

BRICKHOUSE DINNER MENU



  @brickhousesf

brickhousesf.com

426 Brannan St | San Francisco,
CA 94107 | 415.517.7076

STARTERS, SIDES & SHARES

FRIED PICKLES \$6

ranch sauce **Vegetarian*

BRUSSEL SPROUTS & BACON \$14

HONEY GLAZED CHICKEN STRIPS \$15

brickhouse barbecue sauce

CORNMEAL CALAMARI \$17

fried jalapeno | chipotle aioli

SKILLET RIGATONI & CHEESE \$13

**Vegetarian*

BUFFALO CAULIFLOWER \$14

blue cheese, green onion

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

KOREAN CHICKEN WINGS \$15

green onion

BRICKHOUSE SLIDERS 2 for \$14

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 PARMESAN BREAD \$5

GREEN LEAFY STUFF

BRICKHOUSE SALAD \$8 | \$12 mixed greens, radish, pickled red cabbage, balsamic & olive oil **Vegan*

SOUTHWEST CHICKEN \$19 romaine, avocado, black beans, corn, pico de gallo, house-fried tortilla chips,
lime-cilantro vinaigrette **(mostly) Gluten free *Vegan w/o chicken*

CHOP CHOP \$18 radicchio, romaine, blue cheese, chickpeas, pepperoncini, kalamata olive,
oregano, sun-dried tomato, red onion, lemon vinaigrette

**Gluten free *Vegetarian *Vegan? We are happy to remove the cheese upon request.*

KALE CAESAR \$17 anchovy fillets, parmesan, lemon, garlic bread **Dressing made with raw egg & anchovy*

NICOISE SALAD \$24 pacific wild cod, boiled egg, asparagus, arugula,

fried potato wedges, tomato, avocado, watermelon radish, kalamata olives, honey mustard

grilled chicken + \$6 | fried chicken +\$8 | avocado +\$4 | fried or poached egg +\$6
apple smoked bacon +\$5 | seared ahi +\$10 | grilled prawns +\$10 | grilled pacific wild cod + \$10

SOUPS

Available Daily TOMATO BASIL croutons \$7/\$9

Tuesday FRENCH ONION \$13 beef broth, onion, croutons, gruyere

Wednesday JAMBALAYA SOUP \$9/\$11 andouille sausage, chicken,
shrimp, bell pepper, onion, rice, cajun spices

Thursday CHEF'S CHOICE SOUP DU JOUR

Friday NEW ENGLAND CLAM CHOWDER \$9/\$11 cream, potato, onion, minced clams, butter, fresh herbs

COMFORT FOOD SPECIAL \$17

GRILLED CHEESE SANDWICH
TOMATO BASIL SOUP
buttered artisan sourdough,
american cheese

DINNER ENTREES

BEEF STROGANOFF \$27

pappardelle, skirt steak, asparagus, forest mushroom gravy, onion, sour cream

SEAFOOD SKILLET with CHIPOTLE AVOCADO CREAM SAUCE \$28

prawns, pacific wild cod, calamari, cherry tomato, avocado, cilantro, rice **gluten free*

CHICKEN POT PIE \$26

rotating flavors & preparation ...please ask your server

served with mixed green salad

PESTO GEMELLI with BLISTERED CHERRY TOMATO \$21

asparagus, parmesan, toasted pine nuts, chili flakes **Vegetarian*

BRAISED SHORT RIBS \$29

red wine, onion, carrot, creamy polenta, rosemary

SCRIMSHAW BEER-BATTERED FISH & CHIPS \$22

wild cod, pineapple salsa, red cabbage cilantro slaw, remoulade

**Vegetarian/Vegan pasta options are available upon request*

SANDWICHES & BURGERS

Sandwiches & Burgers 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 \$22 red cabbage cilantro slaw, pickles,
spicy brickhouse barbecue sauce, brioche

SEARED AHI SANDWICH \$26 fried onion strings, arugula, chipotle aioli, ciabatta roll

BRICKHOUSE SIGNATURE BURGERS

THE BRICKHOUSE BURGER \$21

angus beef, american cheese, lettuce, tomato, onion, pickle & brickhouse special sauce

MEXICAN BURGER \$28 pepper jack, avocado, pico de gallo, jalapeño, sour cream \$21 on Tuesdays

S. O. M. A. BURGER \$28 swiss, caramelized onion, oyster mushroom, avocado \$21 on Wednesdays

BLUESY BACON BURGER \$28 apple smoked bacon, blue cheese, arugula, caramelized onion \$21 on Thursdays

GUILTY PLEASURE \$30 fried egg, american cheese, fried onion strings, bacon-naise \$24 on Fridays

BUILD-YOUR-OWN-BURGERS

Traditional Burgers served with Lettuce, Tomato, Onion & Pickle

ANGUS BURGER \$19 lettuce, tomato, onion & pickle

GRILLED CHICKEN BURGER \$19 lettuce, tomato, onion & pickle

VEGGIE BURGER \$19 house-made vegan patty

substitute gluten free/vegan bun for vegan burger +\$2



american cheese +\$2 | provolone +\$2 | aged cheddar +\$2 | pepper jack +\$2 | blue cheese +\$2
fried egg +\$6 | apple smoked bacon +\$5 | avocado +\$3 | jalapeño +\$2 | fried onion strings +\$2
caramelized onion +\$2 | oyster mushroom +\$3 | substitute gluten free (vegan)bun +\$2

THE BAR R BURGER \$27

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 \$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.

