

BRICKS

kitchen & pub

Specials

ON THE PLATE

TUSCAN HARVEST FETTUCCINE 23.99

chicken breast, fettuccine noodles, mediterranean white sauce, sun dried tomatoes, parmesan cheese, basil

THE RED, WHITE & BLUE SALAD 18.99

iceberg & romaine, fresh strawberries, mandarin oranges, dried cranberries, sliced almonds, honey sweet dressing, blue cheese crumbles

add chicken +7, salmon or steak +12

HAWAIIAN PIZZA 21.99

smoked ham, bacon, pineapple, pickled jalepeños, boursin cheese, mozzarella cheese

IN THE GLASS

BLUEBERRY POMEGRANATE MOJITO 12.99

vibrant fusion of Stolli Blueberry vodka & pomegranite juice with a touch of lime. muddled fresh mint adds a crisp aromatic finish to this berry escape.

BRICK'S MULE 10.99

"Irish" or "Titos"

Jameson or Titos, ginger beer, splash of lime juice

PEACH BELLINI 11.99

classic take on an italian summer cocktail combining peach purée with crisp prosecco

Ranch to Table

available after 5pm

Elevage and Fellers Ranch have teamed up to provide an unbelievable value with featured Minnesota Wagyu cuts straight from their ranch to our table

THE CUTS

served with signature potato and honey glazed carrots

*purchase a suggested bottle of wine with any Feller's Ranch steak and save \$10 on that bottle of wine

14OZ RIBEYE 79.99

CHEF'S SUGGESTED TEMP: MED-RARE

suggested bottle of wine

Comtesse Marion Cabernet Sauvignon 59.99/*49.99

8OZ FILET 59.99

CHEF'S SUGGESTED TEMP: MED-RARE

suggested bottle of wine

Bodega Corazon Del Sol 'by Revana' Malbec 69.99/*59.99

ROTATING CUT

12OZ NEW YORK STRIP 69.99

CHEF'S SUGGESTED TEMP: MED-RARE

suggested bottle of wine

Comtesse Marion Cabernet Sauvignon 59.99/*49.99

A 3% Fee Will Be Added to ALL Credit Card Transactions
in Compliance with Minn. Stat. 325G.051

* Consuming raw or uncooked meats and seafood
may increase your risk of foodborne illness