STARTERS & SHARED PLATES

HOUSE PRETZELS Pimento Cheese Sauce, Hot Sweet Mustard \$6

FRIED PICKLE Ranch 35

FRENCH FRIES \$6 * SWEET POTATO FRIES \$7 * GARLIC FRIES \$7 Chipotle Aioli

BEER BATTERED RINGS Ranch \$7

CORNMEAL JALAPENO CALAMARI Chipotle Aioli \$9

TURKEY MEATBALLS Tomato Basil Puree; Parmesan, Garlic Focaccia 39

TRES TACOS \$13 / or \$5 ea
*Your choice of WILD COD, FRIED CHICKEN and/or GRILLED SHRIMP
Corn Tortillas, Red Cabbage Coleslaw, Pico de Gallo, Avocado, Chipotle Aioli

SLIDERS \$6 ea

★ WAGYU "KOBE" Caramelized Onion, Arugula, Chipotle Aioli

★ PULLED PORK Red Cabbage Slaw

NACHOS DEL DIABLO \$13

Honey Chipotle Pulled Pork, house-fried Tortilla Chips, Beer Cheese, Blue Cheese, Pico de Gallo, Jalapenos \$13

SALADS

* CHICKEN + \$4 * GRILLED PRAWNS + \$6 * YELLOW TAIL + \$6

SMALL MIXED GREEN SALAD Radish, Parmesan, Olive Oil, Sea Salt \$7

QUINOA Cherry Tomato, Onion, Bell Pepper, Peas, Arugula, Feta Vinaigrette \$13

SOUTHWEST CHICKEN SALAD Romaine, Pico de Gallo, Avocado, Black Beans, Corn, Lime-Cilantro Dressing, house-fried Tortilla Chips \$15

KALE CAESAR Anchovy Fillets, Parmesan, Focaccia Crostini \$13

TOMATO BASIL SOUP Focaccia Croutons, Parmesan \$5/\$7

VEGGIE CHILI 5 Bean blend topped with Red Onion & Cheddar \$5/\$7

RANCH
BLUE CHEESE SAUCE
REMOULADE

*S*auce

\$.25

CHIPOTLE AIOLI RUSSIAN SAUCE

PEST0

PEST MAYO HORSERADISH SAUCE

PICO DE GALLO

\$2 BEER CANDIED BACONNAISE

PIMENTO CHEESE SAUCE

ENTREES

YELLOW TAIL SANDWICH Seared Filet, slivered fried Onion, Arugula & Chipotle Aioli; Served with Side Salad of Mixed Greens \$16

* FRIES + \$1.5 * SWEET POTATO FRIES + \$2.5 * GARLIC + \$2.5 * ONION RINGS + \$2.5

ANCHOR STEAM BATTERED FISH & CHIPS Alaskan Wild Cod, Red Cabbage Cilantro Coleslaw & Remoulade \$16
* SWEET POTATO FRIES + \$1 * GARLIC FRIES + \$1 * ONION RINGS + \$1

CHICKEN POT PIE Served with Side Salad of Mixed Greens \$17

LAMB MEATLOAF Forest Mushroom Gravy, Garlic Mashed Potatoes, Asparagus \$21

SHRIMP & GRITS Apple Smoked Bacon, Bourbon Glaze, Cheesy Jalapeno Polenta \$21 FRIED EGGS + \$4
WAGYU SKIRT STEAK \$25 Green Peppercorn Sauce, Garlic Mashed Potatoes, Broccoli \$26

Brickhouse C

Brickhouse Burgers

BURGERS SERVED WITH FRENCH FRIES

* GARLIC FRIES + \$1 * SWEET POTATO FRIES + \$1 * ONION RINGS + \$1



STANDARD BURGERS

BAR R BURGER * WE SUGGEST YOU GO MEDIUM-RARE! *
Wagyu "Kobe" Beef, Lettuce, Tomato, Onion, Pickle, buttered Brioche Bun \$18
* This prized American Wagyu Beef comes direct from our family's cattle ranch, the Bar R Cattle Co

BRICKHOUSE BURGER

Angus Beef, Lettuce, Tomato, Onion, Pickle on buttered Brioche Bun \$14

GRILLED or FRIED CHICKEN BURGER

Lettuce, Tomato, Onion & Pickle on buttered Brioche Bun \$14

GROUND TURKEY BURGER

Lettuce, Tomato, Onion & Pickle on buttered Brioche Bun \$14

VEGAN BURGER

Lettuce, Tomato, Onion & Pickle on Seeded Whole Wheat \$14

Burgers add-ons

*

* PROVOLONE + \$1.5 * PEPPER JACK + \$1.5 * AVOCADO + \$1.5

₩ WILD MUSHROOM + \$1.5 ★ CARAMELIZED ONION + \$1.5

* APPLE SMOKED BACON + \$2.5 * FRIED EGG + \$3

SIGNATURE BURGERS

* ALL MADE WITH ANGUS BEEF UNLESS OTHERWISE SPECIFIED ...

THE WESTERN BBQ

Onion Ring, White Cheddar & BBQ Sauce \$17

THE SOMA

Swiss, Caramelized Onion, Wild Mushroom & Avocado \$17

THE BLUESY BACON

Blue Cheese, Caramelized Onion, Apple Smoked Bacon & Arugula \$18

THE MEXICAN

Jalapeno Patty, Pepper Jack, Avocado, Pico de Gallo & Sour Cream \$18

THE GUILTY PLEASURE

Soft fried Egg, American Cheese, Beer Candied Baconnaise, fried Onion \$21

SIDES

SAUTEED GREEN BEANS Crispy Fried Onion \$6

RIGATONI & CHEESE \$6

SPICY CHEESY POLENTA \$6

CRISPY BRUSSEL SPROUTS & BACON \$9

FACEBOOK.COM/BRCKHOUSESF INSTAGRAM.COM/BRICKHOUSESF TWITTER.COM/BRICKHOUSESF

Sauce **\$.2**5

CHIPOTLE AIOLI
RUSSIAN SAUCE
PESTO
PEST MAYO

HORSERADISH SAUCE RANCH

BLUE CHEESE SAUCE REMOULADE

HOT SWEET MUSTARD

\$1 PICO DE GALLO

\$2 BEER CANDIED BACONNAISE

