



# BRICKHOUSE MENU



  @brickhousesf

[brickhousesf.com](http://brickhousesf.com)

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# BRICKHOUSE MENU

TUESDAY - FRIDAY 10AM-10PM | SATURDAY - SUNDAY 10AM-8PM

## Starters & Shares

FRIED CHICKPEAS \$6  
smoked paprika, cayenne, lime, kosher salt

CIDER GLAZED RUSSEL SPROUTS & BACON \$14  
roasted with apple and thyme

KOREAN CHICKEN WINGS \$14 green onion

WILD SOCKEYE CRAB CAKES \$17  
lemon aioli

BUFFALO CAULIFLOWER \$13  
blue cheese, green onion  
*\*Vegetarian \*(mostly) Gluten free \*Vegan w/o blue cheese*

FRIED PICKLES \$6 ranch sauce

SKILLET BAKED RIGATONI & CHEESE \$12

HONEY GLAZED CHICKEN STRIPS \$14  
brickhouse barbecue sauce



## Green Leafy Stuff

BRICKHOUSE SALAD \$7 | \$11 mixed greens, 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*

FALL/WINTER CHOP \$17 radicchio, cabbage, butternut squash, chickpeas, apple, dried cranberry, blue cheese, candied pecan, maple-cider vinaigrette *\*GF & vegan w/o cheese*

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

SALMON NICOISE SALAD \$21 wild sockeye salmon, soft boiled egg, green bean, 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 | grilled wild sockeye salmon + \$10

## Daily Sandwiches & Burgers

☞ served with house-fried rosemary kettle chips ☜

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

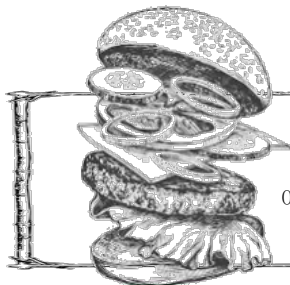
FRIED CHICKEN SANDWICH \$19  
red cabbage cilantro slaw, brickhouse special saucéfried onion strings, arugula, chipotle aioli, ciabatta pickles, brioche

SEARED AHI SANDWICH \$22

BRICKHOUSE 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 bun for vegan burger +\$2



### THE BAR R BURGER \$23

american wagyu, lettuce, tomato, onion, pickle, brioche  
OUR AMERICAN WAGYU IS SOURCED FROM OUR FAMILY' S CATTLE RANCH  
THE BAR CATTLE CO (PULLMAN, WA)



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

## Brickhouse Signature Burgers

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

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

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

GUILTY PLEASURE \$28 fried egg, american cheese, fried onion strings, bacon-naise

**\$20** **DAILY BURGER SPECIALS**

TUE... MEXICAN  
WED... S. O. M. A.  
THU... BLUESY BACON  
FRI... GUILTY PLEASURE

## Daily Sides

ROSEMARY KETTLE CHIPS \$5 | 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

brickhouse special sauce \$1 | chipotle aioli \$1 | ranch \$1 | blue cheese sauce \$1  
spicy russian \$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

# BRICKHOUSE MENU

TUESDAY – FRIDAY 10AM-10PM

## Lunch Sandwiches (10am-5pm)

☞ served with house-fried rosemary kettle chips ☞  
sub salad + \$2 | fries + \$2 | garlic parmesan fries + \$3 | sweet potato fries + \$3  
beer battered onion rings + \$4 | red cabbage cilantro slaw + \$1

### CHICKEN BRIE SANDWICH \$17

apple, onion, pesto aioli, ciabatta *\*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 SANDWICH \$21

bar r cattle co wagyu, aged cheddar, caramelized onion,  
horseradish sauce, artisan roll

## Midweek Soups

### TUESDAY POZOLE ROJA \$13

slow spicy mexican stew with roasted pork & hominy  
served with cabbage, radish, limes, onion, tortilla strips, oregano | avocado + \$2

### WEDNESDAY JAMBALAYA SOUP \$9/\$11

andouille sausage, chicken, shrimp, bell pepper, onion

### THURSDAY CHEF' S CHOICE

### FRIDAY SALMON CHOWDER \$9/\$11

new england style with wild sockeye salmon, cream, potato, onion, celery, fresh herbs

## Dinner Entrees (5pm-10pm)

### BEEF STROGANOFF \$24

pappardelle, skirt steak, green beans, forest mushroom gravy, onion, sour cream

### APPLE CIDER GLAZED SALMON \$26

wild sockeye salmon | pumpkin mushroom cauliflower risotto *\*Gluten free*

### GIANT MEATBALLS in TOMATO BASIL VODKA SAUCE \$19

wagyu beef, slow roasted pork butt | served with olive oil grilled bread

### CHICKEN POT PIE \$22

potato, carrot, onion, english peas, rosemary | mixed green salad

### SMOKEY SPICY TOMATO PUMPKIN PASTA \$22

red lentil penne, pumpkin, chickpeas, cherry tomato, kalamata olive, onion,  
fresh basil, smoked paprika, parmesan *\*Vegetarian \*Gluten free \*Vegan w/o cheese*

### ANCHOR STEAM BEER-BATTERED FISH & CHIPS \$21

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

## Dinner Sides

PUMPKIN MUSHROOM CAULIFLOWER RISOTTO \$11 *\*Vegetarian*

SAUTEED GREEN BEANS with CRISPY ONION \$9 *\*Vegan*

OYSTER MUSHROOM with GARLIC BUTTER \$9

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.*

