

BRICKS

kitchen & pub

dinner

STARTERS

CRAB CAKES jumbo lump crab, sriracha remoulade, lemon, micro greens 16

BRICKS NACHOS house-made chips, queso cheese, pico de gallo, pickled jalapeños, green onions, cilantro 13 | GF add chicken 3

BOURBON SHRIMP aged cheddar grits, bourbon chili glaze 18 | GF
please no substitutions or modifications

THE BRICKLE spring roll, dill pickle, pastrami, herbed cream cheese, aged balsamic 11

WINGS cajun dry rub, jerk, buffalo or bbq 13 | GF

HOUSE-MADE TOTS truffled ketchup 7 | GF

CAST IRON CORNBREAD honey butter 10

CORN DIP house-made chips 10 | GF

HOUSE SPECIALTIES

we ask that the house specialties are enjoyed the way our chefs have created them
please no substitutions or modifications

CHICKEN CARBONARA chicken, pancetta, bucatini noodles, peas, crispy egg, parmesan-black pepper cream sauce 19 | GFR

SHRIMP FETTUCCHINE shrimp, house-made fettuccine, pomodoraccio tomatoes, onions, basil, buerre blanc sauce 21

CRAB MAC N CHEESE jumbo lump crab, torchio pasta, bell peppers, onions, bread crumbs, rich cheese sauce 22

GNOCCHI sausage, pomodoraccio tomatoes, onions, provolone, rich tomato sauce 18 | GFR

ELK MEATLOAF garlic mashed potatoes, onion straws, rich gravy 18

SIRLOIN STEAK garlic mashed potatoes, asparagus, blue cheese crust 22 | GFR

RIBEYE STEAK 16oz steak, garlic mashed potatoes, honey brussels sprouts, garlic butter 30 | GF

WOOD PLANK SALMON roasted purple potatoes, asparagus, honey glaze 24 | GF

JERK CHICKEN jamaican rice & beans, pineapple salsa 18 | GF

PORK SHANK grits, brussels sprouts, apple butter gravy 25 | GF

MARKET MEAT ask server for details

MARKET FISH ask server for details

SALADS

CLASSIC CAESAR romaine, parmesan, croutons, house-made caesar dressing 12 | GFR add chicken 5, salmon 7, steak 10

FRUIT & NUT bibb lettuce, strawberries, blackberries, goat cheese, candied pecans, balsamic vinaigrette 12 | GF add chicken 5, salmon 7, steak 10

BRICKS CHOPPED romaine, pulled chicken, bacon, tomato, cucumber, onion, blue cheese crumbles, choice of dressing 15 | GF

STEAKHOUSE WEDGE butter lettuce, sliced tomato, onion straws, house-made blue cheese dressing 12 | GFR

CRAFT BURGERS & SANDWICHES

served with fries, substitute fruit, asparagus, honey brussels sprouts, cup of soup or small house salad 1

substitute chicken breast for any burger patty

THE AMERICAN all beef burger patty, american cheese 12 | GFR

add bacon 2 | L.T.O. 2 | egg 1 | sauce 1

BRICKS 2.0 BURGER smoked cheddar, bacon jam, bibb lettuce, tomato, pickled jalapeños, sriracha remoulade 15 | GFR

please no substitutions or modifications

BBQ BACON CHEESEBURGER smoked cheddar, bacon, pickles, house-made bbq sauce, onion straws 14 | GFR

ELK BURGER pepper jack, onion straws, blueberry ketchup 17 | GFR

TURKEY BURGER pepper jack, pico de gallo, bacon, bibb lettuce, sweet & smoky aioli 13 | GFR

REUBEN house-smoked pastrami, house-made sauerkraut, gruyere, sriracha remoulade, house-made pumpernickel bread 15 | GFR

TURKEY CLUB turkey breast, bacon, gravy aioli, pomegranate gastrique, butter lettuce, gruyere, house-made mustard sage bread 15 | GFR

BRICKS FRIED CHICKEN SANDWICH bibb lettuce, pickles, sweet & smoky aioli, texas toast 11

KITCHEN SIDES

FRENCH FRIES 4 | GF

CHEDDAR GRITS 4 | GF

HONEY BRUSSELS SPROUTS 5 | GF

ASPARAGUS 5 | GF

GARLIC MASHED POTATOES 5 | GF

SOUPS

Cup 5 / Bowl 7

DAILY - chicken wild rice

Monday - chili

Tuesday - beer cheese

Wednesday - tortilla

Thursday - tomato basil

Friday - chowder

Saturday & Sunday - chef's choice

GF = Gluten Free

GFR = Gluten Free upon Request

Gluten Free Bun 1

Gluten Free Pasta 1

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TAPS / FLIGHTS

THE TAP SELECTION IS ALWAYS CHANGING. TAP BEER IS AVAILABLE IN 10oz, 16oz & FLIGHT POURS. ASK YOUR SERVER FOR TODAY'S TAP LINE UP & SPECIALS, CHEERS!

FEATURED WINE

PLEASE ASK YOUR SERVER FOR DETAILS

WHITE WINE

GLASS / BOTTLE

HOUSE WHITE 5/20

RIESLING Josef Friederich, Germany 6/25

PINOT GRIGIO Santa Di Terrosa, Italy 7/28

SAUVIGNON BLANC La Playa, Chile 7/28

CHARDONNAY Vigilance, Lake County, CA 9/40

RED WINE

GLASS / BOTTLE

HOUSE RED 5/20

PINOT NOIR Cline Vineyards, CA 9/40

RED BLEND Juan Gil, Laya, Almansa, Spain 8/32

ZINFANDEL Alexander Valley Vineyards Temptation, Sonoma, CA 8/32

CABERNET SAUVIGNON Vigilance, Lake County, CA 9/40

CABERNET SAUVIGNON Finca Decero, Mendoza, Argentina 13/55

WHITE BOTTLES

RIESLING Paetra, Eola-Amity Hills, Willamette Valley, OR 60

SAUVIGNON BLANC Frog's Leap, Nap Valley, CA 55

SAUVIGNON BLANC Shannon Ridge, High Elevation, Lake County, CA 36

PINOT GRIGIO Cantina Bolzano, Italy 38

WHITE BLEND Montinore Borealis, Willamette Valley, OR 35

VIOGNIER Ian Brand P'Tit Paysan, CA 52

CHARDONNAY Josef Drouhin La Foret, Bourgogne 42

CHARDONNAY Cline Vineyards, Sonoma, CA 36

CHARDONNAY Melville, Santa Rita Hills, CA 72

CHARDONNAY White Rock Vineyards, Napa Valley, CA 85

CHARDONNAY Miner Estate, Napa Valley, CA 75

CHARDONNAY Frog's Leap Vineyard, Napa Valley, CA 70

CHARDONNAY Mount Eden Wolff Vineyard, Santa Cruz, CA 60

CHARDONNAY Conn Valley Vineyards, Napa Valley, CA 90

RED BOTTLES

PINOT NOIR Melville, Santa Rita Hills, CA 85

PINOT NOIR Roco, Willamette Valley, OR 67

PINOT NOIR Soter Planet Oregon, Willamette Valley, OR 45

PINOT NOIR Failla, Sonoma, CA 85

PINOT NOIR Mount Eden Domaine Eden, Santa Cruz, CA 65

ZINFANDEL Graziano, Mendocino, CA 40

ZINFANDEL Ridge Vineyards Three Valleys, Sonoma, CA 64

RED BLEND Vigilance Cimarron, Lake County, CA 45

CABERNET FRANC Andrew Will, WA 75

SYRAH Owen Roe Ex Umbris, WA 69

SHIRAZ Jim Barry The Lodge Hill, Australia 45

PETITE SIRAH Michael David Petite Petit, Lodi, CA 45

RED BLEND Matchbook, The Arsonist, CA 50

RED BLEND Ian Brand, Le P'Tit Pape, CA 54

RED BLEND Mont Olivet Chateaufeuf Du Pape, Rhone, France 75

BARBERA Andrea Oberto, Alba, Italy 55

SANGIOVESE Felsina Chianti Classico, Tuscany, Italy 60

MONTEPULCIANO Moroder Rosso Conero, Marche, Italy 42

NEBBIOLO Sottimano, Langhe, Italy 60

RED BLEND Tenuta Sant Antonio Monte Garbi, Italy 45

CARMENERE Errazuriz Max Reserve, Chile 40

GARNACHA Breca Old Vines, Spain 45

RED BLEND Irreverente, Portugal 33

RED BLEND Can Blau Blau, Montsant, Spain 35

RED BLEND Lopez De Heredia Vina Cubillo, Rioja, Spain 60

RED BLEND White Rock Vineyards Claret, Napa Valley, CA 110

RED BLEND Andrew Will Two Blondes, WA 120

MALBEC Vina Cobos Felino, Mendoza, Argentina 46

MERLOT Chateau Mondesir Cotes De Bordeaux, Bordeaux, France 45

MERLOT Alexander Valley Vineyards, Sonoma, CA 40

MERLOT Trefethen Family Vineyards, Napa Valley, CA 99

RED BLEND Chateau Belle-Vue La Renaissance, Leobenon 95

CABERNET SAUVIGNON Lange Twins Estate, Lodi, CA 49

CABERNET SAUVIGNON Decoy by Duckhorn, Sonoma, CA 60

CABERNET SAUVIGNON Rob Murray Force of Nature, Paso Robles, CA 53

CABERNET SAUVIGNON Mitolo Jester, McClaren Vale, Australia 55

CABERNET SAUVIGNON Mount Eden Domaine Eden, Santa Cruz, CA 79

CABERNET SAUVIGNON L'Ecole, Columbia Valley, WA 75

CABERNET SAUVIGNON White Rock Vineyards, Napa Valley, CA 149

CABERNET SAUVIGNON Chateau Montelena, Napa Valley, CA 110

CABERNET SAUVIGNON Frog's Leap Vineyard, Napa Valley, CA 125

CABERNET SAUVIGNON Pride Mountain Vineyards, Napa Valley, CA 165

CABERNET SAUVIGNON Shafer, One Point Five, Napa Valley, CA 175

CABERNET SAUVIGNON Conn Valley Vineyards Estate Reserve, Napa Valley, CA 200

BEFORE & AFTER DINNER

SPARKLING Baron De Seillac Brut, France 30

SPARKLING Valkyrie Mercat, Cava, Spain 35

SPARKLING Riondo Prosecco Blu, Italy (187ml) 7

MOSCATO Elio Perrone, Asti, Italy 37

PORT Quinta Do Noval Black, Portugal 8/45

PORT Quinta Do Noval 10 Year Tawny, Portugal 11/70

DESSERT Lafleur Mallet, Sauternes, Bordeaux, France (375 ml) 10/35

MARTINIS

LEMON BASIL Tanqueray, fresh squeezed lemon juice, fresh basil, simple syrup 8

CHAMPAGNE MARTINI Stoli Citros, muddled raspberry, fresh mint, simple syrup, fresh squeezed lime juice, Prosecco 9

S'MORES MARTINI Godiva chocolate liqueur, marshmallow vodka, creme de cacao, cream, graham cracker, marshmallows 9

THE MANHATTAN brandy, sweet vermouth, splash cherry juice, cherry bitters 8

NEGRONI MARTINI Campari, sweet vermouth, San Pelligrino, orange peel 8

FRENCH MARTINI Grey Goose, Chambord, pineapple juice 8

WYLIE COYOTE Hendricks gin, St-Germain, fresh lemon, honey simple syrup, fresh sage leaves 11

NON-ALCOHOLIC

SAN PELLEGRINO | RASPBERRY LEMONADE | STRAWBERRY LEMONADE | ICED TEA | ARNOLD PALMER | SODA | COFFEE

COCKTAILS

MOSCOW MULE Stoli, ginger beer, fresh squeezed lime juice, simple syrup 8

MAKER'S MULE Maker's Mark, ginger beer, fresh lime juice, cherry bitters 9

BURRO Revel Avila Blanco, splash of Grand Marnier, ginger beer, fresh lime juice, Angostura bitters 11

EL DIABLO Revel Avila Reposado, creme de cassis, fresh lime juice, ginger beer 13

RUSTY NAIL Dewars, Drambuie 8

HENDRICKS COCKTAIL Hendrick's gin, elder flower liqueur, mint, lime, cucumber San Pelligrino 9

RED SANGRIA Protocolo Spanish red wine, brandy, triple sec, fresh lime juice, orange juice, sugar, orange, lemon, green apple, splash of San Pelligrino 9

BELLINI FIZZ Bombay Sapphire, lemon, peach puree, egg whites, prosecco 9

BLUEBERRY LEMON MOJITO Bacardi Limon, blueberry puree, mint, lemon bitters, San Pelligrino 8

BRICKS OLD FASHIONED Maker's Mark, sugar cube, Angostura Bitters, lemon peel, orange peel, cherry 9

BEER

BUDWEISER 4

BUD LIGHT 4

COORS LIGHT 4

CORONA EXTRA 5

MICHELOB ULTRA 4

MILLER LITE 4

MICH GOLDEN LIGHT 4

STELLA ARTOIS 5

ST. PAULI GIRL (N/A) 4

SURLY BENDER (16oz CAN) 8

WIDMER BROTHERS OMISSION LAGER 5 | GF

GLUTENBERG IPA (16oz CAN) 8 | GF

ANGRY ORCHARD CRISP APPLE (12oz BTL) 5 | GF

JK'S SKRUMPYS CIDER (22oz BTL) 12 | GF