

**STARTERS & SHARED PLATES**

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

FRIED PICKLE Ranch \$5

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 \$9

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

SOUPS & SALADS

* CHICKEN + \$4 * GRILLED PRAWNS + \$6 * SW CRAB CAKES + \$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

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

BEEF STROGANOFF Fresh Pappardelle, Forest Mushroom, Snow Peas, Sour Cream \$19

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

Sauce

\$.25

CHIPOTLE AIOLI
RUSSIAN SAUCE
PESTO
PEST MAYO
HORSERADISH SAUCE
RANCH
BLUE CHEESE SAUCE
REMOULADE

\$1

PICO DE GALLO

\$2

BEER CANDIED
BACONNAISE
PIMENTO
CHEESE SAUCE

GLUTEN INTOLERANT?

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

*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

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* 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** \$9FACEBOOK.COM/BRCKHOUSESF
INSTAGRAM.COM/BRICKHOUSESF
TWITTER.COM/BRICKHOUSESFA 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 ENJOYDISCLAIMER: 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.