

# 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**

**10OZ FLAT IRON 39.99**

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