



BRICKHOUSE MENU



  @brickhousesf

brickhousesf.com

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BRICKHOUSE DAILY MENU

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

Starters & Shares

- | | |
|---|--|
| FRIED PANKO GREEN BEANS \$12
sriracha mayo | FRIED PICKLES \$6 ranch sauce |
| CIDER GLAZED BRUSSEL SPROUTS & BACON \$14
roasted with apple and thyme | BUFFALO CAULIFLOWER \$13
blue cheese, green onion
<i>*Vegetarian *(mostly) GF *Vegan w/o blue cheese</i> |
| HONEY GLAZED CHICKEN STRIPS \$14
brickhouse barbecue sauce | KOREAN CHICKEN WINGS \$14
green onion |
| WILD SOCKEYE SALMON CAKES \$17
lemon aioli | BRICKHOUSE SLIDER \$9
caramelized onion, arugula, |

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

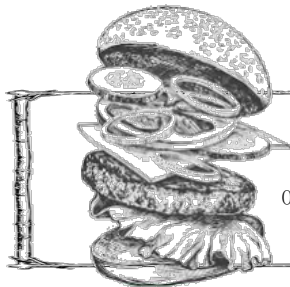
FRIED CHICKEN SANDWICH \$19
red cabbage cilantro slaw, pickles,
brickhouse special sauce, brioche

BRICKHOUSE ANGUS BURGER \$18
lettuce, tomato, onion & pickle

SEARED AHI SANDWICH \$22
fried onion strings, arugula,
chipotle aioli, ciabatta roll

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-aise

\$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 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

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

WAGYU STEAK SANDWICH \$21

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

Midweek Soups

TUESDAY FRENCH ONION \$13

slow roasted beef stock and onion | croutons, melted gruyere

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

HONEY GLAZED WILD SOCKEY SALMON \$26

pumpkin mushroom cauliflower risotto | green beans **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

BROWNEED BUTTER GEMELLI \$22

oyster mushroom, bell pepper, pecan, sage, parmesan,
garlic, chili flakes **Vegetarian*

SCRIMSHAW BEER-BATTERED FISH & CHIPS \$21

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

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

Dinner Sides

PUMPKIN MUSHROOM CAULIFLOWER RISOTTO \$11 **Vegetarian*

SKILLET BAKED RIGATONI & CHEESE \$12

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

SATUEED BUTTERNUT SQUASH or OYSTER MUSHROOMS \$9 **Vegan*

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.

