**STARTERS & SHARED PLATES**

**FRIED PICKLE** Served with Ranch \$5

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

**BEER BATTERED RINGS** Served with Ranch \$7

**SALADS**

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

**SMALL MIXED GREEN SALAD** Radish, Parmesan, Olive Oil, Sea Salt \$6

**QUINOA** Cherry Tomato, Onion, Bell Pepper, Peas, Arugula, Feta Vinaigrette \$12

**SOUTHWEST CHICKEN SALAD** Romaine, Pico de Gallo, Avocado,  
Black Beans, Corn, Lime-Cilantro Dressing, house-fried Tortilla Chips \$14

**KALE CAESAR SALAD** Anchovy Fillets, Parmesan, Garlic Focaccia Crostini \$12

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

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

**SANDWICHES**

\* **SANDWICHES SERVED WITH A SIDE SALAD OF MIXED GREENS**

**FRIES** + \$1.5 \* **SWEET POTATO FRIES** + \$2.5

\* **GARLIC** + \$2.5 \* **ONION RINGS** + \$2.5

**CHICKEN BRIE** Crisp Apple, Red Onion & Pesto Aioli \$12

**CORNED BEEF BRISKET** House roasted with House Kraut,  
Pepperoncini, Swiss & Russian Sauce \$12

**HONEY CHIPOTLE PULLED PORK** White Cheddar  
& Red Cabbage Cilantro Coleslaw \$12

**ROAST BEEF** White Cheddar, Caramelized Onion, Arugula  
& Horseradish Spread \$12

**GRILLED VEGETABLE** White Cheddar, Tomato, Bell Pepper,  
Mushroom, Avocado, Arugula & Pesto \$12

**TURKEY COBB SANDWICH** Apple Smoked Bacon, Hard Boiled Egg,  
White Cheddar, Blue Cheese, Avocado & Greens \$14

**YELLOW TAIL SANDWICH** Seared Filet, slivered fried Onion,  
Arugula & Chipotle Aioli \$15

*Sauce*

**\$.25**

CHIPOTLE AIOLI

RUSSIAN SAUCE

PESTO

PEST MAYO

HORSERADISH SAUCE

RANCH

BLUE CHEESE SAUCE

REMOULADE

**\$1**

PICO DE GALLO

**\$2**

BEER CANDIED  
BACONNAISE

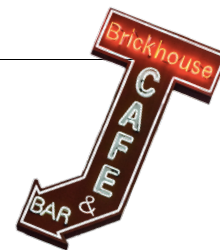
**THE CHEESE BANGER** Goat Cheese, White Cheddar, Tomato & Basil on grilled Sourdough \$13;  
Served with cup of soup: **TOMATO BASIL** or **VEGETARIAN CHILI** (SOUP OF THE DAY + \$1)

**GLUTEN INTOLERANT?**

THERE IS A TRACE AMOUNT OF GLUTEN ON ALL FRIED ITEMS / SUBSTITUTE "MARIPOSA" GLUTEN FREE ROLL FOR SANDWICHES & BURGERS + \$3

A 4% SURCHARGE FOR SF MANDATES WILL BE ADDED TO YOUR BILL IN ORDER THAT WE MAY CONTINUE  
TO PROVIDE YOU WITH THE HOSPITALITY AND QUALITY YOU HAVE COME TO ENJOY

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.



# 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 \$17

\* 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 \$13

### GRILLED or FRIED CHICKEN BURGER

Lettuce, Tomato, Onion & Pickle on buttered Brioche Bun \$13

### GROUND TURKEY BURGER

Lettuce, Tomato, Onion & Pickle on buttered Brioche Bun \$13

### VEGAN BURGER

Lettuce, Tomato, Onion & Pickle on Seeded Whole Wheat \$13

## BURGERS ADD-ONS

\* AMERICAN CHEESE + \$1.5 \* WHITE CHEDDAR + \$1.5 \* SWISS + \$1.5

\* 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 \$16

### THE SOMA

Swiss, Caramelized Onion, Wild Mushroom & Avocado \$16

### THE BLUESY BACON

Blue Cheese, Caramelized Onion, Apple Smoked Bacon & Arugula \$17

### THE MEXICAN

Jalapeno Patty, Pepper Jack, Avocado, Pico de Gallo & Sour Cream \$17

### THE GUILTY PLEASURE

Soft fried Egg, American Cheese, Beer Candied Baconnaise, fried Onion \$19

## HAPPY HOUR 3pm-7pm

\* \$5 WELL DRINKS 1 Mixer

\* \$4 SELECT BEERS

\* \$5 HOUSE WINES

\* \$5 SELECT BAR BITES

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

*Sauce*

**\$.25**

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

BRICKHOUSE CAFE  
PREFERRED CATERER  
OF THE  
SAN FRANCISCO GIANTS  
AND THE

