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, dil pickle, pastrami, herbed cream cheese, aged balsamic 11
JUMBO WINGS cajun dry rub, jerk, buffalo or bbq 13 | GF
HOUSE-MADE CHEESE TOTS sweet & smoky aioli 8
CAST IRON JALAPEÑO & CHEDDAR 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
MEATBALL MARINARA house-made meatballs, bucatini noodles, parmesan cheese, basil, marinara sauce 19
CRAB MAC N CHEESE jumbo lump crab, orecchiette pasta, bell pepper, onion, bread crumbs, rich cheese sauce 22
SAUSAGE & PEPPER PASTA butcher & the boar sausage, strozzapreti noodles, bell peppers, garlic, red onion, house-made smoked ricotta, puttanesca sauce 18 | GFR
SIRLOIN STEAK roasted garlic mashed potatoes, broccolini, house-smoked ricotta-blue cheese crust 22
RIBEYE STEAK 16oz steak, roasted garlic mashed potatoes, honey brussels sprouts, garlic butter 30 | GF
GRILLED SALMON lime basmati rice, berry salsa, chipotle-greek yogurt, aged balsamic vinegar 24 | GF
FRIED CHICKEN roasted garlic mashed potatoes, marsala mushroom gravy, honey brussels sprouts, fresh herbs 20
BONE IN PORK CHOP squash puree, grilled apple chutney, white balsamic reduction 25 | GFR
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
SESAME CHICKEN SALAD spring mix, raspberries, goat cheese, sunflower seeds, sesame vinaigrette 15 | GF
BRICKS CHOPPED romaine, pulled chicken, bacon, tomato, cucumber, onion, blue cheese crumbles, choice of dressing 15 | GF
WILD RICE SALAD wild rice pilaf, spring mix, dried cranberries, toasted pecans, green onions, sweet orange vinaigrette 12 | GFR add chicken 5, salmon 7, steak 10

CRAFT BURGERS & SANDWICHES
served with fries substitute fruit, asparagus, honey brussels sprouts, cheese broccoli, roasted garlic mashed potatoes, 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, romaine 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
BLENDED ELK BURGER 75% ground elk, 25% mushrooms, port salut cheese, onion straws, cherry bbq, spring mix 16 | GFR
please no substitutions or modifications
BLACK BEAN BURGER romaine lettuce, pepper jack, sweet and smoky aioli 13
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, romaine lettuce, tomato, gruyere, house-made focaccia bread 15 | GFR
BRICKS FRIED CHICKEN SANDWICH romaine lettuce, pickles, tomato, sweet & smoky aioli, texas toast 11

KITCHEN SIDES
FRENCH FRIES 4 | GF
CHEDDAR GRITS 4 | GF
HONEY BRUSSELS SPROUTS 5 | GF
CHEESY BROCCOLINI 5 | GFR
ROASTED GARLIC MASHED POTATOES 5 | GF
ASPARAGUS 5 | GF

SOUPS
DAILY - chicken wild rice
Monday - chili
Tuesday - broccoli poutine cheese
Wednesday - chicken tortilla
Thursday - tomato basil
Friday - steak and black bean
Saturday & Sunday - chef’s choice

GF = Gluten Free
GFR = Gluten Free upon Request
Gluten Free Bun 1
Gluten Free Pasta 1
10673 Baltimore St. Blaine, MN 55449
763 | 703 | 4109
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Consuming raw or uncooked meats and seafood may increase your risk of foodborne illness
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!

WHITE WINE

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
CHARDONNAY Trefethen Estate, Napa Valley, CA $13/52

WHITE BOTTLES

RIESLING Paetra, "Eola-Amity Hills," Willamette Valley, OR $60
SAUVIGNON BLANC Frog's Leap, Napa 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 "F Tit Fayran," CA $52
CHARDONNAY Josef Drouhin "La Foret," Bourgogne $42

RED WINE

HOUSE RED $5/20
PINOT NOIR Cline Vineyards, CA $9/40
RED BLEND Disruption, Columbia Valley, WA $9/40
ZINFANDEL Alexander Valley Vineyards "Temptation," Sonoma, CA $8/32
CABERNET SAUVIGNON Vigilance, Lake County, CA $9/40
CABERNET SAUVIGNON Decoy by Duckhorn, Sonoma, CA $13/52

RED BOTTLES

PINOT NOIR Melville, Santa Rita Hills, CA $85
PINOT NOIR Roco, Willamette Valley, OR $62
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
PINOT NOIR Trisaetum, Willamette Valley, OR $38
ZINFANDEL Ridge Vineyards "Three Valleys," Sonoma, CA $67
ZINFANDEL Day, Sonoma, CA $65
RED BLEND Vigilance "Cimarron," Lake County, CA $40
CABERNET FRANC Andrew Will, WA $70
CABERNET FRANC Lange & Reed, Napa Valley, CA $65
SYRAH Fausse Piste "Garde Manger," Columbia Valley, WA $55
SHIRAZ Jim Barry "The Lodge Hill," Australia $40
PETITE SIRAH Michael David "Petite Petil," Lodi, CA $45
RED BLEND Matchbook, "The Arsonist," CA $50
BARBERA Andrea Oberto, Alba, Italy $51
SANGIOVESE Felsina "Chianti Classico," Tuscany, Italy $59
MONTPELUCIANO Moroder "Rosso Conero," Marche, Italy $42
CARMENERE Errazuriz "Max Reserve," Chile $40

COCKTAILS & MARTINIS

MOSCOW MULE Stoli vodka, ginger beer, fresh squeezed lime juice, simple syrup, lime wedge $8
CUCUMBER RASPBERRY MOJITO Bacardi Superior rum, Bacardi Limon rum, cucumber wheels, raspberries, mint leaves, fresh lemon juice, simple syrup, raspberry syrup, soda water $8
BRICKS BLOOD ORANGE MARGARITA Revel Avila Blanco, Cointreau, margarita mix, blood orange puree, himalayan pink sea salt, orange twist $8
BRICKS BOLD MARGARITA Revel Avila Reposado, Cointreau, margarita mix, house-made smoked habanero sea salt, Thai chili peppers, lime twist $10
COLLINS OLD FASHIONED Maker’s Mark 46, cherry ginger beer, Fee Bros orange bitters, Luxardo cherries, orange wedge, orange shaving $11
THE RUNNER Knob Creek bourbon, Pierre Ferrand Curacao, Lillet Blanc, lemon juice, mint sprig $8
CAPONE’S BULLEIT Bulleit bourbon, sherry, lemon juice, simple syrup, house-made pumpkin butter, Angostura bitters, Fleur de Sel, cinnamon stick $9
65 SAGERAC Woodford Reserve bourbon, absinthe rinse, orange bitters, simple syrup, orange shaving $10
LEMON BASIL MARTINI Tanqueray gin, fresh lemon juice, simple syrup, basil leaves, lemon wedge, lemon twist $10
CHAMPAGNE MARTINI Stoli Citros vodka, prosecco, fresh lime juice, simple syrup, raspberries, mint leaves $9
LAST WORD MARTINI Hendricks gin, Green Chartreuse, Luxardo, fresh lime juice, Luxardo cherry $10

BEFORE & AFTER DINNER

SPARKLING Baron De Seillac "Rose Brut," France $30
SPARKLING Valkyrie "Mercat," Cava, Spain $35
SPARKLING BLU Prosecco, Italy (187ml) $7
SPARKLING Argyle Brut, Willamette Valley, OR (500ml) $45
SPARKLING Marc Hebrart "Reserve Brut," Champagne, France (375ml) $60
PORT Quinta Do Noel "10 Year Tawny," Portugal $11/70
MOSCATO Elio Perrone, Asti, Italy $37

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
WIDMER BROTHERS OMISSION 5 | GF
GLUTENFFIPA (16oz CAN) 8 | GF
ANGRY ORCHARD CRISP APPLE (12oz BTL) 5 | GF
WHITE CLAW HARD SELTZER (12oz CAN) 5 | GF
ASK SERVER FOR DETAILS

NON-ALCOHOLIC

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