

BRICKHOUSE DINNER MENU



STARTERS, SIDES & SHARES

FRIED PICKLES \$6
ranch sauce **Vegetarian*

BRUSSEL SPROUTS & BACON \$12
HONEY GLAZED CHICKEN STRIPS \$14
brickhouse barbecue sauce

SKILLET RIGATONI & CHEESE \$12
**Vegetarian*

CORNMEAL CALAMARI
fried jalapeno | chipotle aioli

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
CREAMY POLENTA \$5 | RED CABBAGE SLAW \$5 | GARLIC PARMESAN BREAD \$5

GREEN LEAFY STUFF

BRICKHOUSE SALAD \$7 | \$11 mixed greens, watermelon radish, pickled red cabbage, balsamic & olive oil **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, watermelon radish, kalamata olives, honey mustard vinaigrette

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

SOUPS

Available Daily TOMATO BASIL

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
buttered artisan sourdough,
american cheese

DINNER ENTREES

BEEF STROGANOFF \$24
pappardelle, skirt steak, asparagus, wild mushroom gravy, onion, sour cream

SEAFOOD SKILLET with CHIPOTLE AVOCADO CREAM SAUCE \$26
prawns, pacific wild cod, calamari, cherry tomato,
cilantro, basmati rice **Gluten free*

POT PIE \$24
rotating flavors & preparations...please ask your server
mixed green salad

ROASTED HALF CHICKEN with CREAMY POLENTA \$28
maple mustard glaze, thyme, chili pepper, butternut squash, green beans

BROWNED BUTTER GEMELLI \$21
oyster mushroom, bell pepper, pecan, sage,
parmesan, garlic, chili flakes **Vegetarian*

SCRIMSHAW BEER-BATTERED FISH & CHIPS \$21
pacific wild cod, pineapple salsa, red cabbage cilantro slaw, remoulade
**Vegetarian/Vegan pasta options are available upon request*

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

FRIED CHICKEN SANDWICH \$19 red cabbage cilantro slaw, pickles,
brickhouse special sauce, 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
horseradish spread \$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 6 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.