

UNIQUELY
HOUSE-
MADE



We proudly prepare **more than 35 of our own recipes in-house, made from scratch** — from every dressing and sauce to other guest favorites throughout the menu.



**Host your next gathering, meeting,
or celebration with us
or allow us to cater your event...**

319
BRODERICK
(916) 942-9849
www.319Broderick.com

Party of 6 or more: 20% gratuity will be charged.

No split checks.

For Gluten free, please ask your server for more details.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

319 BRODERICK

HOURS OF OPERATION

Open 7 days a week
11 AM – 10 PM

319 6th Street
West Sacramento, CA 95605

916-942-9849

www.319Broderick.com



DAVID BRODERICK

David Broderick joined the California gold rush in 1849 and settled in San Francisco. He later ran and won a seat in the California State Senate, rose to Lieutenant Governor and then to US Senator, leading the "Free Soil" wing of his party, which opposed the expansion of slavery into the western states.

When David Terry, the Chief Justice of the California Supreme Court, lost his reelection bid because of his pro-slavery views, he blamed Broderick and challenged him to a duel on September 13, 1859. Broderick and Terry faced off at Lake Merced in San Francisco.

Broderick's gun discharged early, leaving him unarmed. He was shot in the chest by Terry and died three days later. He was memorialized in 1893 when the town of Washington (previously located in our neighborhood of West Sacramento) was renamed to Broderick in his honor.

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

HOUSE-MADE DRESSINGS & SAUCES

All of the following dressings and sauces are all proudly housecrafted in our kitchen:

Ranch
1000 Island
Aioli
BBQ 🌶️
Buffalo 🌶️🌶️

Bleu Cheese
Caesar
'Wich 🌶️
Banh Mi * 🌶️

Balsamic Vinaigrette
Red Wine Vinaigrette
Vegan 'Wich 🌶️
Spicy Steak Sauce 🌶️
Bomb Hot Sauce 🌶️🌶️🌶️

*(Our Banh Mi is a Vietnamese citrus & caramelized-sugar sauce)

2 oz - \$1

4 oz - \$2

SHAREABLES

COLOSSAL BUFFALO WINGS 🌶️🌶️

Baked and then deep-fried. Tossed in your choice of house-made **buffalo sauce**, topped with crumbled bleu cheese, and garnished with celery sticks. Served with your choice of a side of house-made ranch or house-made bleu cheese dressing. **Change the sauce to house-made hot Kentucky bourbon oil 🌶️🌶️ or house-made BBQ sauce 🌶️** (both without crumbled bleu cheese). - **\$ (need price)**

BACON MAC & CHEESE

House-made bacon mac & cheese patty (our own blend of five cheeses and hardwood-smoked bacon), slice of hardwood-smoked bacon. Grilled to perfection - **\$13**

BUFFALO CAULIFLOWER 🌱

Beer-battered deep-fried cauliflower served with sides of buffalo sauce 🌶️ and bleu cheese dressing. (Our beer batter is house-made with beer and our own seasoned-flour recipe.) - **\$10**

SLIDERS

Either choice of 3 sliders (no mix & match) on buttery buns - **\$18**

- **Mushroom Swiss:** Beef patty lightly seasoned, grilled mushrooms, Swiss cheese, deep-fried onion crisps, house-made 'wich sauce.
- **Pulled Pork Banh Mi:** Slow-braised pulled pork with house-made dry rub, house-pickled daikon & carrots, jalapeños, cilantro, house-made Vietnamese citrus & caramelized-sugar sauce. 🌶️
- **El Charro:** Beef patty lightly seasoned, house-pickled jalapeños, pepper jack cheese, deep-fried onion crisps, house-made spicy steak sauce. 🌶️

BUTTERMILK FRIED CHICKEN STRIPS

Buttermilk deep-fried chicken breast strips served with a side of naked fries. (Our chicken is marinated overnight in our house-made brine, soaked in buttermilk before being coated in our house-made seasoned-flour recipe.) - **\$12**

HOUSE-MADE CHIPS

Corn tortilla chips served with sides of house-made salsa and beer cheese - **\$12**

DEEP-FRIED SWEET PICKLES 🌱

Beer-battered deep-fried house-made sweet pickles served with your choice of house-made ranch or house-made 'wich sauce. (Our beer batter is house-made with beer and our own seasoned-flour recipe.) - **\$8**

SPICY JALAPEÑOS 🌶️

Beer-battered deep-fried jalapeños served with your choice of house-made ranch or house-made bleu cheese dressing. (Our beer batter is house-made with beer and our own seasoned-flour recipe.) - **\$9**

PRETZEL AND BEER CHEESE

Deep-fried pretzel, lightly salted and served with a side of beer cheese - **\$10**



Vegetarian



Vegan



Spicy



Gluten Free

FRIES, ONION RINGS & SPECIALTY FRIES

NAKED FRIES

Simply seasoned - **\$8**

ONION RINGS

Beer-battered deep-fried onion rings. (Our beer batter is house-made with beer and our own seasoned-flour recipe.) - **\$8**

Upgrade the side served with your burger or sandwich - **\$4**

BANH MI FRIES

Topped with braised pulled pork with house-made dry rub, house-pickled daikon & carrots, jalapeños, cilantro, house-made Vietnamese citrus & caramelized-sugar sauce - **\$16**

Upgrade the side served with your burger or sandwich - **\$7**

GARLIC FRIES

Tossed with house-made garlic aioli & herbs - **\$9**

Upgrade the side served with your burger or sandwich - **\$4**

BUFFALO BLEU FRIES

Tossed with house-made buffalo sauce, topped with crumbled bleu cheese - **\$11**

Upgrade the side served with your burger or sandwich - **\$5**

DESPERADO FRIES

Topped with thinly-sliced grilled house-marinated spicy steak, grilled mushrooms, house-pickled sweet peppers, caramelized onions, pepper jack cheese - **\$17**

Upgrade the side served with your burger or sandwich - **\$7**

SPECIALTY BURGERS

Every burger is cooked to order and includes your choice of **naked fries** or **side salad** (spring mix, cucumbers, tomatoes & carrots with your choice of dressing) at no extra charge.

Upgrade your side to beer-battered onion rings (made with our house-made beer batter) or any of our specialty fries — priced as listed above

JOHNNY CASH BURGER

Beef patty lightly seasoned, cheddar cheese, two slices of hardwood-smoked bacon, house-pickled sweet peppers, deep-fried onion crisps, house-made BBQ sauce on a white oil-top bun - **\$19.50**

TRUE BLEU BURGER

Beef patty lightly seasoned, two slices of hardwood-smoked bacon, crumbled bleu cheese, deep-fried onion crisps, house-made garlic aioli on a white oil-top bun - **\$18.50**

OLD SCHOOL BURGER

Beef patty lightly seasoned, cheddar cheese, lettuce, tomato, house-made sweet pickles, ketchup, mustard on a white oil-top bun - **\$17.50**

GOLD RUSH BURGER

Beef patty lightly seasoned, house-made bacon mac & cheese patty (our own blend of five cheeses and hardwood-smoked bacon), two slices of hardwood-smoked bacon, deep-fried onion crisps, house-made garlic aioli on a white oil-top bun - **\$20**

LAMB BURGER

Lebanese-spiced lamb patty (using our house-made spice recipe), slow-roasted tomato (seasoned using our house-made recipe), goat cheese, red onion, arugula tossed in oil & house-made balsamic vinaigrette, house-made garlic aioli on a white oil-top bun - **\$24**



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SPECIALTY BURGERS

DUCK BURGER

Duck patty lightly seasoned, house-made pear fig jam, deep-fried onion crisps, arugula tossed in oil & house-made balsamic vinaigrette, cheddar cheese skirt, house-made garlic aioli on a white oil-top bun - **\$24**

EL CHARRO BURGER 🌶️

Beef patty lightly seasoned, house-pickled jalapeños, pepper jack cheese, deep-fried onion crisps, house-made spicy steak sauce on a white oil-top bun - **\$18.50**

ROADHOUSE SPECIALTIES

TACOS

3 FISH TACOS 🌶️

Choice of grilled or beer-battered deep-fried fish, with pickled daikon & carrots, house-made corn salsa, shredded cheddar, jalapeños, cilantro, house-made 'wich sauce. *(Our fish is marinated overnight in a house-made blend of over 10 flavorful ingredients, then hand-dipped in our house-made beer batter with our own seasoned-flour recipe.)* - **\$18**

3 CHICKEN TACOS 🌶️

Choice of grilled or buttermilk deep-fried chicken breast, house-made corn salsa, shredded cheddar cheese, lettuce, house-made 'wich sauce. *(Our chicken is marinated overnight in a house-made brine, then our deep-fried chicken is soaked in buttermilk before being coated in our house-made seasoned-flour recipe.)* - **\$17**

SANDWICHES

Every sandwich includes your choice of naked fries or side salad (*spring mix, cucumbers, tomatoes & carrots with your choice of dressing*) at no extra charge. **Upgrade** your side to **beer-battered onion rings** (made with our house-made beer batter) or any of our **specialty fries** — priced as listed on top of page 3.

BLACKENED SALMON SANDWICH

Blackened salmon with house-made cajun seasoning, house-made sweet pickles, house-made garlic aioli, spring mix, house-made ranch dressing on a white oil-top bun - **\$21**

DESPERADO SANDWICH 🌶️

Thinly-sliced grilled house-marinated spicy steak, grilled mushrooms, house-pickled sweet peppers, caramelized onions, pepper jack cheese on a hoagie Italian white sesame-seed roll - **\$21**

REUBEN SANDWICH

Slow-braised house-made corned beef, swiss cheese, sauerkraut, house-made 1000 island dressing on a white oil-top bun - **\$18.50**

BUTTERMILK FRIED CHICKEN SANDWICH

Buttermilk deep-fried chicken breast, two slices of hardwood-smoked bacon, lettuce, tomato, house-made sweet pickles, house-made 'wich sauce on a white oil-top bun. *(Our chicken is marinated overnight in our house-made brine, soaked in buttermilk before being coated in our house-made seasoned-flour recipe.)* - **\$18**

PULLED PORK BANH MI SANDWICH 🌶️

Slow-braised pulled pork with house-made dry rub, house-pickled daikon & carrots, jalapeños, cilantro, house-made Vietnamese citrus & caramelized-sugar sauce on a hoagie Italian white sesame-seed roll - **\$19**



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ROADHOUSE SPECIALTIES (cont)

SANDWICHES

KENTUCKY BOURBON HOT FRIED CHICKEN SANDWICH 🍴

Buttermilk deep-fried chicken breast tossed in house-made hot Kentucky bourbon oil, house-made sweet pickles, house-made wick sauce on a white oil-top bun. *(Our chicken is marinated overnight in our house-made brine, soaked in buttermilk before being coated in our house-made seasoned-flour recipe.)* - \$18

BRODERICK GRILLED CHEESE SANDWICH

Grilled house-made bacon mac & cheese patty (our own blend of five cheeses and hardwood-smoked bacon), melted cheddar cheese, grilled tomatoes on grilled sourdough bread - \$16

SALADS

All salads (except for the classic Caesar) served with your choice of one of the following house-made dressings on the side:

Ranch

1000 island

Bleu cheese

Caesar

Balsamic vinaigrette

Red wine vinaigrette

Banh mi (Vietnamese citrus & caramelized-sugar sauce) 🍴

CALIFORNIA GREEN SALAD 🌱

Spring mix, cucumbers, tomatoes, carrots **Full - \$11 / Small - \$5**

Add: Chopped grilled chicken breast - \$5 | Grilled salmon - \$9

CHOPPED COBB SALAD

Grilled chicken breast, chopped romaine lettuce, hard-boiled egg, cucumbers, tomatoes, crumbled bleu cheese, hardwood-smoked bacon, avocado. *(Our chicken is marinated overnight in our house-made brine, then grilled to perfection.)* - \$17

SPICY STEAK SALAD 🍴

Thinly-sliced grilled house-marinated spicy steak, spring mix, hard-boiled egg, cucumbers, tomatoes, carrots, crumbled bleu cheese, fries, deep-fried onion crisps - \$19

Upgrade to double the spicy steak - \$8

BBQ CHICKEN SALAD

Grilled BBQ chicken breasts, spring mix, cucumbers, tomatoes, carrots, grated cheddar, deep-fried onion crisps. *(Our chicken is marinated overnight in a house-made brine, then mixed on the grill with our house-made BBQ sauce).*

Substitute with buttermilk **deep-fried chicken breast** *(Our house-marinated chicken is soaked in buttermilk before being coated in our house-made seasoned-flour recipe.)* - \$ need price

Substitute with buttermilk deep-fried chicken breast tossed in house-made **hot Kentucky bourbon oil** 🍴 - \$ need price

SPICY ASIAN SALMON SALAD 🍴

Grilled Salmon (lightly seasoned), spring mix, picked daikon & carrots, cucumbers, cilantro, celery, served with house-made Vietnamese citrus & caramelized-sugar sauce on the side - \$19

CLASSIC CAESAR SALAD

Chopped romaine lettuce, parmesan cheese, house-made croutons, tossed in house-made Caesar dressing - \$19

Add: Chopped grilled chicken breast - \$5 | Grilled salmon - \$9



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Vegan



Spicy



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VEGAN & VEGETARIAN

VEGAN CALIFORNIA GREEN SALAD

Spring mix, cucumbers, tomatoes, carrots with a side of house-made vegan 'wich sauce

Full - \$11 / Small - \$5

Add: Chopped grilled Impossible™ patty - \$5 | Grilled salmon - \$9

All of the following come with your choice of **naked fries** (cooked in same fryer oil as non-vegan foods) or **side salad** (spring mix, cucumbers, tomatoes & carrots with your choice of dressing) at no extra charge.

Upgrade your side to beer-battered onion rings (cooked in same fryer oil as non-vegan foods) (made with our own beer batter) - **\$ need price**

or choose any of our **specialty fries** (cooked in same fryer oil as non-vegan foods) priced as listed on top of page 3

IMPOSSIBLE™ BURGER

Plant-based vegan patty, red onion, lettuce, tomatoes, house-made vegan 'wich sauce on a whole wheat bun - **\$19**

MUSHROOM MOZZARELLA IMPOSSIBLE™ BURGER

Plant-based vegan patty, vegan mozzarella cheese, grilled mushrooms, lettuce, tomato, red onion, house-made vegan 'wich sauce on a whole grain bun - **\$19**

MUSHROOM CHEESESTEAK SANDWICH

Grilled mushrooms, vegan mozzarella cheese, house-pickled sweet peppers, caramelized onions, house-made vegan 'wich sauce on a crusty hoagie roll - **\$20**



KID'S MENU

All kid's items come with your choice of **naked fries** or **side salad** (spring mix, cucumbers, tomatoes & carrots with side of ranch dressing) at no extra charge.

Only available for **kids 10 years and under**. Sodas not included.

Buttermilk Fried Chicken Breast Strips

Our chicken is marinated overnight in our house-made brine, soaked in buttermilk before being coated in our house-made seasoned flour mix. - **\$9**

Cheeseburger

Beef patty lightly seasoned, cheddar cheese on a buttery bun. - **\$9**

Grilled Cheese Sandwich **\$8**

Cheddar and Swiss cheese on grilled sourdough bread - **\$8**



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DESSERTS

CHURRO

Deep-fried, rolled in a blend of sugar & cinnamon, drizzled with caramel and chocolate sauces and then sprinkled with powdered sugar. Served with strawberry sauce on the side - **\$8**

BREAD PUDDING

House-made bread pudding served warm. Drizzled with caramel sauce and then sprinkled with powdered sugar - **\$9**

WEEKEND BRUNCH

Available on Saturdays & Sundays from 11AM to 3PM.

BELGIAN WAFFLE

Belgian waffle served with butter & syrup - **\$14**

CHICKEN & WAFFLE

Buttermilk deep-fried chicken breast strips, Belgian waffle served with butter & syrup. *(Our chicken is marinated overnight in our house-made brine, soaked in buttermilk before being coated in our house-made seasoned-flour recipe.)* - **\$18**

Add: Toss the chicken in house-made hot Kentucky bourbon oil  - \$1

BREAKFAST FRIES

Fries topped with two eggs your way, house-made corn salsa, house-made salsa verde, cheddar cheese, your choice of either slow-braised pulled pork with house-made dry rub, thinly-sliced grilled house-marinated spicy steak, or sautéed veggies (grilled onions, mushrooms & house-pickled sweet peppers) - **\$18**

OLD SCHOOL BREAKFAST PLATE

Two eggs your way, house potatoes, sourdough toast, two slices of hardwood-smoked bacon - **\$15**

BREAKFAST BURRITO

Stuffed with two scrambled eggs, cheddar cheese, two slices of hardwood-smoked bacon, fries, house-made corn salsa, served with a side of house-made salsa verde - **\$17**

Add: 2 oz sour cream on the side - \$1

CORNED BEEF HASH

Braised house-made corned beef, caramelized onions, house-pickled sweet peppers, house potatoes topped with two eggs your way - **\$18**

KENTUCKY BOURBON HOT FRIED CHICKEN & EGG

Buttermilk deep-fried chicken breast tossed in house-made hot Kentucky bourbon oil, one egg your way, house-made sweet pickles, house-made 'wich sauce served on a white oil top bun with a side of house potatoes. *(Our chicken is marinated overnight in our house-made brine, soaked in buttermilk before being coated in our house-made seasoned-flour recipe.)* - **\$18**

BRUNCH SIDES & ADD-ONS

Two eggs your way - **\$5**

Hardwood-smoked bacon (two strips) - **\$5**

House potatoes - **\$5**



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DRINKS

Soft Drinks - \$3.50

Mocktails

Strawberry lemonade, Virgin Mango Mule, Peach Bellini - \$7



SPECIALITY DRINKS

BRODERICK'S HOUSE-MADE BLOODY MARY

Vodka mixed with our own house-made margarita mix of tomato juice and spices served with a lemon wedge and celery - \$10

WATERMELON MARGARITA

Tequila, Watermelon pucker, Triple sec, Lime juice Shake and strain over tulip glass rimmed with Tajín - \$10

TRADITIONAL WHISKEY SOUR

Whiskey, Egg white, Lemon juice, Simple syrup, Bitters, Served in a martini glass - \$10

RASPBERRY LEMON DROP

Vodka, Raspberry Liqueur, Lemon juice, Simple syrup, Martini glass rimmed with sugar - \$10

PINEAPPLE MOSCOW MULE

Vodka, Lime juice, Pineapple juice, Topped with ginger beer - \$10

BRODERICK OLD FASHION

Whiskey, Simple syrup, Blend of Angostura and Orange bitters, Topped with Brandy cherry Served in a rocks glass with big cube - \$12

CUCUMBER-PEAR REFRESHER

Vodka, Pear Liqueur, Lemon juice, Simple syrup, Elderflower Liqueur Muddled cucumbers Topped with soda - \$12

BLACK MANHATTAN

Rye whiskey, Amaro, Orange bitters, Martini glass with Brandy cherry - \$12



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Spicy



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HAPPY HOUR

HAPPY HOUR MENU

Monday – Friday 3PM–6PM

\$2 OFF

SPECIALTY DRINKS
BEER
WINE

\$2 OFF

HOUSE-MADE CHIPS
DEEP-FRIED SWEET PICKLES 🌿

\$3 OFF

SPICY JALAPEÑOS 🌶️
PRETZEL AND BEER CHEESE
BUFFALO CAULIFLOWER 🌿

\$4 OFF

SLIDERS

\$6 OFF

DESPERADO FRIES 🌶️