

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	10
Lightly battered and fried, served with house-made marinara	
Brickhouse Onion	half 4.75 Full 9.50
Fried Golden and served with a spicy remoulade	
Bavarian Pretzel	11
Pretzel served with IPA mustard sauce and warm cheese sauce	
● Bacon Wrapped Jalapeño Poppers	11
served with a Raspberry Chipotle sauce	
Cave Man "Wings"*	11
Our twist on wings "Drummies" in our signature wing sauce: Chipotle BBQ, OMG, Garlic Parmesan, Thai Peanut & Jelly, Teriyaki, Buffalo	
● Flight of Bacon	13
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	11.50
Calamari lightly breaded w/ Peri Peri seasoning. Served with a Peri Peri Crema	
Loaded BBQ Pulled Pork Nachos	12
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	10
House-made wild mushroom spinach artichoke dip served with freshly made chips	
Cap'n Crunch Chicken Sliders	12.50
Breaded in Cap'n Crunch cereal served on King's Hawaiian slider buns with lettuce, tomato and choice of sauce: Thai Peanut, Mayo or Chipotle BBQ	

SOUPS & SALADS

Three Cheese and Lager	6
Gouda, cheddar, smoked Swiss and house-made bacon	
Brickhouse Chili*	6.50
Spicy! Finished with onions, sour cream and cheddar cheese	
Cheese-Z Chili	6.50
An employee favorite... The perfect blend of our Chili and Three Cheese Soup topped with bacon and cheddar cheese	
Homemade Soup of the Moment	6
Soup of the day	
House Salad	9
Blended lettuce, cucumbers, tomatoes, croutons, red onions, cheese and choice of dressing. Add chicken for 3.00	
● B.L.T. Wedge Salad*	10
Iceberg wedges, bleu cheese crumbles, bacon bits, red onions, and tomatoes. Served with bleu cheese dressing	
Sante fe Salad	11
Salad mix, avocado, black-bean corn salsa, tomato wedges and avocado poblano Ranch dressing. Add chicken for 3.00	
Beet Butternut Squash Salad	12
Salad mix, beets, shaved brussel sprouts, butternut squash, quinoa, goat cheese, red onion and pumpkin seeds served with a maple dressing	

CRAFT BURGERS

All Burgers served with Beer Fries and a tray of Spicy, Dill, and Bread & Butter pickles. Upgrade Beer Fries to a smaller version of one of our Shareables for 2.25

Substitution: All-natural marinated chicken breast, or Impossible Vegan patty 3.50

Chef's Favorites -

The Classic*	11
Two all-beef patties served with lettuce, tomato, red onion and your choice of cheese	
Patty Melt*	12.50
Two all-beef patties served with cheddar, swiss, Jameson Bacon Jam, Secret Sauce and IPA caramelized onions	
A Bit of Heat*	12.50
Two all-beef patties served with Caribbean Red Jack, jalapeño poppers, sriracha aioli and lettuce	
The BrickHouse*	13.75
Two all-beef patties served with gouda, caramelized onions, steak sauce, lettuce and tomato	
● Bacon Cheese*	12.50
Two all-beef patties served with gouda, cheddar, house-made bacon, lettuce and topped with chipotle mayo	
Black + Bleu*	13.50
Two blackened all-beef patties served with Bleu Cheese dressing, bacon, lettuce, sauteed mushrooms, caramelized onions and Bleu Cheese	
Egg-celent*	13.75
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	14
One all Vegan (plant based) patty served on a Dairy Free Bun with lettuce, tomato and vegan spicy mayo	
Widow Maker*	12
Spicy! Two all-beef patties, Caribbean Red Jack, fresh sliced jalapeños, lettuce and OMG sauce	
Cali-Bian*	12.50
Two all-beef patties, house-made bacon served with garlic-thyme aioli, jalapeño-avocado sauce, salted chips, lettuce and tomato	
● Elk El Jefe Burger*	15.75
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*	13.50
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*	15.75
Bison patty served with house-made bacon, Arugula, Gouda Cheese and blueberry compote	
The Mac-n-Cheezy*	12.50
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

15.50

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

	for 1	Table
Four Cheese Mac-n-Cheese	4.50	9
Cheddar, Parmesan, Gouda and Smoked Swiss		
Garlic Parm Fries	3.50	7
Seasoned fries tossed in garlic butter, finished with parmesan cheese		
White Truffle Fries	5.25	10.50
Seasoned fries tossed in truffle oil, finished with goat cheese and herbs		
Brussel Sprout Stir-Fry	4.75	8.50
Roasted brussel sprouts with a spicy onion mix finished with teriyaki sauce		
Sweet Potato Tots	3.50	6.75
Seasonal Vegetables	3.25	5.50
as available		

NOT-BURGERS

*All buns can be substituted for Gluten Free Bun for \$1.

BLT	House-made bacon, tomato, arugula and chipotle mayo	9.75
Mediterranean Pesto Chicken	Chicken breast served on a Tomato Herb Focaccia bread. Topped with pesto mayo, roasted cherry tomatoes, marinated artichoke hearts, arugula and mozzarella cheese	13
Chipotle Fish or Pulled Pork Tacos	Chipotle marinated fish or Chipotle pulled pork with lettuce, black bean corn relish and southwest sauce	2/9.50 - 3/11.50
Classic Grilled Cheese	Choice of 3 cheeses. Add tomatoes 50¢ - bacon 1.00	5.75

Sweets

Chocolate Covered Bacon Turtle Sundae	7
Vanilla Bean ice cream, Chocolate covered Bacon Bits, Chocolate Syrup and Caramel Sauce, topped with whip cream, pecans and a cherry	
Brown Butter Cake	7
Warm Brown Butter Cake topped with fire roasted apples, Vanilla Bean ice cream and Carmel Sauce	
Classic Shakes & Malts	6
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