# BRICKS
kitchen & pub

## Appetizers

**LETTUCE WRAPS** 14.99
thai ground pork, lettuce, carrots, radish, cilantro, cashews

**EMPANADAS** GF 12.99
chicken tinga, masa crust, crema, cilantro, salsa verde

**POTSTICKERS** 14.99
chicken, umami soy, gochujang, chives

**CORN DIP** GF 16.99
house-made chips

**DEVILED EGGS** GF 8.99
creole mustard, house-pickle relish, micro greens, herb oil vinaigrette, smoked paprika

**BOURBON SHRIMP** GF 21.99
cajun jumbo shrimp, cheesy grits, bourbon glaze
please no substitutions or modifications

**WATER'S EDGE CHEESE CURDS** 15.99
raspberry habanero jam

**WINGS** GF 17.99
choice of cajun rubbed, bbq, sweet chili, buffalo, or nashville hot
(8 pc) add carrots and celery +1

**BRICKS NACHOS** GF 14.99
house-made chips, queso blanco, black bean corn salsa, chipotle emulsion, cilantro
add birria +6

**GARLIC KNOTS** 11.99
pull apart dough, mozzarella, parmesan, garlic butter, marinara

**CHIPS & QUESO** GF 7.99
house-made chips, queso blanco

## early bird
available until 3pm

**FRENCH TOAST STICKS** 9.99
maple syrup

**PASTRAMI HASH** GFR 16.99
pastrami, breakfast potatoes, whiskey onions, roasted red peppers, queso, two eggs your way

**BIRRIA BENEDICT** 18.99
english muffin, birria, poached eggs, hollandaise, home fries

**BRICK'S BREAKFAST** 16.99
two eggs your way, bacon, toast, home fries

**BREAKFAST BURRITO** 16.99
flour tortilla, scrambled eggs, peppers, avocado, chorizo, chipotle aioli, aged cheddar, home fries

**BREAKFAST PIZZA** 22.99
queso, chorizo, scrambled eggs, cheddar cheese, green onion, chipotle emulsion

**AVOCADO TOAST** 13.99
ciabatta, avocado, cherry tomatoes, scrambled eggs, radish, cucumber, aged balsamic

## Pastas
side not included with pastas

**TUSCAN CHICKEN PASTA** 20.99
chicken, creamy tuscan sauce, tomatoes, arugula, vermicelli

**SHRIMP TORTELLINI** 25.99
cheese-filled tortellini, shrimp, asparagus, roasted pepper confit, garlic, white sauce, shaved parmesan

**COWBOY MAC'N'CHEESE** 23.99
birria beef, corn, bacon, cheese sauce, scallion, orecchiette

## Craft BURGERS & HANDHELDS
served with fries
substitute any kitchen side +3 or cup of soup +1
substitute grilled chicken breast +1 or veggie patty +2 for any burger patty

***BRICKS BURGER** GFR 18.99
smoked cheddar, bacon jam, romaine lettuce, tomato, pickled jalapeños, sriracha remoulade
please no substitutions or modifications

***THE AMERICAN** GFR 17.99
american cheese

***BBQ BACON CHEESEBURGER** GFR 19.99
smoked cheddar, bacon, house-pickles, house-made bbq sauce, crispy onions

***SMOKEY MUSHROOM BURGER** GFR 18.99
smoked provolone, mushrooms, greens, chipotle aioli

**REUBEN OR RACHEL** GFR 17.99
corned beef or turkey, swiss cheese, sauerkraut, sriracha remoulade, marble rye

**EVERYDAY CHICKEN 2.0** GFR 18.99
grilled chicken, smoked cheddar, raspberry habanero jam, greens, garlic aioli, ciabatta roll

**NASHVILLE HOT CHICKEN** GFR 19.99
spicy crispy chicken, chili lime slaw, house-pickles

**RANCH HOUSE CHICKEN** GFR 18.99
crispy chicken, romaine, house-pickles, tomato, hickory smoked ranch

**MONTE CRISTO** GFR 16.99
smoked turkey, ham, swiss, french toast, raspberry habanero jam

**SHORT RIB GRILLED CHEESE** GFR 17.99
smoked cheddar, pepperjack, shredded short rib, caramelized onion, thai chili jam, texas toast

## TACOS

**BLACKENED STEAK TACOS** (3PC) GFR 16.99
black bean corn salsa, cilantro, cotija cheese, cry baby craig's aioli, flour tortilla
side not included

**BIRRIA TACOS** (3PC) GF 16.99
braised beef, mozzarella, cilantro, onion, broth, lime, corn tortilla
side not included

**SHRIMP TACOS** (3PC) GFR 15.99
pineapple salsa, cilantro, cotija, chipotle aioli, flour tortilla
side not included

## Soup & SALAD

**CHICKEN WILD RICE SOUP** 6.99/8.99

**SOUP OF THE DAY** MP
chef's choice, ask server for details

**BRICKS SALAD** GF 17.99
shredded romaine, avocado, cilantro, sweet peppers, sunflower seeds, roasted corn, aged cheddar, bacon, hickory smoked ranch

**SIMPLE SALAD** GFR 12.99
mixed greens, tomato, cucumber, onion, radish, crouton, apple honey vinaigrette

**CAESAR SALAD** GFR 12.99
romaine, house dressing, parmesan, garlic crouton

add chicken +7 salmon or steak +12

## PIZZAS
12" house-made pies GFR

**CHICKEN PICCANTE** 19.99
white sauce, chicken, asparagus, mama lil's peppers, mozzarella

**SAUSAGE BLANCO** 18.99
white sauce, italian sausage, arugula, mozzarella, red pepper flakes, chili honey

**MUSHROOM** 19.99
white sauce, mushrooms, mozzarella, goat cheese, rosemary

**CLASSIC PEPPERONI** 19.99
red sauce, double pepperoni, mozzarella

**CHICKEN MARGHERITA** 18.99
red sauce, chicken, cherry tomatoes, basil, mozzarella, aged balsamic

**THE MEATS** 19.99
red sauce, pepperoni, italian sausage, bacon, mozzarella

**HAWAIIAN LUAU** 19.99
boursin, ham, bacon, pineapple, jalapeño, mozzarella

## SIDES
choose a side for your main

**BRUSSELS SPROUTS** GF 9.99
apple honey vinaigrette, bacon, american grana

**ASPARAGUS** GF 9.99
garlic butter, parmesan, lemon

**SIDE SALAD** GFR 6.99
simple or caesar

**LOADED MASHED POTATOES** GF 7.99
seasoned sour cream, aged cheddar, bacon, chive

**SWEET POTATO FRIES** GF 6.99

**FRENCH FRIES** GF 5.99

**TRUFFLE FRIES** GF 8.99

**CHEESY GRITS** GF 5.99

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

GF = Gluten Friendly GFR = Gluten Friendly Upon Request

# Cocktails

**OLD FASHIONED FELLER** 14.99
our signature old fashioned with bourbon whiskey, notes of cherry, orange & bitters

**CLASSIC OLD FASHIONED** 15.99
our classic styled old fashioned with pinhook bourbon, house-made demerara, notes of cherry, orange & bitters

**HONEYCUTT COSMO** 12.99
the nostalgic '80s is strong with this vodka & pomegranate old school cosmo. uplifting & fruity with a touch more class than the average cosmo

**BLUEBERRY LAVENDER COSMO** 13.99
our riff on this classic is elevated with the perfect hint of lemon & lavender to complement the cosmo's bright & crisp profile

**ESPRESSO MARTINI** 12.99
plush & velvety on the palate from a perfect balance of vodka, coffee liqueur & cold press. indulgent & rich with a shot of caffeine that will give you the boost of energy you are craving after a busy day

**STRAWBERRY SOCIAL** 12.99
strawberry infused gin, cucumber & basil simple syrup, strawberry simple syrup, lemon juice

**CHIDA AFTER DARK** 12.99
the ultimate liquid dessert. chica chida peanut butter tequila, sweet st. elder espresso, &vanilla vodka shaken with rich dark cacao, half-and-half, & a pinch of salt. finished with chocolate shavings

**THE PEAR-FECT CRIME** 12.99
our seasonal riff on the classic margarita. smooth reposado tequila shaken with juicy pear, fresh lime, triple sec, & warm cinnamon agave. finished with a sweet cinnamon sugar rim & a dehydrated lime wheel

**BLACKBERRY BOURBON MARGARITA** 13.99
a margarita without tequila? yep, just like tequila, bourbon plays beautifully with lime juice & orange liqueur creating a wonderfully balanced cocktail

# WHITE glasses

| | 5OZ/9OZ |
|---|---|
| **SAUVIGNON BLANC**<br>Kuranui 'Single Vineyard', Marlborough, New Zealand | 9.99/16.99 |
| **SAUVIGNON BLANC**<br>Domaine de la Bretonniere, FR | 10.99/19.99 |
| **PINOT GRIGIO**<br>Santa Di Terrossa, Veneto, It | 9.99/16.99 |
| **CHARDONNAY**<br>Powers, WA | 8.99/15.99 |
| **CHARDONNAY**<br>Shannon Ridge, Lake County, CA | 9.99/17.99 |

# RED glasses

| | 5OZ/9OZ |
|---|---|
| **PINOT NOIR**<br>La famille Guibert 'Moulin de Gassac', France | 10.99/19.99 |
| **MALBEC**<br>Altos Las Hormigas, Argentina | 9.99/17.99 |
| **CABERNET SAUVIGNON**<br>Powers, WA | 8.99/15.99 |
| **CABERNET SAUVIGNON**<br>Vigilance, Lake County, CA | 9.99/17.99 |
| **BLEND**<br>Ocnautic, Paso Robles, CA | 10.99/19.99 |

# PINK & BUBBLES glasses

| | 5OZ/9OZ |
|---|---|
| **ROSÉ**<br>Reserve De La Saurine, Gard, France | 7.99/14.99 |
| **ROSÉ**<br>Les Hauts Plateaux, Provence, France | 11.99/21.99 |
| **SPARKLING**<br>Dom Pierre, CA | 9.99/17.99 |
| **PROSECCO**<br>Bisol 'Jeio', Veneto, Italy | 10.99/19.99 |
| **MOSCATO D'ASTI**<br>Centorri, Piedmont, Italy | 8.99/15.99 |

# White BOTTLES

| | |
|---|---|
| **LAMBRUSCO**<br>Piazza Grande, Italy | 45.99 |
| **RIESLING**<br>Ress 'White Rabbit', Germany | 49.99 |
| **SAUVIGNON BLANC**<br>Shannon Ridge 'High Elevation', Lake County, CA | 44.99 |
| **SAUVIGNON BLANC**<br>Textbook, Napa Valley | 64.99 |
| **PINOT GRIS**<br>Ponzi, Willamette Valley, OR | 69.99 |
| **PINOT GRIGIO**<br>Riff, Italy | 45.99 |
| **CHARDONNAY**<br>Alexander Valley Vineyards, Sonoma, CA | 69.99 |
| **CHARDONNAY**<br>White Rock Vineyards, Napa Valley, CA | 124.99 |
| **CHARDONNAY**<br>Frog's Leap Vineyard, Napa Valley, CA | 129.99 |
| **CHARDONNAY**<br>Mayacamas, Mt. Veeder, Napa Valley, CA | 149.99 |

# Red BOTTLES

| | |
|---|---|
| **PINOT NOIR**<br>Soter 'Planet Oregon' Willamette Valley, OR | 79.99 |
| **PINOT NOIR**<br>Brick House, 'Select,' Willamette Valley, OR | 134.99 |
| **PINOT NOIR**<br>Evening Land 'Seven Springs', Willamette Valley | 129.99 |
| **MONTEPULCIANO D'ABRUZZO**<br>Masciarelli, Abruzzo, Italy | 49.99 |
| **BARBERA D'ASTI**<br>Vietti 'Tre Vigne', Piedmont, Italy | 64.99 |
| **VALPOLICELLA**<br>Massimago, 'Duca Fidelle', Italy | 79.99 |
| **MALBEC**<br>La Posta 'Pizzarella', Mendoza, Argentina | 59.99 |
| **MALBEC**<br>Corazon Del Sol 'by Revana', Uco Valley, Argentina | 69.99 |
| **MERLOT**<br>Trefethen, Napa Valley, CA | 129.99 |
| **BLEND**<br>White Rock Vineyards 'Claret', Napa Valley, CA | 174.99 |
| **BLEND**<br>Domaine Jean-Louis Chave 'CDR - Mon Coeur, Rhone, FRA | 79.99 |
| **SUPER TUSCAN**<br>Aia Vecchia 'Lagone', Tuscany, Italy | 74.99 |
| **CABERNET SAUVIGNON**<br>Comtesse Marion, Pays d'Oc, France | 59.99 |
| **CABERNET SAUVIGNON**<br>Alexander Valley Vineyards, Sonoma County, CA | 79.99 |
| **CABERNET SAUVIGNON**<br>Atlas Peak, Napa Valley, CA | 149.99 |
| **CABERNET SAUVIGNON**<br>Textbook, Paso Robles, CA | 89.99 |
| **CABERNET SAUVIGNON**<br>Frog's Leap Vineyard, Napa Valley, CA | 199.99 |
| **CABERNET SAUVIGNON**<br>White Rock Vineyards, Napa Valley, CA | 194.99 |
| **CABERNET SAUVIGNON**<br>Cliff Lede, Stag's Leap District, Napa Valley, CA | 224.99 |
| **CABERNET SAUVIGNON**<br>Revana, Napa Valley, CA | 249.99 |
| **CABERNET SAUVIGNON**<br>Philip Togni 'Tanbark', Spring Mountain District, Napa Valley CA | 249.99 |
| **CABERNET FRANC**<br>Lang & Reed, Napa Valley, CA | 89.99 |
| **TEMPRANILLO**<br>La Rioja Alta, Rioja 'Viña Alberdi' Reserva | 94.99 |
| **ZINFANDEL**<br>Valravn, Sonoma County, CA | 74.99 |

**taps** Our tap selection is always changing. Ask your server for details

**NA** SODA | SAN PELLEGRINO | ICED TEA | ARNOLD PALMER | LEMONADE | RASPBERRY LEMONADE | STRAWBERRY LEMONADE 2.99

# Kids

includes one side, choice of milk, apple juice or soda
add a scoop of locally made Big Dipper ice cream 1.99

## EATS

| | |
|---|---|
| GRILLED CHICKEN GF | 10.99 |
| BURGER GFR<br>add cheese .50 | 10.99 |
| CHICKEN POPPERS | 10.99 |
| CHEESE PIZZA<br>side not included | 10.99 |
| ITALIAN DUNKERS<br>side not included | 9.99 |

## SIDES choose 1

fries, sweet potato fries (add 1), carrots & celery, chips or fruit

# Desserts

| | |
|---|---|
| CHEESECAKE GF<br>house-made caramel | 12.99 |
| TOWERING CHOCOLATE CAKE<br>toasted marshmallow cream, chocolate syrup | 19.99 |
| KEY LIME PIE<br>toasted coconut, lime zest, whipped cream | 9.99 |
| CHOCO TACOS (2)<br>vanilla ice cream, house-made chocolate dipped waffle cone, whipped cream, fresh strawberries, warm caramel | 14.99 |
| BRICKS COOKIE<br>ask server for details | 10.99 |
| BIG DIPPER ICE CREAM<br>ask server for details | 3.99 |

# Happy Hour Mon-Fri 3p - 6p

**Drinks**
1 off draft beers
2 off glass wine
3 rail cocktails

**Eats**
25% off all apps

# DAILY SPECIALS

MON - 12 1/4lb classic & a beer (select beers)
TUE - 15 dollar pizzas
WED - 1/2 price bottles of wine
SUN - all day happy hour drinks