

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

All groups of 10 or more will have
a 20% gratuity added.

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 Onion** half 4.25 Full 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
- **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.
- Portuguese Spicy Calamari** 10.50
Calamari lightly breaded w/ Peri Peri seasoning. Served with a Peri Peri Crema
- Chorizo Loaded Potato Skins** 10.50
Fried Potato Skins (6) loaded with Chorizo, bacon bits, cheddar cheese, sour cream and green onions
- Loaded BBQ Pulled Pork Nachos** 11
House-made chips, queso cheese, Beer Cheese, BBQ pulled pork, shredded lettuce, Black bean corn salsa, sour cream and Jalapeños
- Wild Mushroom Spinach and Artichoke Dip** 8.50
House-made wild mushroom spinach artichoke dip served with freshly made chips
- Nashville Hot Chicken Sliders** 12
Two Nashville Hot breaded chicken sliders served on Hawaiian bread with lettuce, spicy pickles and mayo

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
- Homemade 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
- Sante fe Salad** 8.75
Salad mix, avocado, black-bean corn salsa, tomato wedges and avocado poblano Ranch dressing. Add chicken for 3.00
- Beet Butternut Squash Salad** 10
Salad mix, beets, shaved brussel sprouts, butternut squash, quinoa, goat cheese, red onion and pumpkin seeds served with a maple dressing

CRAFT BURGERS

SUBSTITUTIONS
Turkey patty or all-natural marinated chicken breast

All Burgers Served With Beer Fries and a tray of Spicy, Dill and Bread & Butter Pickles

Chef's Favorites -

- 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
- Impossible Vegan Burger** 13
One all Vegan (plant based) patty served on a Dairy Free Bun with lettuce, tomato and vegan spicy mayo
- 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
- Southwest BBQ Pulled Pork*** 12.50
One patty and House-made BBQ pulled pork served with lettuce, black bean corn salsa, Cilantro Lime Crema and tri color tortilla chips
- Blueberry Bison Burger*** 14.50
Bison patty served with house-made bacon, Arugula, Gouda Cheese and blueberry compote
- 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

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, Mozzarella, 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** House-made bacon, tomato, arugula and chipotle mayo 9.25
- Chorizo Avocado Tostada** 10.50
Fried Corn Tortilla topped with Black Bean puree, Chorizo, Black Bean Corn Salsa, Cotija Cheese, Fresh Avocado, Sunny side up egg and Peri Peri Crema. Served with Fresh Made Tortilla chip and Southwest Creme
- Mediterranean Pesto Chicken** 12
Chicken breast served on a Tomato Herb Focaccia bread. Topped with pesto mayo, roasted cherry tomatoes, marinated artichoke hearts, arugula and mozzarella cheese
- 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** Choice of 3 cheeses. Add tomatoes 50¢ - bacon 1.00 5.75

Sweets

- Fried Twix Sundae** 7
Fried Twix with a chocolate-caramel-marshmallow pooled over a scoop of vanilla bean ice cream
- Brown Butter Cake** 7
Warm Brown Butter Cake topped with fire roasted apples, Vanilla Bean ice cream and Carmel Sauce
- 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