

START

- Beer Battered Cheese Curds** 7.50
Lightly battered and fried served with House-made Marinara
- **Brickhouse Onions** 7
Fried golden & served with a Spicy Remoulade
- Classic Poutine** 8
Hinterland Luna Coffee Stout Demi, Cheese Curds, Goat Cheese and Scallions
- Bavarian Pretzel** 8
Pretzel sticks served with IPA Mustard Sauce & warm Cheese Sauce
- **Crispy Pork Belly*** 12
Cured, marinated, fried & served with a Sweet & Spicy Maple Sauce on a bed of Onion Hash
- Cap'n Crunch Chicken Sliders** 8
Breaded in Cap'n Crunch Cereal with Hawaiian Bread, Thai Peanuts, Chipotle BBQ, Mayo, Lettuce and Tomatoes

Chef Poutine
Chef's selection*
9

CRAFT BURGERS

- The Classic*** 8.50
Two All Beef Patties served with your choice of Cheese, Lettuce, Tomato and Red Onion
- A Bit of Heat*** 9.50
Two All Beef Patties served with Caribbean Jack, Jalapeño Poppers, Sriracha Aioli and Lettuce
- **The BrickHouse*** 10.50
Two All Beef Patties served with Gouda, Caramelized Onions, Steak Sauce, Lettuce and Tomato
- Bacon Cheese*** 9.50
Two All Beef Patties served with Gouda, Cheddar, House-made Bacon, Lettuce and topped with Chipotle Mayo
- The For-get-about-it*** 10.50
Two All Beef Patties and a Spicy Italian Sausage Patty, served with Provolone Cheese, Sweet Balsamic Sauce, Lettuce and tomato
- Egg-celent*** 10.50
Two All Beef Patties and a Fried Egg served with House-made Bacon, Sweet Onion Hash and Spicy Maple Sauce
- 'Shroom 'n Swiss*** 9.50
Two All Beef Patties and a Portabella Mushroom Blend served with Smoked Swiss, Seasoned Gravy and lettuce
- Shroom 'n Swiss*** 9.50
Two All Beef Patties and a Portabella Mushroom Blend served with Smoked Swiss, Seasoned Gravy and lettuce
- BBQ Pulled Pork*** 11.50
One All Beef Patty and Slow Roasted Pork served with Cheddar Cheese, Chipotle BBQ, Creamy Coleslaw and Lettuce
- Cali-Bian*** 9.50
Two All Beef Patties, House-made Bacon served with Garlic-Thyme Aioli, Jalapeño-Avocado Sauce, Salted Chips, Lettuce and Tomato
- The Baaahd Boy*** 12.50
Lamb Patty served with Pepper Jack Cheese, Bourbon-Bacon Jam and Red Pepper Chutney
- The Caprese*** 11.50
Two All Beef Patties, served with Whole Milk Mozzarella, Tomato Chutney, Balsamic Vinegar, Garlic-Thyme Aioli and Fresh Basil
- The Mac-n-Cheezy** 10.50
One All Beef Patty served with BBQ dipped House-made Bacon, Pan-Fried Cheddar Mac-n-Cheese topped with Lettuce and Tomato

Chef's Favorites -

NOT-BURGERS

- BLT** 7.50
House-made Bacon, Tomato, Arugula and Chipotle Mayo
- Chipotle Fish Tacos** 2/7.50 or 3/9.50
Chipotle Marinated Fish served on a bed of Lettuce with Black Bean Corn Relish and Southwest Cream. Side of Lemon
- Classic Grilled Cheese** 5.50
Your choice of Cheese. Add Tomatoes 75¢ and Bacon 75¢

Ez-Cheese-Z
Chef's selection*
Grilled Cheese
MP

SOUPS & SALADS

- Three Cheese and Lager** 4.50
Gouda, Cheddar, Smoked Swiss and House-made Bacon
- Brickhouse Chili*** 4.50
Spicy. Finished with Onions, Sour Cream and Cheddar Cheese
- Cheese-Z Chili** 5
An employee favorite... The perfect blend of our Chili and Cheese Soup topped with bacon and Cheddar Cheese
- Tomato Bisque with Basil Crème** 4.50
- House Salad** 6.25
Blended Lettuce, Cucumbers, Tomatoes, Croutons, Red Onions, Cheese and Choice of Dressing
- **B.L.T. Wedge Salad*** 7.25
Iceberg Wedges, Bleu Cheese Crumbles, Bacon Bits, Red Onions, and Tomatoes. Served with Bleu Cheese Dressing
- Spinach** 8.25
Fresh Spinach, Seasonal Fruit, Candied Pecans and Swiss and Gouda Blend Cheese. Served with a Raspberry Vinaigrette

PICKLES } All Burgers } **SUBSTITUTIONS**
Dill, Spicy, Quick, } Served With } Two Turkey Patties or a
Bread & Butter, } Beer Fries } Marinated Portabella Cap
Giardinera, }

BUILD YOUR OWN BURGER 12.50

- Cheese:**
Cheddar, Provolone, Smoked Swiss, Caribbean Red Jack, Gouda, Cheese Curds, White Cheese Sauce, Goat Cheese, Blue Cheese, Whole Milk Motz, Jalapeño Poppers
- Meats:**
House Made Bacon, Eggs, Italian Sausage, Pork Belly, Bacon Jam
- Garden:**
Lettuce, Tomato, Onions, Mushrooms, Caramelized Onions, Fried Crispy Onions, Tomato-Garlic Chutney, Salted Chips
- Sauces:**
Poutine Gravy, A-1, Teriyaki, IPA Mustard, Chipotle BBQ, Marinara, Remoulade, Sriracha Aioli, Chipotle Mayo, Balsamic Reduction, Jalapeño-Avocado Sauce, OMG

Ask About
**Our Burger
of the
Month**

- SHAREABLES** { All burgers served with beer fries. Upgrade to a smaller version of one of our specialty shares for 1.65
- Four Cheese Mac-n-Cheese** 7.50
Cheddar, Parmesan, Gouda and Smoked Swiss
- Beer Fries** 6
Seasoned Fries served with your choice of Beer
INSERT BEERS HERE
- Garlic Parm Fries** 6.50
Seasoned Fries tossed in Garlic Butter, finished with Parmesan Cheese
- White Truffle Fries** 8
Seasoned Fries tossed in Truffle Oil, finished with
INSERT CHEESE HERE
- Brussel Sprout Stir-Fry** 7.50
Roasted Brussel Sprouts with a Spicy Onion Mix finished with Teriyaki Sauce

Seasonal Vegetables
as available
MP

Sweets

- Doughnut Holes** 7
Fried and topped with Powdered Sugar and a side of Chocolate and IPA Caramel
- Dessert Poutine** 7
Fried Kit-Kat in a Chocolate-Caramel-Marshmallow Pool topped with Seasonal Fruit
- Classic Shakes & Malts** 5.50
Chocolate, Vanilla, Strawberry, Salted Caramel or Maple Bacon

{ ESTABLISHED
2015

WE PROUDLY SUPPORT OUR LOCAL VENDORS
OTTO'S MEATS, LAACKS CHEESE, QUAKER BAKERY,
AND ALL THE FRIENDLY BREWERS OUT THERE

*All buns can be substituted for a fresh baked gluten free bun.

*In compliance with food code 3-603.11: Wisconsin Food and Safety Agencies, advise that eating raw or undercooked meat, poultry, seafood or eggs poses a health risk to everyone