



BRICKHOUSE BREAKFAST & LUNCH MENU



  @brickhousesf | brickhousesf.com

426 Brannan St, San Francisco, CA 94107 | 415.369.0222

BREAKFAST STOPS AT 4PM

A LA CARTE

Add Breakfast Potatoes + \$6 | Add House Salad + \$7 | Add Fruit Salad + \$8

BREAKFAST BURRITO \$12

egg, chorizo, pepper jack, black beans, potato, pico de gallo, sour cream | avocado +\$3

VEGGIE BURRITO \$12

egg, avocado, pepper jack, black beans, potato, pico de gallo, sour cream **Vegetarian*

BREAKFAST SANDWICH \$11

egg, apple smoked bacon, aged cheddar, arugula, chipotle aioli, brioche

FRESH FRUIT SALAD \$12 best of season with lime and mint

BREAKFAST ENTREES *Served with Breakfast Potato Wedges*

COWBOY COMBO \$15 eggs your way with breakfast potato wedges

Choice of English Muffin, Sourdough, Wheat, Rye or Buttermilk Biscuit

Choice of Apple Smoked Bacon, Ham, Chicken Apple Sausage or Avocado



HUEVOS RANCHEROS \$18

egg, corn tortilla, black bean, avocado, pico de gallo, pepper jack, sour cream

BREAKFAST SIDES

1 EGG ANY STYLE \$3 | APPLE SMOKED BACON \$4 | CHICKEN APPLE SAUSAGE \$4
 BLACK FOREST HAM \$4 | AVOCADO \$2 | SOURDOUGH TOAST \$3 | WHOLE WHEAT TOAST \$3
 BUTTERMILK BISCUIT \$3 | ENGLISH MUFFIN \$3 | BREAKFAST POTATO WEDGES \$7

STARTERS, SHARES & SIDES

BRUSSEL SPROUTS & BACON \$12

HONEY GLAZED CHICKEN STRIPS \$14 brickhouse barbecue sauce

CORNMEAL CALAMARI \$17 fried calamari | chipotle aioli

SKILLET RIGATONI & CHEESE \$12

FRIED PICKLES \$6 ranch sauce **Vegetarian*

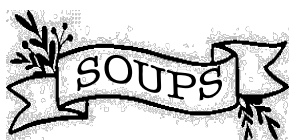
BUFFALO CAULIFLOWER \$13 blue cheese, green onion

**Vegetarian* *(*mostly*) GF **Vegan* w/o blue cheese

KOREAN CHICKEN WINGS \$14 green onion

BRICKHOUSE SLIDERS 2 for \$13 caramelized onion, arugula, chipotle aioli

ROSEMARY KETTLE CHIPS \$5
 FRENCH FRIES \$6
 GARLIC PARMESAN FRIES \$7
 SWEET POTATO FRIES \$7
 BEER BATTERED ONION RINGS \$8
 ROSEMARY POTATO WEDGES \$7
 RED CABBAGE SLAW \$5
 GARLIC CHEESE BREAD \$5



Available Daily TOMATO BASIL \$7/\$9

Tuesday FRENCH ONION \$13 *Wednesday* WAGYU BEEF CHILI \$9/\$11

Thursday CHEF'S CHOICE SOUP DU JOUR *Friday* CLAM CHOWDER \$9/\$11

COMFORT FOOD SPECIAL \$17

GRILLED CHEESE SANDWICH
 with TOMATO BASIL SOUP \$17
 buttered artisan sourdough,
 american cheese

GREEN LEAFY STUFF

BRICKHOUSE SALAD \$7 | \$11 mixed greens, watermelon radish, pickled red cabbage, vinaigrette **Vegan*

SOUTHWEST CHICKEN \$18 romaine, avocado, black beans, corn, pico de gallo,
 house-fried tortilla chips, lime-cilantro vinaigrette *(*mostly*) *Gluten free* **Vegan* w/o chicken

NORTH WIND CHOP \$17 radicchio, cabbage, butternut squash, chickpeas, apple,
 dried cranberry, blue cheese, candied pecan, maple-cider vinaigrette
 **Gluten free* **Vegetarian* **Vegan?* We are happy to remove the cheese upon request.

KALE CAESAR \$16 anchovy fillets, parmesan, lemon, garlic bread
 **Dressing made with raw egg & anchovy*

NICOISE SALAD \$21 pacific wild cod, boiled egg, green beans, arugula,
 fried potato wedges, tomato, avocado, radish, kalamata olives, honey mustard

grilled chicken + \$6 | fried chicken +\$8 | avocado +\$3 | fried or poached egg +\$3
 apple smoked bacon +\$4 | seared ahi +\$9 | grilled prawns +\$10 | pacific wild cod + \$10



Burgers & Sandwiches are served with our house-fried Rosemary Kettle Chips

substitute salad + \$2 | fries + \$2 | garlic parmesan fries + \$3 | sweet potato fries + \$3
beer battered onion rings + \$4 | red cabbage cilantro slaw + \$1

SANDWICHES

- CHICKEN BRIE SANDWICH \$17 apple, onion, pesto aioli, ciabatta | chicken au jus **Pine nuts & parmesan in pesto*
- CORNED BEEF BRISKET SANDWICH \$17 house kraut, pepperoncini, swiss, spicy russian sauce, rye bread
- GRILLED VEGETABLE SANDWICH \$17 aged cheddar, tomato, bell pepper, mushroom, avocado, caramelized onion, arugula, pesto, artisan roll **Vegetarian*
- HONEY CHIPOTLE PULLED PORK SANDWICH \$18 aged cheddar, red cabbage cilantro slaw, artisan roll
- ROAST BEEF DIP \$19 aged cheddar, caramelized onion, horseradish sauce, artisan roll | beef au jus
- FRIED CHICKEN SANDWICH \$19 red cabbage cilantro slaw, pickles, spicy barbecue mayo, brioche
- SEARED AHI SANDWICH \$22 fried onion strings, arugula, chipotle aioli, ciabatta roll

BRICKHOUSE SIGNATURE BURGERS

THE BRICKHOUSE BURGER \$20
angus beef, american cheese, lettuce, tomato, onion, pickle & brickhouse special sauce

- MEXICAN BURGER \$28 pepper jack, avocado, pico de gallo, jalapeño, sour cream \$20 on Tuesdays
- S. O. M. A. BURGER \$28 swiss, caramelized onion, oyster mushroom, avocado \$20 on Wednesdays
- BLUESY BACON BURGER \$28 apple smoked bacon, blue cheese, arugula, caramelized onion \$20 on Thursdays
- GUILTY PLEASURE \$28 fried egg, american cheese, fried onion strings, bacon-naise \$20 on Fridays

BUILD-YOUR-OWN-BURGERS


Traditional Burgers served with Lettuce, Tomato, Onion & Pickle

american cheese +\$2 | provolone +\$2 | aged cheddar +\$2 | pepper jack +\$2 | blue cheese +\$2
fried egg +\$2 | apple smoked bacon +\$4 | avocado +\$3 | jalapeño +\$2 | fried onion strings +\$2
caramelized onion +\$2 | oyster mushroom +\$3 | substitute gluten free (vegan)bun +\$2



- ANGUS BURGER \$18 lettuce, tomato, onion & pickle
- GRILLED CHICKEN BURGER \$18 lettuce, tomato, onion & pickle
- VEGGIE BURGER \$18 house-made vegan patty
substitute gluten free/vegan bun for vegan burger +\$2

THE BAR R BURGER \$25
american wagyu, lettuce, tomato, onion, pickle, brioche
Our American Wagyu is sourced from our family's cattle ranch. the Bar R Cattle Co (Snake River - Pullman, Wa)



BRICKHOUSE SAUCES

Great for dipping, drizzling or smearing

brickhouse special sauce \$1 | chipotle aioli \$1 | ranch \$1 | blue cheese sauce \$1
spicy russian sauce \$1 pesto mayo \$1 | basil pesto \$1 | pineapple salsa \$2
pico de gallo \$2 | baconnaise \$2 | sriracha mayo \$1 | honey mustard \$1
spicy brickhouse barbecue sauce \$1 | horseradish sauce \$1 | remoulade \$1 lemon aioli \$1

Separate checks? Please alert us prior to ordering. Check will be split no more than 3 times per bill.
A 20% gratuity may be added to groups of 5 or more. Please check your bill.

**Dietary information*

**Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness.*

Disclaimer: We take all food allergies and preferences very seriously. We are not a specialty kitchen and while we take great care, we cannot guarantee any food items are 100% gluten free, vegetarian, or vegan. Cross contamination of grains, vegetables, meats & seafood is unavoidable in a non-specialty kitchen.