

Garlic Brothers

6629 Embarcadero Dr 95219-3329 · +12094746585 · Updated: Jan 14, 2026

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APPETIZERS 16

Grilled Duck Wraps **\$8.75**

Duck breast wrapped with bacon & a slice of jalapeño

Atomic Balls **\$6.75**

Fried macaroni with bacon & green onion served with sweet & hot peppers

Grilled Zucchini Spears **\$5.75**

Garlic Artichoke Dip **\$7.00**

Artichoke Hearts, garlic, cheese and spinach served with chips

Grilled Prawn Cocktail **\$10.75**

Served up with guacamole, salsa and chips

Grilled Artichoke Half **\$5.75**

Garlic Fries **\$5.75**

Loaded with garlic and parmesan, served with house ranch

Fried Calamari **\$9.75**

Garlic Bread **\$5.50**

Sweet Potato Fries **\$5.75**

Some Kind Of Bread **\$6.00**

Toasted focaccia topped with mozzarella cheese, tomatoes and spinach

Fried Ravioli **\$8.75**

Spinach, beef and cheese filled topped with parmesan and garlic

Carnitas, Tri-tip, or Chicken Quesadilla **\$8.75**

Jack and cheddar cheese mix, tomatoes, and green onions

Steamed Clams **\$11.75**

Full pound of clams steamed in a white wine garlic lemon sauce

Beer Battered Prawns **\$8.75**

Served with peanut sauce

Chips & Salsa **\$5.50**

SALADS 9

Grilled Caesar Salad	\$13.00
Grilled chicken or blanched prawns	
Grilled Ahi Salad	\$13.00
Grilled Ahi Tuna to medium rare, gorgonzola cheese, tomatoes and onions with lemon vinaigrette	
Queen Mary	\$9.75
Grilled sliced chicken breast, grapes, gorgonzola cheese and asparagus tossed with house vinaigrette	
Arugula Salad	\$8.50
Roasted slivered almonds, gorgonzola cheese, grapes and avocado tossed with fresh lemon, house seasoning and olive oil	
Dinner Salad	\$4.50
Tomatoes and onions tossed with house vinaigrette	
Spinach Salad	\$8.50
Egg, Bacon, Granny Smith Apples and red onion served with Marsala wine dressing	
Tri-tip Salad	\$10.00
Onion, tomato, croutons and gorgonzola cheese tossed with house vinaigrette	
Cobb Salad	\$10.00
Turkey, egg, bacon, gorgonzola cheese, tomatoes, and avocado with house vinaigrette on the side	
Hacked Chicken Salad	\$10.00
Gorgonzola cheese, roasted walnuts, tomatoes, and onion tossed with lemon vinaigrette	

STONE OVEN PIZZAS 8

New Yorker	\$16.00
Thick crust with salami, sausage, pepperoni, bell peppers, black olives, red onion, and smoked mushrooms	
BBQ Chicken	\$15.00
Thin crust with chicken, gorgonzola cheese, smoked mushrooms and red onions	
Italian Hero	\$15.00
Thin crust with spicy sausage, roasted garlic, parmesan and arugula	
Eggxtreme Pesto	\$15.00
Thick crust with sausage, bell peppers, eggs, tomatoes, pesto sauce and seasoned arugula	
Chop Stick	\$15.00
Prawns, pots stickers, green onions, garlic, cream cheese and drizzled with a sweet chili sauce	
Pleasure Point	\$15.00
Thin crust with artichoke hearts, black olives, sun dried tomatoes, pesto and feta cheese	
The Chubby	\$15.00
Thick crust with pepperoni	
Margherita	\$14.00
Thin crust with tomatoes, basil, mozzarella and olive oil	

ALMOND WOOD FIRED ENTREES 7

Grilled Pork Steak (Bone-In) **\$15.50**

Marinated in our Thai Basil Sauce, and finished with fresh orange zest

Grilled Herb Encrusted Ahi Tuna **\$16.50**

Rubbed with fresh herb blend and served medium rare

Grilled Tri-Tip **\$18.00**

USDA Choice prepared to your liking served with House Teriyaki Sauce

Grilled Herb Chicken Breast **\$14.50**

Rubbed with herb blend, olive oil, and house seasoning

Grilled Salmon **\$19.00**

Farm raised North Pacific Salmon served medium with dill butter

Grilled Garlic Steak **AVAILABLE OPTIONS**

USDA Choice Ribeye topped with garlic butter.

\$21.00

Blackened: \$1.00

Creamy Crimini Mushroom Sauté: \$3.50

Grilled Tiger Prawns* **\$20.00**

Grilled prawns served with lemon butter sauce

LOCAL FAVORITES 10

House Gumbo **\$14.00**

Chicken, spicy sausage & rock shrimp in cajon stew

French Cut Lamb Chops* **\$19.50**

Served medium rare with creamy polenta and grilled asparagus

Grilled Oysters **\$10.25**

Grilled on the half shell to perfection finished with lemon garlic butter

Half Pizza & Salad **\$11.00**

Choose any pizza served with side salad

Baby Back Ribs & Pesto **\$19.00**

Served with linguini pasta in creamy pesto sauce

Grilled Triggerfish **\$16.00**

Hook and Line caught mild white coral fish, served with salad and mango papaya salsa

Carnitas, Chicken or Steak Taco **AVAILABLE OPTIONS**

Choice of carnitas, tri-tip or chicken in a flour tortilla with guacamole, and lettuce, served with spanish rice, pinto beans and salsa

\$10.00

Additional taco: \$5.00

Grilled Lobster or Fish Taco **AVAILABLE OPTIONS**

Choice of grilled fish or lobster in a flour tortilla with guacamole and lettuce, served with spanish rice, pinto beans and mango papaya salsa

\$12.00

Additional taco: \$6.00

Hamburger and Fries

Tomato, red onion, lettuce and house sauce served on focaccia or sesame bun

AVAILABLE OPTIONS

\$9.75

Add cheese: \$0.50

Add bacon: \$1.00

Add sweet potato fries or garlic fries:

\$1.75

Calamari Steak

\$17.00

Lightly pan fried and finished with caper lemon butter, served with grilled asparagus and spanish rice

PASTAS 4

Scampi Linguini

\$17.00

Black Tiger Prawns, bell peppers, onion, capers and crimini mushrooms sautéed in a white wine cream sauce served over linguini

Chicken Penne

\$17.00

Grilled sliced chicken breast, sun-dried tomatoes, basil and crimini mushrooms sautéed with a white wine cream sauce

Shrimp Asparagus Gemelli

\$17.00

White shrimp, asparagus, crimini mushrooms, tomatoes and red onions sautéed in a white wine cream sauce

Green Death Linguini

\$12.00

Linguini pasta with creamy pesto sauce

DESSERTS 4

Banana Bread Pudding

\$5.00

Served with walnuts and rum caramel sauce

Dessert Special

Ask your server for details

Hunters' Ice Cream Cake

\$5.00

Vanilla ice cream, Oreó crumb crust topped with Heath crumbles, chocolate and rum caramel sauces

Rat Ears

\$4.00

A chocolate covered ice cream filled waffle cone with whipped cream and chocolate sauce

RED WINES 6

Jeremy, Tempranillo

AVAILABLE OPTIONS

Glass: \$8.00

Bottle: \$29.00

Van Ruiten, Pinot Noir

AVAILABLE OPTIONS

Glass: \$7.00

Bottle: \$26.00

Rodney Strong, Cabernet

AVAILABLE OPTIONS

Bottle: \$7.00

Bottle: \$26.00

Zin Phomaniac, Zinfandel

AVAILABLE OPTIONS

Glass: \$7.00

Bottle: \$26.00

Clos Du Bois, Merlot

AVAILABLE OPTIONS

Glass: \$6.00

Bottle: \$26.00

House Select, Red

AVAILABLE OPTIONS

Glass: \$4.50

Bottle: \$15.00

WHITE WINES 7

Rodney Strong, Chardonnay

AVAILABLE OPTIONS

Glass: \$7.00

Bottle: \$26.00

Markham Napa Valley, Chardonnay

AVAILABLE OPTIONS

Glass: \$7.00

Bottle: \$26.00

14 Hands, Sauvignon Blanc

AVAILABLE OPTIONS

Glass: \$7.00

Bottle: \$26.00

Geyser Peak, Pinot Grigio

AVAILABLE OPTIONS

Glass: \$6.00

Bottle: \$22.00

Domaine Ste Michelle, Brut Sparkling

AVAILABLE OPTIONS

Glass: \$6.00

Bottle: \$22.00

Beringer, White Zinfandel

AVAILABLE OPTIONS

Glass: \$5.00

Bottle: \$18.00

House Select, White

AVAILABLE OPTIONS

Glass: \$4.50

Bottle: \$15.00

NON-ALCOHOLIC 9

Pepsi

Diet Pepsi

Sierra Mist

Rootbeer

Squirt

Ice Tea

Lemonade

Orange Juice

Cranberry Juice

BOTTLED 7

Bud Light

Coors Light

Coors Original

Guinness

Heineken

Corona

Clausthaler N.A.

DRAFT 6

Pacifico

Blue Moon

Pyramid Hefeweizen

Sierra Nevada

Lagunitas IPA

Newcastle
