

WELCOME YOU BACK TO THE BRICKHOUSE!

## STARTERS

### QUESADILLA

GRIDDLED TORTILLA TOPPED WITH CHEDDAR JACK  
AND PICO DE GALLO \$9  
ADD CHICKEN \$3

### GIANT BAVARIAN PRETZEL

SERVED WITH BEER CHEESE, HONEY MUSTARD, AND RUMCHATA CREAM SAUCE  
\$13

### BRICKHOUSE WINGS

CHOICE OF BUFFALO MILD, MEDIUM, HOT, BHB STOUT BBQ, HONEY SRIRACHA  
\$12

### FRIED MAC & CHEESE BITES

SERVED WITH MARINARA AND SOUTHWEST RANCH \$12

### BRICKHOUSE FRIES

HOUSE CUT FRIES, CHIPOTLE SEASONING, SERVED WITH SOUTHWEST RANCH  
AND BACON CHEESE DIPPING SAUCE \$10

### CHICKEN TENDERS

DREDGED IN OUR VERY OWN STREET LIGHT ALE AND FRIED, SERVED WITH  
HONEY MUSTARD \$9

### JAZZ FRIES

HOUSE CUT FRIES, MELTED MOZZARELLA CHEESE, GRAVY \$9

## SALADS

### BRICKHOUSE SALAD

ICEBERG LETTUCE, TOMATOES, CUCUMBERS, ONION, CARROTS. SERVED WITH  
CHOICE OF RANCH, BLUE CHEESE, BALSAMIC VINAIGRETTE OR RED WINE  
VINEGAR & OIL DRESSING \$7

### CEASAR SALAD

ROMAINE LETTUCE, LIGHTLY TOSSED IN OUR CLASSIC CEASAR DRESSING WITH  
ROASTED GARLIC CROUTONS AND GRATED PARMESAN CHEESE \$9

### CAPRESE SALAD

BABY FIELD GREENS, MOZZARELLA CHEESE AND VINE RIPENED TOMATO.  
SERVED WITH BASIL OIL AND A BALSAMIC GLAZE \$9

ADD CHICKEN TO ANY SALAD \$5

ADD STEAK TO ANY SALAD \$7

## SANDWICHES

### STREETLIGHT CHICKEN

GRILLED CHICKEN BREAST, BACON, LETTUCE, SWISS CHEESE WITH HONEY  
MUSTARD \$12

### STEAK & MOZZ SANDWICH

SLICED SIRLOIN, MOZZARELLA CHEESE & FRIED ONION ON A FRESH CIABATTA  
\$15

### BLACKENED TUNA BLT

SERVED ON A BRIOCHE BUN WITH LETTUCE, TOMATO, BACON & AVOCADO WITH  
CAJUN REMOULADE \$16

### TURKEY AVOCADO WRAP

SLICED TURKEY WITH BACON, AVOCADO, TOMATO, MIXED GREENS & RED ONION  
IN A WHOLE WHEAT WRAP \$14

### BUFFALO CHICKEN WRAP

BUFFALO CHICKEN WITH LETTUCE, TOMATO AND BLUE CHEESE CRUMBLES.  
SERVED ON A GARLIC TORTILLA WRAP \$10

### BACON CHEESEBURGER

BRICKHOUSE BREWERY'S SPECIAL BLEND OF GROUND SHORT RIB, CHUCK AND  
BEEF BRISKET. SERVED WITH LETTUCE, TOMATO, ONION, AMERICAN CHEESE  
AND BACON \$12

## ENTREES

### SHEPHERD'S PIE

BRAISED SHREDDED SHORT RIB AND GROUND BEEF WITH CORN, CARROTS AND  
PEAS SIMMERED IN A HOMEMADE STOUT BROTH. TOPPED WITH GARLIC MASHED  
POTATO AND BROWN GRAVY \$18

### MARINATED SIRLOIN STEAK

PREFERRED CHOICE SIRLOIN IN OUR SIGNATURE MARINADE, SERVED WITH  
SEASONAL VEGETABLE MEDLEY AND YUKON GOLD MASHED POTATO \$23

### FISH & CHIPS

TENDER STRIPS OF CODFISH, BEER BATTERED AND SERVED WITH HAND-CUT  
FRIES AND COLESLAW \$16

## SIDES

HAND CUT FRIES \$4

SWEET POTATO FRIES \$4

FRIED PICKLES \$6

ONION RINGS \$8

SMOKED GOUDA MAC & CHEESE \$7