

# START

**Poutine of the Month**  
Chef's selection

**Flat Bread Pizza of the Month**

- Beer Battered Cheese Curds** 7.50  
Lightly battered and fried, served with house-made marinara
- **Brickhouse Onions** 7  
Fried golden and served with a spicy remoulade
- Bavarian Pretzel** 8.75  
Pretzel served with IPA mustard sauce and warm cheese sauce
- Chipotle BBQ Pork Flat Bread Pizza** 8.75  
pulled pork on toasted flat bread with Chipotle BBQ sauce, goat cheese, red onion and arugula
- **Cave Man "Wings"** 10  
Our twist on wings "Drummies" in our signature wing sauce: Chipotle BBQ, OMG, Garlic Parmesan, Thai Peanut & Jelly, Teriyaki, Buffalo
- Cap'n Crunch Chicken Sliders** 10  
Breaded in Cap'n Crunch cereal with Hawaiian bread, Thai peanut sauce, chipotle BBQ, mayo, lettuce and tomatoes
- Flight of Bacon** 11.50  
Five varieties of bacon, 10 pieces total. House-made bacon, pork belly, pepper bacon, brown sugar candied bacon, and apple wood smoked bacon.

## SOUPS & SALADS

- Three Cheese and Lager** 5  
Gouda, cheddar, smoked Swiss and house-made bacon
- Brickhouse Chili\*** 5  
Spicy! Finished with onions, sour cream and cheddar cheese
- Cheese-Z Chili** 5.50  
An employee favorite... The perfect blend of our Chili and Three Cheese Soup topped with bacon and cheddar cheese
- Handmade Soup of the Moment** 5.50  
Soup of the day
- House Salad** 6.25  
Blended lettuce, cucumbers, tomatoes, croutons, red onions, cheese and choice of dressing add chicken for 3.00
- **B.L.T. Wedge Salad\*** 7.25  
Iceberg wedges, bleu cheese crumbles, bacon bits, red onions, and tomatoes. Served with bleu cheese dressing
- Sante fe Salad** 7.25  
Salad mix, avocado, black-bean corn salsa, tomato wedges and avocado poblano Ranch dressing add chicken for 3.00

# CRAFT BURGERS

## SUBSTITUTIONS

Two turkey patties, all-natural chicken breast or a black bean burger

All Burgers Served With Beer Fries and Choice of Pickles - Dill, spicy, quick and bread & butter

- The Classic\*** 8.75  
Two all-beef patties served with lettuce, tomato, red onion and your choice of cheese
- **BBQ Pulled Pork\*** 11.50  
One all-beef patty and slow roasted pork served with cheddar cheese, chipotle BBQ, creamy coleslaw and lettuce
- A Bit of Heat\*** 10.75  
Two all-beef patties served with Caribbean Red Jack, jalapeño poppers, sriracha aioli and lettuce
- **The BrickHouse\*** 11.50  
Two all-beef patties served with gouda, caramelized onions, steak sauce, lettuce and tomato
- Bacon Cheese\*** 10.50  
Two all-beef patties served with gouda, cheddar, house-made bacon, lettuce and topped with chipotle mayo
- Black + Bleu\*** 11.50  
Two blackened all-beef patties served with Bleu Cheese dressing, bacon, lettuce, sauteed mushrooms, caramelized onions and Bleu Cheese
- Egg-celent\*** 11.50  
Two all-beef patties and a fried egg served with house-made bacon, sweet onion hash, cheddar, lettuce, sweet and spicy maple sauce
- 'Shroom 'n Swiss\*** 9.50  
Two all-beef patties and a portabella mushroom blend served with smoked Swiss, Ahnapee Little Soldier Amber Demi and lettuce
- Widow Maker\*** 10  
Spicy! Two all-beef patties, Caribbean Red Jack, fresh sliced jalapeños, lettuce and OMG sauce
- **Cali-Bian\*** 11  
Two all-beef patties, house-made bacon served with garlic-thyme aioli, jalapeño-avocado sauce, salted chips, lettuce and tomato
- Elk El Jefe Burger** 13.50  
Elk patty served with Caribbean Red Jack, avocado poblano Ranch sauce, Pico de Gallo, jalapeño popper, avocado and lettuce
- The Baaaahd Boy\*** 13.50  
Lamb patty served with a Mint Feta spread, Harissa Aioli, cucumber slices, arugula and tomato
- The Mac-n-Cheezy** 11.50  
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 -

## BUILD YOUR OWN BURGER

13.50

Choose one cheese and up to six ingredients

### Cheese:

Cheddar, Provolone, Smoked Swiss, Caribbean Red Jack, Gouda, Cheese Curds, White Cheese Sauce, Goat Cheese, Blue Cheese, Jalapeño Poppers, Feta

### Meats:

House-Made Bacon, Eggs, Pork Belly, Pepper Bacon, Brown Sugar Candied Bacon, Apple Wood Smoked Bacon

### Garden:

Lettuce, Tomato, Onions, Mushrooms, Red Pepper Chutney, Caramelized Onions, Avocado, Fried Crispy Onions, Tomato-Garlic Chutney, Arugula, Fresh Sliced Jalapeños, Salted Chips

### Sauces:

Ahnapee Little Soldier Amber Demi, A-1, Teriyaki, IPA Mustard, Chipotle BBQ, Marinara, Remoulade, Sriracha Aioli, Chipotle Mayo, Jalapeño-Avocado Sauce, OMG Sauce, Thai Peanut Sauce, Garlic-Thyme Aioli, Garlic Parmesan, Avocado Poblano Ranch

Ask About Our Burger of the Month

## SHAREABLES

- { All burgers served with beer fries. Upgrade to a smaller version of one of our specialty sides for 1.95
- |   | for 1 | Table |
|---|-------|-------|
| <b>Four Cheese Mac-n-Cheese</b>   | 3.75  | 7.50  |
| Cheddar, Parmesan, Gouda and Smoked Swiss                                   |       |       |
| <b>Garlic Parm Fries</b>  | 3.25  | 6.50  |
| Seasoned fries tossed in garlic butter, finished with parmesan cheese       |       |       |
| <b>White Truffle Fries</b>  | 4.50  | 9     |
| Seasoned fries tossed in truffle oil, finished with goat cheese and herbs   |       |       |
| <b>Brussel Sprout Stir-Fry</b>  | 4.50  | 8     |
| Roasted brussel sprouts with a spicy onion mix finished with teriyaki sauce |       |       |
| <b>Sweet Potato Tots</b>  | 3.25  | 6.50  |
| <b>Seasonal Vegetables</b>  | 2     | 4     |
| as available  |       |       |

## NOT-BURGERS

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

- BLT** 8.75  
House-made bacon, tomato, arugula and chipotle mayo
- Chipotle Fish or Pulled Pork Tacos** 2/7.50 - 3/9.75  
Chipotle marinated fish or Chipotle pulled pork with lettuce, black bean corn relish, southwest sauce and side of lemon
- Classic Grilled Cheese** 5.50  
Choice of three cheeses. Add tomatoes 50¢ and bacon 1.00

## Sweets

- Fried Twix Sundae** 7  
Fried Twix with a chocolate-caramel-marshmallow pooled over a scoop of vanilla bean ice cream
- Doughnut Sundae** 7  
Chocolate Porter fried doughnut with a scoop of vanilla ice cream and a bourbon caramel sauce (adults only)
- Classic Shakes & Malts** 5.50  
Chocolate, Vanilla, Strawberry, Salted Caramel or Maple Bacon