## 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 ⊁ SW CRAB CAKES + \$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

st sandwiches served with a side salad of mixed greens FRIES + \$1.5 \(\preceq\) 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

SOUTHWEST CRAB CAKE SANDWICH \$16

Arugula, Tomato & Remoulade on grilled Rustic Sourdough

2) auce

**\$.2**5

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

# 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

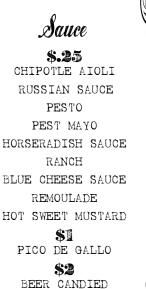
# THE GUILTY PLEASURE

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

## Happy Hour 3dm-7dm

- ₹ \$5 WELL DRINKS 1 Mixer
- ¥ \$4 SELECT BEERS
- ¥ \$5 HOUSE WINES
- ¥ \$5 SELECT BAR BITES

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



BACONNAISE



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.