

# BRICKS

kitchen & pub

## *Specials*

### ON THE PLATE

#### PAD THAI 21.99

ginger-seasoned steak, teriaki glaze noodles,  
sweet peppers, green onion, cashews

#### BRISKET SANDWICH 20.99

smoked brisket, provolone cheese, signature BBQ sauce,  
homeade coleslaw, burger bun

#### THE GODFATHER 'PIE' 21.99

mozzarella cheese, marinara sauce, italian sausage,  
calabrian chili, basil, pepper confit

### 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