made beef gravy. \$12

GORGONZOLA MUSHROOM FRIES 🌿

Topped with house-made gorgonzola cheese sauce & grilled gourmet mushrooms. \$11

DESPERADO FRIES 🍗

Topped with thinly-sliced grilled marinated steak, grilled gourmet mushrooms, house-pickled sweet peppers, caramelized onions, & gorgonzola cheese sauce. \$15

CHILI VERDE FRIES 🌿

Topped with slow-roasted pork, cheddar cheese, & house-made chili verde sauce. \$12

SPECIALTY BURGERS

All of our 1/2 lb. CA-Certified Angus Beef® burgers are cooked to order* and come with choice of naked fries or side salad. Add a side of any sauce for +\$0.75

JOHNNY CASH BURGER 🏆

White cheddar, applewood-smoked bacon, house-pickled sweet peppers, fried onion crisps, & house-made BBQ sauce. \$17.5

TRUE BLEU BURGER

Applewood-smoked bacon, bleu cheese dressing, crumbled bleu cheese, fried onion crisps, & garlic aioli. \$17

OLD SCHOOL BURGER

White cheddar, ketchup, mustard, lettuce, tomato, & house-made pickles. \$15.5

GORGONZOLA MUSHROOM BURGER

Grilled gourmet mushrooms, fried onion crisps, & house-made gorgonzola cheese sauce. \$17

GOLD RUSH BURGER

Bacon mac & cheese, applewood-smoked bacon, garlic aioli, & fried onion crisps. \$18

EL CHARRO BURGER 🍗

Pickled jalapenos, pepper jack, fried onion crisps, & spicy steak sauce. \$16.5

UPGRADE YOUR PATTY!

Boar +\$2

Lamb +\$2

Turkey +\$1

Duck +\$2

Bison +\$2

TURKEY BACON RANCH BURGER

Turkey patty, applewood-smoked bacon, cheddar cheese, lettuce, tomato, & ranch dressing on an artisan bun. \$16.5

BISON BURGER

Bison, pepper jack, lettuce, tomato, grilled red onion, 'wich sauce, & house-made steak sauce. \$18

BOAR BURGER

Wild boar, white cheddar, applewood smoked bacon, fried egg, fried onion crisps, & house-made apple butter. \$18

LAMB BURGER

Lebanese-spiced lamb, roasted tomato, goat cheese, garlic aioli, red onion, arugula, & balsamic vinaigrette. \$18

DUCK BURGER 🏆

Duck, house-made pear fig jam, garlic aioli, fried onion crisps, arugula, balsamic vinaigrette, & cheddar cheese skirt. \$18

UPGRADE YOUR SIDE OF FRIES!

Garlic Fries +\$3

Buffalo Bleu Fries +\$3

Poutine Fries +\$4

Desperado Fries +\$6

Gorgonzola Mushroom Fries +\$4

Bahn Mi Fries +\$6

Chili Verde Fries +\$6

ROADHOUSE SPECIALTIES

All sandwiches come with your choice of naked fries or side salad.

DESPERADO 🍗

Thinly-sliced grilled marinated steak, grilled gourmet mushrooms, house-pickled sweet peppers, caramelized onions, & gorgonzola cheese sauce on a hoagie roll. \$17.5

REUBEN

Slow-roasted house-made corned beef, swiss cheese, sauerkraut, & 1000 Island dressing on an artisan bun. \$16.5

BUTTERMILK FRIED CHICKEN 🍗

Buttermilk-fried chicken, applewood smoked bacon, lettuce, tomato, house-made pickles, & 'wich sauce on an artisan bun. \$17.5

SALMON BLT

Grilled salmon, applewood smoked bacon, lettuce, tomato, & 'wich sauce on a hoagie roll. \$18.5

BRODERICK GRILLED CHEESE

Grilled bacon mac & cheese patty, melted cheddar, & grilled tomatoes on grilled sourdough bread. \$14.5

PITTSBURGH CHEESE STEAK 🍗

Thinly-sliced grilled marinated steak, house-pickled sweet peppers, grilled gourmet mushrooms, swiss cheese, & steak sauce on a hoagie roll. \$17

PULLED PORK BANH MI 🍗

Slow-roasted pulled pork, house-pickled daikon & carrot, jalapenos, cilantro, & Vietnamese citrus caramel sauce on a hoagie roll. \$16.5

KENTUCKY BOURBON HOT CHICKEN 🍗

Buttermilk-fried chicken tossed in hot kentucky bourbon oil, pickles, 'wich sauce. \$18

OCEAN CITY 🍗

House-made Maryland blue crab cake, tomato, lettuce, & 'wich sauce on an artisan bun. \$18.5

MENU SYMBOLS: 🌿 - Vegetarian 🍃 - Vegan 🍗 - Spicy 🍷 - Gluten-free 🏆 - Award-winning!

* Contains or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

JOIN US FOR HAPPY HOUR! Monday thru Friday 2:30-5:30pm

VEGAN & VEGETARIAN

*Fries cooked in same fryer oil as non-vegan foods.

VEGETARIAN FRIED CAULIFLOWER

Lightly-breaded cauliflower, deep fried, & served with vegan 'wich sauce. **\$11**

TREE HUGGER BURGER

House-made veggie patty, lettuce, tomato, red onion, & vegan 'wich sauce on a vegan multigrain bun. Comes with your choice of naked fries* or side salad. **\$15.5**

IMPOSSIBLE BURGER

Plant based vegan patty, wick' sauce, red onion, lettuce, tomatoes on a whole wheat bun Comes with your choice of naked fries* or side salad. **\$17**

MUSHROOM SWISS IMPOSSIBLE

Whole grain bun, vegan swiss cheeze, marinated oyster mushrooms, lettuce, tomato, red onion. **\$17**

MUSHROOM CHEEZE "STEAK"

Grilled oyster mushrooms, pickled sweet peppers & onions, vegan mozzarella cheeze, crusty hoagie roll, vegan 'wich sauce. **\$17**

DON'T SEE WHAT YOU WANT HERE? Make any Broderick burger vegan by upgrading to our Impossible plant-based patty and our 9-Grain Vegan Wheat bun. Let the server know you're vegan and they can make sure to remove any meat/egg/dairy product from the original burger.

DESSERTS

VOODOO COOKIE ICE CREAM SANDWICH

Vanilla ice cream between dark chocolate cookies, with hints of cayenne & ginger. Dusted with powdered sugar & served with a rich chocolate sauce. **\$8**

BREAD PUDDING

House-made bread pudding, dusted with powdered sugar & served with a rich caramel sauce. **\$8**
(add ice cream **+\$2**)

BANANA PUDDING

Rich vanilla pudding, fresh bananas, vanilla wafer cookies, & whipped cream. **\$7.5**

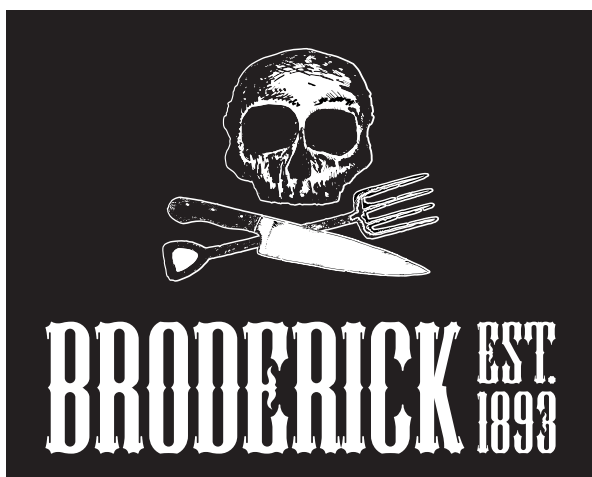
NON-ALCOHOLIC DRINKS

FOUNTAIN: Coke, Diet Coke, Sprite, Lemonade, Shirley Temple, Iced Tea, Arnold Palmer, Coffee, Decaf Coffee. **\$2.95**

JUICE: Apple Juice, Orange Juice, Cranberry Juice, Grapefruit Juice, Pineapple Juice, **\$3**

MILK: Milk **\$3** Chocolate Milk **\$3**

BOTTLED: IBC Rootbeer, Q-Gingerbeer, San Pellegrino Sparkling Water. **\$3.5**



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MIDTOWN SACRAMENTO 1820 L Street (916) 469-9720

SALADS

Served with your choice of house-made dressings: Ranch, 1000 Island, bleu cheese, red wine vinaigrette, caesar, or balsamic vinaigrette. (extra: 2oz. **+\$0.50**, 4oz. **+\$0.75**)

CALIFORNIA GREEN

Mixed artisan greens, cucumbers, tomatoes, & carrots. **\$10**
(add grilled chicken for **+\$4**, steak **+\$6**, grilled salmon for **+\$6**)

CHOPPED COBB

Chopped romaine lettuce, grilled chicken breast, hard-boiled egg, bleu cheese, tomatoes, cucumbers, applewood smoked bacon, & avocado. **\$16.5**

SPICY STEAK

Marinated steak, mixed artisan greens, cucumbers, carrots, tomato, hard-boiled egg, bleu cheese, fries, & fried onion crisps. **\$17.5** (add double steak **+\$5**)

BBQ CHICKEN

Grilled BBQ chicken breast, mixed artisan greens, cucumbers, carrots, tomatoes, grated cheddar, & fried onion crisps. **\$16.5**


KALE CAESAR

Tender baby kale, parmesan & croutons tossed in house-made caesar dressing*. **\$14.5**
(add grilled chicken for **+\$4**, steak **+\$6**, grilled salmon for **+\$6**)

ASIAN SALMON

Mixed greens, grilled salmon, tomato, cucumber, pickled diakon & carrots, asian sesame dressing, crispy fried noodles. **\$17.5**

CLASSIC SHAKES

Made from frozen custard. **\$7.50** 

- VANILLA
- CHOCOLATE
- STRAWBERRY
- NUTTY BUDDY
- SALTED CARAMEL
- OREO COOKIE
- CREAMSICLE
- VODOO COOKIE
- CHOCOLATE ALMOND COCONUT

BOOZY SHAKES **\$13**

CAR BOMB

Chocolate, draft stout, Jameson Irish Whisky.

BOURBON PEANUT BUTTER BANANA

Peanut butter, fresh banana, Maker's Mark.

STRAWBERRY SHORTCAKE

Strawberries, Pinnacle Cake vodka, whipped cream, vanilla wafer.

TOASTED MARSHMALLOW COCONUT

Pinnacle Vanilla vodka, Baileys irish cream, roasted coconut.

ABSOLUT DREAM

Absolut Mandarin vodka, orange zest, whipped cream.

MUDSLIDE

Chocolate, Pinnacle vodka, Kahlua, Baileys, whipped cream.

HOG WILD

House-infused bacon bourbon, caramel drizzle, bacon crumbles.

DOUBLE STUF'D

Oreo crumble, Pinnacle vanilla vodka, whipped cream

#howdoyoubroderick

WEEKEND BRUNCH

Available on Saturdays & Sundays from 10am - 3pm

BREAD PUDDING FRENCH TOAST

Our house-made bread pudding, baked then grilled and served with cream cheese mousse & caramel sauce. **\$14**

BELGIAN WAFFLE & BOURBON SYRUP

Belgian waffle served with butter, & house-made bourbon syrup. **\$13**

CHICKEN & WAFFLES

Buttermilk-fried chicken, belgian waffle, whipped butter, & maple syrup. **\$16**

CLASSIC BENEDICT *

Grilled English muffins, Canadian bacon, two eggs your way, & hollandaise sauce, served with house potatoes. **\$16**
(substitute crab cake **+\$3**)

PORK CHILE VERDE FRIES

Tender pork braised with tomatillos, onions, cilantro, & serrano peppers, served over hand-cut french fries & covered with two eggs, corn salsa, crema, & cheddar cheese. **\$16**

BREAKFAST FRIES

Hand-cut fries topped with two eggs, corn salsa, salsa verde, cheddar cheese, & your choice of braised carnitas, grilled steak, country sausage, tofu scramble, or sautéed veggies. **\$16.5**

KENTUCKY BOURBON HOT FRIED CHICKEN & EGG

Buttermilk-fried chicken tossed in hot kentucky bourbon oil, 1 egg your way, house-made pickles, & 'wich sauce on an artisan bun. **\$15.5**

BREAKFAST BURRITO

Flour tortilla stuffed with scrambled eggs, cheddar, bacon or country sausage, corn salsa, & hand-cut fries, topped with salsa verde or country gravy. **\$14**

BISCUITS & GRAVY *

House-made country biscuits, sausage gravy, & two eggs your way. **\$12**

CORNED BEEF HASH *

Braised house-made corned beef, caramelized onions, sweet peppers, & potatoes, served with two eggs your way. **\$16**

VEGAN TOFU SCRAMBLE

Sautéed zucchini, tofu, peppers, & onions, served with fresh corn salsa & house potatoes. **\$13.5**

OLD SCHOOL BREAKFAST PLATE *

Two eggs your way, house potatoes, sourdough toast, & your choice of applewood smoked bacon, country sausage patty or seared tofu. **\$14.5**

CHICKEN FRIED STEAK & EGGS

Buttermilk-fried steak, house potatoes, & country gravy, served with two eggs your way and sourdough toast. **\$16.5**

BRUNCH SIDES & ADD-ONS

- | | |
|---|----------------------------|
| 2 eggs your way * \$3 | House potatoes \$3 |
| Applewood smoked bacon \$4 | Sourdough toast \$2 |
| Country sausage patty \$4 | English muffin \$2 |
| Link sausage \$4 | Country gravy \$2 |
| Buttermilk-fried chicken thigh \$6 | |

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