

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** 12
Lightly battered and fried, served with house-made marinara
- Brickhouse Onion** half 7 Full 13
A "brick" of onions fried golden and served with spicy remoulade
- Bavarian Pretzel** 12
Pretzel served with IPA mustard sauce and warm cheese sauce
- **Bacon Wrapped Jalapeño Poppers** 13
served with a raspberry chipotle sauce
- Cave Man "Wings"*** 12
Our twist on wings "Drummies" in our signature wing sauce: Chipotle BBQ, OMG, Garlic Parmesan, Thai Peanut & Jelly, Teriyaki, Buffalo, Dill Pickle (dry rub), Sweet & Sour, Hot Honey
- **Flight of Bacon** 15
Five varieties of bacon, 10 pieces total. House-made bacon, pork belly, pepper bacon, brown sugar candied bacon, and apple wood smoked bacon
- Crab Rangoon Nachos** 14.75
Fried wonton chips, creamy crab rangoon filling, shredded lettuce, shredded cheddar and sweet & sour hot honey
- Loaded BBQ Pulled Pork Nachos** 13
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** 11
House-made wild mushroom spinach artichoke dip served with freshly made chips
- Cap'n Crunch Chicken Sliders** 14
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
- Pulled Pork Sliders** 12
Two King's Hawaiian slider buns, chipotle BBQ pulled pork and fried onions

SOUPS & SALADS

- Three Cheese and Lager** 6.50
Gouda, cheddar, smoked Swiss and house-made bacon
- Brickhouse Chili*** 7
Spicy! Finished with onions, sour cream and cheddar cheese
- Cheese-Z Chili** 7
An employee favorite... The perfect blend of our Chili and Three Cheese Soup topped with bacon and cheddar cheese
- Homemade Soup of the Moment** 6.50
Soup of the day
- House Salad** 12
Blended lettuce, cucumbers, tomatoes, croutons, red onions, cheese and choice of dressing Add chicken for 4.00
- B.L.T. Wedge Salad*** 12
Iceberg wedges, bleu cheese crumbles, bacon bits, red onions, and tomatoes. Served with bleu cheese dressing
- Sante fe Salad** 13
Salad mix, avocado, black-bean corn salsa, tomato wedges and avocado poblano ranch dressing Add chicken for 4.00
- **Golden Berry and Cucumber Salad** 15
Mixed greens tossed with Quinoa, Golden Berries, cucumber, candied walnuts and red onions. Topped with smoked Swiss, gouda, balsamic drizzle and lemon poppyseed 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 2.50

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

- The Classic*** 12.50
Two all-beef patties served with lettuce, tomato, red onion and your choice of cheese
- Patty Melt*** 14
Two all-beef patties served with cheddar, swiss, Jameson Bacon Jam, secret sauce and IPA caramelized onions
- A Bit of Heat*** 14
Two all-beef patties served with Caribbean Red Jack, jalapeño poppers, sriracha aioli and lettuce
- The BrickHouse*** 15.25
Two all-beef patties served with gouda, caramelized onions, steak sauce, lettuce and tomato
- Bacon Cheese*** 14
Two all-beef patties served with gouda, cheddar, house-made bacon, lettuce and topped with chipotle mayo
- Black + Bleu*** 15
Two blackened all-beef patties served with Bleu Cheese dressing, bacon, lettuce, sauteed mushrooms, caramelized onions and Bleu Cheese
- Egg-celent*** 15.25
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** 15.75
One all Vegan (plant based) patty served on a Dairy Free Bun with lettuce, tomato and vegan spicy mayo
- Widow Maker*** 13.50
Spicy! Two all-beef patties, Caribbean Red Jack, fresh sliced jalapeños, lettuce and OMG sauce
- Cali-Bian*** 14
Two all-beef patties, house-made bacon served with garlic-thyme aioli, jalapeño-avocado sauce, salted chips, lettuce and tomato
- **Elk El Jefe Burger*** 16.50
Elk patty served with Caribbean Red Pepper Jack cheese, avocado poblano ranch sauce, black bean corn salsa, jalapeño popper, lettuce and avocado
- Crab Rangoon Burger*** 16
Two all-beef patties served with creamy crab rangoon filling, fried wonton, sweet & sour hot honey and lettuce
- Blueberry Bison Burger*** 16.50
Bison patty served with house-made bacon, arugula, gouda cheese and blueberry compote
- The Mac-n-Cheezy*** 14
One all-beef patty served with BBQ, house-made bacon, pan-fried cheddar Mac-n-Cheese topped with lettuce and tomato

BUILD YOUR OWN BURGER

16.50
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, Beer Cheese

Meats:*

House-Made Bacon, Egg, 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, Sweet & Sour, Hot Honey

Ask About
Our Burger of the Month

SHAREABLES

- | | for 1 | Table |
|---|--------------|--------------|
| Four Cheese Mac-n-Cheese | 6 | 12 |
| Cheddar, Parmesan, Gouda and Smoked Swiss
Add BBQ pulled pork for 3.50 | | |
| Garlic Parm Fries | 4.50 | 9 |
| Seasoned fries tossed in garlic butter, finished with parmesan cheese | | |
| White Truffle Fries | 5.75 | 11.50 |
| Seasoned fries tossed in truffle oil, finished with goat cheese | | |
| Brussel Sprout Stir-Fry | 5 | 10 |
| Roasted brussel sprouts with a spicy onion mix finished with teriyaki sauce | | |
| Sweet Potato Tots | 3.75 | 7.50 |
| Seasonal Vegetables | 3.75 | 7.50 |
| as available | | |

NOT-BURGERS

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

- BLT** House-made bacon, tomato, arugula and chipotle mayo 11
- Mediterranean Pesto Chicken** 14.50
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** 2/11 - 3/13
Chipotle marinated fish or Chipotle pulled pork with lettuce, black bean corn relish and southwest sauce
- Classic Grilled Cheese** Choice of 3 cheeses. Add tomatoes 50¢ - bacon 1.00 8

Sweets

- Brown Butter Cake** 8
Warm Brown Butter Cake topped with fire roasted apples, vanilla bean ice cream and caramel sauce
- Classic Shakes & Malts** 7
Chocolate, Vanilla, Strawberry, Salted Caramel or Maple Bacon

Chef's Favorites - ●

*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