



Spring / Summer Supper 2017

Starters & Sides

CRISPY BRUSSEL SPROUTS & BACON9	SPICY CHEESY POLENTA GRITS8
TURKEY MEATBALLS9 Tomato Basil Puree, Parmesan, Garlic Focaccia	GRILLED ASPARAGUS8 Balsamic, shaved Parmesan
SKILLET RIGATONI & CHEESE9	JALAPENO CRAB GRATIN13

Leafy Stuff & Soups

ADD GRILLED CHICKEN + \$4 • PRAWNS + \$6 • SOUTHWEST CRAB CAKES + \$6

SMALL MIXED GREEN SALAD Cucumber, Balsamic & Olive Oil6
CLASSIC CAESAR Romaine, Parmesan, Anchovy Fillets, Garlic Focaccia MADE WITH RAW EGG & ANCHOVY PASTE11
SAVORY FRUIT SALAD Kale, Apples, Melon, Lemon, Honey, Olive Oil, Sea Salt14
QUINOA Heirloom Cherry Tomato, Onion, Bell Pepper, Snap Peas, Arugula, Feta Vinaigrette14
SOUTHWEST CHICKEN SALAD Romaine, Pico de Gallo, Avocado, Black Beans, Corn, Lime-Cilantro Dressing, house-fried Tortilla Chips14
TOMATO BASIL SOUP Focaccia Croutons, Parmesan7
VEGGIE CHILI 5 Bean blend topped with Red Onion & Cheddar7

Chow

YELLOW TAIL SANDWICH Slivered Fried Onion, Arugula & Chipotle Aioli on Focaccia with a side salad of Mixed Greens16
SUBSTITUTE FRENCH FRIES + \$1.5 • GARLIC FRIES + \$2.5 SWEET POTATO FRIES + \$2.5 • ONION RINGS + \$2.5 • QUINOA SALAD + \$3
ANCHOR STEAM BATTERED FISH & CHIPS Red Cabbage Cilantro Coleslaw & Remoulade16
SUBSTITUTE GARLIC FRIES + \$1 • BEER BATTERED ONION RINGS + \$1 • SWEET POTATO FRIES + \$1 • QUINOA SALAD + \$1.50
BUCATINI PASTA Fresh Bucatini, Pine Nut-Basil Pesto, Asparagus, Snap Peas, Heirloom Cherry Tomato, Micro Greens, Parmesan16
MEAT POT PIE Served with side salad of Mixed Greens17 <i>Ask your server about today's flavor</i>
BEEF STROGANOFF Fresh Pappardelle, Forest Mushroom, Snow Peas, Sour Cream18
LAMB MEATLOAF Forest Mushroom Gravy, Garlic Herb Mashed Potatoes, Asparagus19
SHRIMP & GRITS Apple Smoked Bacon, Bourbon Glaze, Cheesy Jalapeno Polenta21
WAGYU SKIRT STEAK Green Peppercorn Sauce, Garlic Herb Mashed Potatoes, Asparagus25
OUR WAGYU "KOBE" BEEF COMES FROM OUR FAMILY'S CATTLE RANCH, THE "BAR R CATTLE CO" WWW.BR2WAGYU.COM

Dinner Burgers



All Burgers served with French Fries

GARLIC FRIES + \$1 • SWEET POTATO FRIES + \$1 • BEER BATTERED ONION RINGS + \$1 • SALAD OF MIXED GREENS or RED CABBAGE SLAW + \$0

Brickhouse Burgers

OUR SIGNATURE BURGERS ARE SERVED WITHOUT CONDIMENTS. YOU'LL FIND THEM ON YOUR TABLE. PLEASE ASK FOR MAYO UPON ORDERING.

BRICKHOUSE BURGER Angus Beef with Lettuce, Tomato, Onion & Pickle on a Brioche Bun13

WAGYU BURGER Lettuce, Tomato, Onion & Pickle on Brioche Bun17

OUR WAGYU "KOBEE" BEEF COMES FROM OUR FAMILY'S CATTLE RANCH, THE "BAR R CATTLE CO" WWW.BR2WAGYU.COM

TURKEY BURGER Ground Turkey with Lettuce, Tomato, Onion & Pickle on a Brioche Bun13

GRILLED CHICKEN BURGER Lettuce, Tomato, Onion & Pickle on a Brioche Bun13

FRIED CHICKEN BURGER Lettuce, Tomato, Onion & Pickle on a Brioche Bun13

VEGAN BURGER House Made with Lettuce, Tomato, Onion & Pickle on a Seeded Whole Wheat Bun13

The Frenchy Dinner Burger \$20 Angus Beef, soft fried Egg, Pancetta, Swiss, Chipotle Aioli

WHITE CHEDDAR + \$1.5 • SWISS + \$1.5 • PROVOLONE + \$1.5 • PEPPER JACK + \$1.5 • APPLE SMOKED BACON + \$2.5 • FRIED EGG + \$3
JALAPENOS + \$1.50 • AVOCADO + \$1.5 • CARAMELIZED ONION + \$1.5 • WILD MUSHROOM + \$1.5 PICO DE GALLO + \$1.50
ASK FOR "BURGER FIXINS" (LETTUCE, TOMATO, ONION & PICKLE) + \$0

CHIPOTLE AIOLI + \$.25 • PESTO + \$.25 • PESTO MAYO + \$.25 • RUSSIAN SAUCE + \$.25 • HORSERADISH SAUCE + \$.25
BLUE CHEESE SAUCE + \$.25 • REMOULADE + \$.25 • RANCH + \$.25

SIDE OF FRENCH FRIES \$6 • SIDE OF GARLIC FRIES \$7 • SIDE OF SWEET POTATO FRIES \$7 • SIDE OF BEER BATTERED ONION RINGS \$7

Chef's Burger Specials

ADD ONE OF THESE STYLES TO ANY OF THE ABOVE BURGERS

THE WESTERN BBQ Onion Ring, White Cheddar & BBQ Sauce+ 3

THE SOMA Swiss, Caramelized Onion, Wild Mushroom & Avocado+ 3

THE THREE CHEESE Fresh Mozzarella, White Cheddar, Swiss, Lettuce, Tomato, Onion & Pickle

THE WILD MUSHROOM Wild Forest Mushrooms, Swiss, Lettuce, Tomato, Onion & Pickle+ 3

THE MEXICAN House Seasoned Jalapeno Patty, Pepper Jack, Avocado, Pico de Gallo & Sour Cream+ 4

THE BLUESY BACON Blue Cheese, Caramelized Onion, Apple Smoked Bacon & Arugula+ 4

Old Fashioned Milkshakes \$7 & Old Fashioned Malts \$9

VANILLA & CHOCOLATE Ask about our daily shake specials & especialy "Boozy Friday"!

GLUTEN INTOLERANT? THERE IS A TRACE AMOUNT OF GLUTEN ON ALL FRIED ITEMS (FRIES, RINGS, POTATOES) BREADS & BUNS

SUBSTITUTE "MARIPOSA" GLUTEN FREE ROLL + \$3 • SUBSTITUTE SIDE SALAD OF MIXED GREENS or RED CABBAGE CILANTRO COLESLAW + \$0

• **CORKAGE FEE: \$15 EACH FOR TWO 750ML BOTTLES / \$25 EACH ADDITIONAL BOTTLE.**

• **DON'T LET THE NAME FOOL YOU! AS A FULL SERVICE RESTAURANT WE ASK THAT YOU BE COURTEOUS TO THE NICE PEOPLE WAITING FOR A SEAT BEHIND YOU. PLEASE AVOID EXTENDED MEETINGS, HOMEWORK, LAPTOP AND IPAD USAGE WHEN THE RESTAURANT IS BUSY.**

• **IN A HURRY? IT CAN TAKE UP TO 15 MINUTES EVERY TIME WE HAVE TO SPLIT THE CHECK. PLEASE TRY TO KEEP IT TO 3 CARDS!**

• **AN 18% SERVICE CHARGE WILL BE ADDED TO ALL CREDIT CARDS LEFT BEHIND.**

• **DISCLAIMER: WE TAKE ALL FOOD ALLERGIES AND PREFERENCES VERY SERIOUSLY. WE ARE NOT A GLUTEN FREE, VEGETARIAN OR VEGAN KITCHEN AND THEREFORE, CANNOT GUARANTEE ANY FOOD ITEMS ARE 100% GLUTEN FREE, VEGETARIAN OR VEGAN. CROSS CONTAMINATION OF GRAINS, VEGETABLES, MEATS & SEAFOOD IS INEVITABLE IN ANY NON-SPECIALTY COMMERCIAL KITCHEN.**