



BRICKHOUSE

craft burgers & brews

brickhouseburgersandbrews.com

CRAFT. LOCAL. FRESH.

Our innovative burgers are unlike anything else in the area.

Say goodbye to boring. Feast on our handsomely created burgers featuring locally sourced products. Say "hello" to variety. Our revolving craft beer list will satisfy even the most sophisticated palate.

We've got the beef. Custom ground, local beef from Otto's in Luxemburg. We've got the cheese. Wisconsin's finest cheeses to be exact. We've got the buns. Baked fresh from Appleton, our brioche buns keep it all together. We've got the beer. An ever-rotating list of draft and bottled beers, carefully chosen to ensure variety and quality through top-rated selections. It all comes together to give you a uniquely created experience: Brickhouse. Get yours.

{ ESTABLISHED
2015 }

{ WE PROUDLY SUPPORT OUR LOCAL VENDORS
OTTO'S MEATS, LAACKS CHEESE, QUAKER BAKERY,
NAVARINO VALLEY ELK RANCH AND ALL THE
FRIENDLY BREWERS OUT THERE }



@BrickhouseCBB

Find us on



START

Poutine of the Month
Chef's selection

Mac-n-Cheese of the Month

- Beer Battered Cheese Curds** 8.75
Lightly battered and fried, served with house-made marinara
- Brickhouse Onions** 8.50
Fried golden and served with a spicy remoulade
- Bavarian Pretzel** 9.75
Pretzel served with IPA mustard sauce and warm cheese sauce
- **Bacon Wrapped Jalapeño Poppers** 9.50
served with a Raspberry Chipotle sauce
- 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** 11
Breaded in Cap'n Crunch cereal served on Hawaiian bread with lettuce, tomato and choice of sauce: Thai Peanut, Mayo or Chipotle BBQ
- **Flight of Bacon** 12
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** 5.50
Gouda, cheddar, smoked Swiss and house-made bacon
- Brickhouse Chili*** 5.50
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** 7
Blended lettuce, cucumbers, tomatoes, croutons, red onions, cheese and choice of dressing. Add chicken for 3.00
- **B.L.T. Wedge Salad*** 8
Iceberg wedges, bleu cheese crumbles, bacon bits, red onions, and tomatoes. Served with bleu cheese dressing
- Quinoa Salad** 10
Mixed greens tossed with Quinoa, tomato, cucumber, red onions, avocado and a zesty red wine vinaigrette
- Sante fe Salad** 8.75
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 or all-natural chicken breast

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

- The Classic*** 9.75
Two all-beef patties served with lettuce, tomato, red onion and your choice of cheese
- Patty Melt** 11
Two all-beef patties served with cheddar, swiss, Jameson Bacon Jam, Secret Sauce and IPA caramelized onions
- A Bit of Heat*** 11.50
Two all-beef patties served with Caribbean Red Jack, jalapeño poppers, sriracha aioli and lettuce
- The BrickHouse*** 12.50
Two all-beef patties served with gouda, caramelized onions, steak sauce, lettuce and tomato
- **Bacon Cheese*** 11.50
Two all-beef patties served with gouda, cheddar, house-made bacon, lettuce and topped with chipotle mayo
- Black + Bleu*** 12.50
Two blackened all-beef patties served with Bleu Cheese dressing, bacon, lettuce, sauteed mushrooms, caramelized onions and Bleu Cheese
- Egg-celent*** 12.50
Two all-beef patties and a fried egg served with house-made bacon, sweet onion hash, cheddar, lettuce, sweet and spicy maple sauce
- Beyond Vegan Burger** 12.50
One all vegan (plant based) patty served on a Dairy Free bun with lettuce and tomato
- Widow Maker*** 11
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** 14.50
Elk patty served with Caribbean Red Pepper Jack cheese, Avocado Poblano Ranch sauce, black bean corn salsa, jalapeño popper, lettuce and avocado
- The Baaaahd Boy*** 14.50
Lamb patty served with a Mint Feta spread, cucumber, arugula, tomato and a Tzatziki sauce
- 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 14.50
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
- Meats:**
House-Made Bacon, Eggs, Pork Belly, Pepper Bacon, Brown Sugar Candied Bacon, Apple Wood Smoked Bacon, Jameson Bacon Jam
- Garden:**
Lettuce, Tomato, Onions, Mushrooms, Caramelized Onions, Avocado, Fried Crispy Onions, Arugula, Fresh Sliced Jalapeños, Salted Chips
- Sauces:**
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 2.25		
			for 1	Table
		Four Cheese Mac-n-Cheese	4	8
		Cheddar, Parmesan, Gouda and Smoked Swiss		
		Garlic Parm Fries	3.25	6.50
		Seasoned fries tossed in garlic butter, finished with parmesan cheese		
		White Truffle Fries	5	10
		Seasoned fries tossed in truffle oil, finished with goat cheese and herbs		
		Brussel Sprout Stir-Fry	4.50	8
		Roasted brussel sprouts with a spicy onion mix finished with teriyaki sauce		
Sweet Potato Tots	3.25	6.50		
Seasonal Vegetables	3	5		
as available				

NOT-BURGERS

*All buns can be substituted for a fresh baked gluten free bun for \$1.

- BLT** 9.25
House-made bacon, tomato, arugula and chipotle mayo
- The Squealer** 12.50
House-made bacon, BBQ pulled pork, Jameson Bacon Jam and pork belly served with lettuce, tomato and fried onion
- Chipotle Fish or Pulled Pork Tacos** 2/8.50 - 3/10.50
Chipotle marinated fish or Chipotle pulled pork with lettuce, black bean corn relish, southwest sauce and side of lemon
- Classic Grilled Cheese** 5.75
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
- Strawberry Shortcake Trifle** 7
Fresh Strawberries with house made pound cake and Bavarian cream
- Classic Shakes & Malts** 5.50
Chocolate, Vanilla, Strawberry, Salted Caramel or Maple Bacon

*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