

# BRICKS

kitchen & pub

dinner

## SMALL PLATES

individual starters or multiple plates for the table to share

CAULIFLOWER FRITTERS chipotle emulsion, blue cheese dressing, chives 6

BURRATA CROSTINI avocado, sweet pepper confit, olive oil, sea salt 8

CHICKA-RONES fried chicken skins, pickled jalapeños, lime wedge 6

EMPANADAS pulled pork, roasted vegetables, crema, thai chili jam 7

DEVILED EGGS bread and butter pickle, micro greens, herb oil vinaigrette, smoked paprika 4 | GF

APPLE, FENNEL, BEET SALAD goat cheese mousse, citrus vinaigrette, pistachio 6 | GF

CEZAR romaine, creamy dressing, parmesan, crostini 6  
add anchovies 1

BRICKS SALAD shredded romaine, avocado, cilantro, sweet pepper, sunflower seeds, roasted corn, aged cheddar, bacon, hickory smoked ranch 6 | GF

## SHAREABLES

portion sizes built for the table to share

CORN DIP house-made tortilla chips 10 | GF

MUSHROOM COBBLER mushroom ragu, house-made biscuit, parmesan, truffle oil 10

BOURBON SHRIMP jumbo shrimp, cheesy grits, bourbon glaze 18 | GF  
please no substitutions or modifications

WINGS choice of plain, cajun rubbed, thai chili jam, bbq or buffalo 13 | GF

PULLED PORK NACHOS house-made corn tortilla chips, queso blanco, corn & black bean salsa, chipotle emulsion, cilantro 11 | GF

## PASTA

4 ounce portions built for lighter fare or sharing

TRUFFLED MAC pancetta, charred corn, green onion, queso blanco, orecchiette pasta, bread crumbs 10

CARBONARA pancetta, peas, garlic, crispy fried egg, parmesan, linguine 9 | GFR

LEMON BUTTER LINGUINE sweet pepper confit, shallot, asparagus, lemon beurre blanc, olivada 7

STROGANOFF beef-mushroom ragu, spinach gnocchetti 10

SPINACH GNOCCHETTI pesto, sweet pepper confit, parmesan 8

## MAINS

AGED RIBEYE 16 ounce, tasty paste 26 | GF

POT ROAST au jus 18 | GF

DOUBLE BONE-IN PORK CHOP apple-rosemary jus lie 21 | GF

FREE RANGE CHICKEN orange- tamarind demi 19 | GF

SALMON maple gastrique 21 | GF

MARKET MEAT ask server for details

MARKET FISH ask server for details

## KITCHEN SIDES

BRUSSELS SPROUTS apple butter, hazelnut bread crumb 6

ROASTED RUTABAGA & SWEET POTATO 6 | GF

GARLIC MASHED POTATOES 5 | GF

ASPARAGUS herb butter 6 | GF

FRENCH FRIES 4 | GF

CHEESY GRITS 5 | GF

## CRAFT BURGERS & SANDWICHES

served with fries | substitute any kitchen side 2 cup of soup 1  
substitute grilled chicken breast for any burger patty 1

BRICKS 2.0 BURGER smoked cheddar, bacon jam, romaine lettuce, tomato, pickled jalapeños, sriracha remoulade 15 | GFR  
please no modifications

THE AMERICAN all beef burger patty, american 12 | GFR  
add bacon 2 | L.T.O. 2 | egg 1 | sauce 1

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

BRICKS ELK BURGER elk burger, gooseberry marmalade, port salut, arugula, crispy onion straws 17 | GFR

RANCH HOUSE CHICKEN crispy chicken breast, romaine lettuce, pickles, tomato, hickory smoked ranch, texas toast 12 | GFR

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

## SOUPS

Cup 5 / Bowl 7

DAILY - chicken wild rice

SOUP DU JOUR - ask server for details

GF = Gluten Friendly

GFR = Gluten Friendly upon Request

Gluten Free Bun 2

Gluten Free Pasta 1

Consuming raw or uncooked meats and seafood  
may increase your risk of foodborne illness

## SUNDAY BRUNCH

10AM-2PM

bring in your receipt from lunch or dinner

save 10%

(ask server for details)

10673 Baltimore St. Blaine, MN 55449

763 | 703 | 4109

brickskitchenandpub.com

   @brickskitchenandpub

## 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

CHARDONNAY Matchbook, The Arsonist, CA 13/52

### 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," CA 36

PINOT GRIGIO Cantina Bolzano, Italy 38

WHITE BLEND Montinore "Borealis," Willamette Valley, OR 35

PALLAGRELLO BIANCO Michele Alois, "Caiati," Caserta, Italy 45

CHARDONNAY Josef Drouhin "La Foret," Bourgogne 42

### RED BOTTLES

PINOT NOIR Soter "Planet Oregon," Willamette Valley, OR 45

PINOT NOIR Failla, Sonoma, CA 85

PINOT NOIR Mount Eden "Domaine Eden," Santa Cruz, CA 79

PINOT NOIR Trisaetum, Willamette Valley, OR 67

PINOT NOIR Brick House, "Select," Willamette Valley, OR 90

BARBERA Vietti "Barbera D'Asti," Castiglione Falletto, Italy 49

SANGIOVESE Felsina "Chianti Classico," Tuscany, Italy 62

MONTEPULCIANO Moroder "Rosso Conero," Marche, Italy 42

CARMENERE Errazuriz "Max Reserve," Chile 45

GARNACHA Breca "Old Vines," Spain 40

CABERNET FRANC Lange & Reed, Napa Valley, CA 65

SHIRAZ Jim Barry "The Lodge Hill," Australia 42

PETITE SIRAH Michael David "Petite Petit," Lodi, CA 45

MALBEC Vina Cobos "Felino," Mendoza, Argentina 47

MERLOT Alexander Valley Vineyards, Sonoma, CA 45

MERLOT Trefethen Family Vineyards, Napa Valley, CA 95

ZINFANDEL Ridge Vineyards "Three Valleys," Sonoma, CA 69

### COCKTAILS & MARTINIS

THE MULE Stolli vodka, ginger beer, fresh squeezed lime juice, splash of honey-ginger simple syrup, lime wedge 8

MELON MOJITO Bacardi Superior rum, honeydew, cantaloupe, mint leaves, fresh lime juice, splash honey simple syrup, house-made melon puree, lime wedge, soda water, sprite 9

BRICKS BLOOD ORANGE MARGARITA Revel Avila Blanco, Cointreau, margarita mix, blood orange purée, himalayan pink sea salt, orange twist 8

BRICKS 2.0 MARGARITA Revel Avila Reposado, Cointreau, margarita mix, splash Grand Marnier, orange twist, salt, lime 11

THE CLASSIC OLD FASHIONED Maker's Mark Bourbon, honey simple syrup, cherry bark bitters, luxardo cherries, orange wedge, orange shaving 8

BRICKS SIDEKICK Hennessey VS, Cointreau, Grand Marnier, splash lemon juice, ground nutmeg, lemon zest, burnt lemon zest, sugar rim 12

BACON BOMBER Woodford Reserve bourbon, Grand Marnier, maple syrup, house-made smoked bitters, bacon strip 10

LEMON BASIL MARTINI Tanqueray gin, fresh lemon juice, simple syrup, basil leaves, lemond wedge, lemon twist 8

CHAMPAGNE MARTINI Stolli Citros vodka, prosecco, fresh lime juice, simple syrup, raspberries, mint leaves 9

SARSAPARILLA MARTINI Knob Creek Bourbon, sweet vermouth, sarsaparilla, splash cherry bark bitters, luxardo cherries 11

### RED WINE

GLASS / BOTTLE

HOUSE RED 5/20

PINOT NOIR Cline Vineyards, CA 9/40

PINOT NOIR Roco, Willamette Valley, OR 13/52

RED BLEND Disruption, Columbia Valley, WA 9/40

CABERNET SAUVIGNON Vigilance, Lake County, CA 9/40

CABERNET SAUVIGNON Matchbook, "The Arsonist," CA 13/52

CHARDONNAY Cline Vineyards, Sonoma, CA 40

CHARDONNAY Disruption, Columbia Valley, WA 40

CHARDONNAY White Rock Vineyards, Napa Valley, CA 89

CHARDONNAY Miner Estate, Napa Valley, CA 79

CHARDONNAY Frog's Leap Vineyard, Napa Valley, CA 75

CHARDONNAY Mount Eden "Old Vines," Santa Cruz, CA 60

CHARDONNAY Brick House, Willamette Valley, OR 85

RED BLEND Andrew Will "Involuntary Commitment," Columbia Valley, WA 59

RED BLEND Lopez De Heredia "Vina Cubillo," Rioja, Spain 59

RED BLEND White Rock Vineyards "Claret," Napa Valley, CA 125

RED BLEND Andrew Will "Two Blondes," WA 135

CABERNET SAUVIGNON Broadside, Paso Robles, CA 40

CABERNET SAUVIGNON Decoy by Duckhorn, Sonoma, CA 59

CABERNET SAUVIGNON Conn Valley Vineyards, Napa Valley, CA 99

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

CABERNET SAUVIGNON White Rock Vineyards, Napa Valley, CA 149

CABERNET SAUVIGNON Chateau Montelena, Napa Valley, CA 115

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

CABERNET SAUVIGNON Pride Mountain Vineyards, Napa Valley, CA 155

CABERNET SAUVIGNON Shafer, "One Point Five," Napa Valley, CA 165

CABERNET SAUVIGNON Conn Valley Vineyards "Reserve," Napa Valley, CA 175

CABERNET SAUVIGNON Keenan, Napa Valley, CA 110

CABERNET SAUVIGNON Adaptation, Napa Valley, CA 125

CABERNET SAUVIGNON Stony Hill Vineyard, Napa Valley, CA 150

### BEFORE & AFTER DINNER

SPARKLING Baron De Seillac "Rose Brut," France 30

SPARKLING Valkyrie "Mercat," Cava, Spain 35

SPARKLING BLU Prosecco, Italy (187ml) 8

SPARKLING Argyle Brut, Willamette Valley, OR 50

SPARKLING Marc Hebrart "Reserve Brut," Champagne, France (375ml) 60

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

MOSCATO Elio Perrone, Asti, Italy 39

### 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

GLUTENBERG IPA (16oz CAN) 8 | GF

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

PRESS HARD SELTZER (12oz CAN) 5 | GF

(ASK SERVER FOR DETAILS)

### NON-ALCOHOLIC

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