



BRICKHOUSE DINNER MENU



  @brickhousesf

brickhousesf.com

426 Brannan St | San Francisco,
CA 94107 | 415.517.7076

STARTERS, SIDES & SHARES

ELOTE \$10
grilled sweet corn, lime-mayo,
queso fresco, cilantro, spices **Vegetarian*

HONEY GLAZED CHICKEN STRIPS \$14
brickhouse barbecue sauce

WILD SOCKEYE SALMON CAKES \$17
lemon aioli

SKILLET RIGATONI & CHEESE \$12

SAUTÉED ASPARAGUS \$8
garlic, butter **GF *Vegetarian*

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 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*

BACON FRISÉE \$17 radicchio, frisée, apple smoked bacon, poached egg, caramelized onion,
blue cheese, watermelon radish, apple, candied pecan, citrus vinaigrette
**Gluten free *Vegetarian? We are happy to remove the egg & bacon upon request.*

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

SALMON NICOISE SALAD \$21 wild sockeye salmon, boiled egg, asparagus, arugula,
fried potato wedges, tomato, avocado, watermelon 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

SOUPS

Tuesday FRENCH ONION \$13 beef and onion stew, baked in a ramekin with sourdough & bubbling gruyere

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

Thursday CHEF' S CHOICE *please ask your server*

Friday SALMON CHOWDER \$9/\$11 wild sockeye salmon, cream, potato, onion, celery, fresh herbs

DINNER ENTREES

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

GRILLED WILD SOCKEY SALMON with AVOCADO SALAD \$26
avocado, cherry tomato, corn, onion, cilantro **Gluten free*

GIANT MEATBALLS in TOMATO BASIL VODKA SAUCE \$19
wagyu beef, slow roasted pork butt | served with grilled rustic bread

CHICKEN POT PIE \$22
potato, carrot, onion, english peas, rosemary | mixed green salad

ROASTED TOMATO & ARUGULA GEMELLI \$22
cherry tomato, asparagus, extra virgin olive oil, arugula, thyme,
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*

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 \$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.

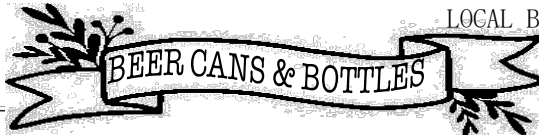
WINE

LA MARCA PROSECCO \$11 italy (350ml)
 GLORIA FERRER BRUT \$59 sonoma, ca *bottle only*
 BODKIN "VICTOR'S SPOILS" SAUVIGNON BLANC \$9 | \$35
 alexander valley, ca
 DALIA PINOT GRIGIO \$11 | \$43 delle venezie, italy
 HESS ESTATE SELECT CHARDONNAY \$13 | \$51 monterey
 LA PLAGE ROSÉ DU VAR \$10 | \$39 vin de pays, france
 BOMB RED BLEND \$9 | \$35 napa, ca
 ANDELUNA MALBEC \$11 | \$43 uco valley, argentina
 J. LOHR PINOT NOIR \$12 | \$47 paso robles, ca
 ECO TERRENO CABERNET \$13 | \$51 alexander valley, ca
 LAPIS LUNA ZINFANDEL \$11 | \$43 american canyon, ca
 PRESIDENTIAL TAWNY PORT \$11
 SANDEMAN MADEIRA \$12



BEER

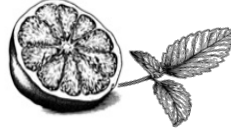
ROLLING ROCK LAGER \$7/\$27
 st. louis, mo | 16oz (4.4%)
 NORTH COAST SCRIMSHAW PILSNER \$9/\$35
 fort bragg | 16oz (4.5%)
 ALTAMONT CERVEZ MURRIETA MEXICAN LAGER \$8/\$31
 escondido | 16oz (4.7%)
 MOONLIGHT DEATH & TAXES BLACK LAGER \$8
 Fulton | 16oz (5.3%)
 FORT POINT "KSA" KOLSCH \$9/\$35
 san Francisco | 16oz (4.6%)
 STIEGL GRAPEFRUIT RADLER \$9/\$35 austria | 16oz (2.5%)
 CALICRAFT "TIKI TIME" TROPICAL HEFEWEIZEN \$9/\$36
 san francisco | 16oz (5.6%)
 FACTION PALE ALE \$9 alameda | 16oz (5.4%)
 LOCAL BREWING "LOUD N CLEAR" WEST COAST IPA \$9/\$35
 san francisco | 16oz (6.7%)
 FIELDWORK PULP HAZY IPA \$9/\$39
 berkeley | 16oz (6.9%)
 COOPERAGE DOUBLE HAZY IPA \$10/\$39
 santa rosa | 16oz (7%)
 ENTERPRISE COPPER ALE \$9/\$35
 san Francisco | 16oz (4.7%)
 GUINNESS \$8 ireland | 16oz (4.2%)
 CAMINO CAFÉ CON LECHE STOUT \$8
 san jose | 16oz (6.5%)
 ALMANAC PLUM SOURNOVA \$9
 san francisco | 11oz (5.2%)
 GOLDEN STATE MIGHTY DRY CIDER \$9/\$35
 sebastopol | 16oz



MONTUCKY COLD SNACK (12oz) \$6 (4%) | COORS LIGHT \$6 (4.2%)
 BUDWEISTER \$6 (5%) | BUDLIGHT \$6 (4.2%)
(Mostly) Gluten Free
 BLACK HAMMER "CUDDLE" HAZY PALE ALE \$8 san francisco, ca (5%)
Non-Alcoholic ROTATING please ask your server

BRICKHOUSE COCKTAILS

MIMOSA \$10 | MIMOSA CARAFE \$23 orange juice | mango
 cranberry | ruby red grapefruit
 BRICKHOUSE BLOODY MARY \$14
 hideout vodka, house-made fresh & spicy mix | beer candied bacon + \$3
 MICHELADA \$11 cerveza murrieta, brickhouse bloody mary mix | beer candied bacon + \$3
 MAVERICK MARGARITA \$15 cuervo traditional plata, lime, agave, cilantro, jalapeño
 GRILLED PINEAPPLE MULE \$15 vodka, fresh pineapple, lime, ginger beer, crystalized ginger
 SUGAR RIDGE OLD FASHIONED \$16 maker's mark bourbon, sugar ridge maple syrup, bitters
 SAN FRANCISCO SUNBURN mezcal, chareau, ancho chili reyes, grenadine
 COLD BREW ESPRESSO MARTINI \$15 vodka, cold brew espresso, borghetti
 BETTER DAZE \$14 new amsterdam gin, elderflower, grapefruit, lime, soda, rosemary
 SOMA SUMMER rumhaven coconut rum water, frozen watermelon, mint, soda
 MO-MENTO \$16 monkey shoulder scotch, sweet vermouht, luxardo maraschino, cynar
 HIGH NOON HARD SELTZER \$8 (4.5%) | BUCKET \$32 buy 4, get the 5th for free!
 black cherry, pineapple, grapefruit, watermelon or peach



MOCKTAILS

GRAPEFRUIT SPARKLER \$9 n/a sparkling wine, elderflower, grapefruit, lime, bay leaf
 SULTRY NOJITO \$7 lime, n/a pineapple liqueur, ginger, mint, sugar, soda
 DARK & SOBER \$7 rumish (n/a), ginger beer, lime, soda
 LAVENDER SPRITZ \$7 lavender syrup, lemon, soda

REFRESHMENTS

LAVENDER LEMONADE \$4 | ICED TEA \$3.50 | ARNOLD PALMER \$4 | ORANGE JUICE \$4
 GRAPEFRUIT \$4 | CRANBERRY \$3 | SPRITE \$4 | DIET COKE \$4 | MEXICAN COCA COLA \$6
 IBC ROOTBEER \$5 | BUNDABERG GINGER BEER \$5 | PANNA STILL WATER \$8 (750ml)
 PERRIER \$4/\$8(750ml) | SANPELLEGRINO \$4 lemon, blood orange or prickly pear

COFFEE DRINKS

MR. ESPRESSO DRIP COFFEE \$4 | ESPRESSO \$3 | CAPPUCCINO \$3.50 | LATTE \$4.50 | ICED COFFEE \$4
 BRICKHOUSE ICED SPICED COFFEE \$4 milk, cinnamon syrup, orange zest



SHOT & BEER SPECIALS \$14

(10oz Drafts)
 EMOTIONALLY UNAVAILABLE
 400 conejos mezcal
 golden state cider
 BEER EYE ON THE STRAIGHT RYE
 templeton rye
 scrimshaw pilsner
 BUENA ONDA "GOOD VIBES"
 cuervo traditional plata cerveza
 murrieta mexican lager
 MR. JAMESON'S PCKLEBACK
 jameson pickle juice
 rolling rock
 SKREW YOU skrewball
 peanutbutter whiskey
 death & taxes