

BRICKS

kitchen & pub

lunch

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

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

HOUSE-MADE CHEESY 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

CRAB MAC N CHEESE jumbo lump crab, orecchiette pasta, bell pepper, onion, bread crumbs, rich cheese sauce 22

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

GRILLED SALMON lemon butter, asparagus or honey brussels sprouts 18 | GF

SIRLOIN STEAK garlic butter, asparagus or honey brussels sprouts 19 | GF

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 | GF
add chicken 5, salmon 7, steak 10

CRAFT BURGERS & SANDWICHES

served with fries | substitute fruit, asparagus, honey brussels sprouts, cheesy broccolini, 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 pumpnickel 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

HALF SANDWICH, SOUP, HOUSE SALAD choose two or three 9/12 | GFR

please no substitutions or modifications

TURKEY romaine lettuce, mayo, house-made focaccia bread

CHICKEN SALAD house-made focaccia bread

PASTRAMI house-smoked pastrami, dijon mustard, pickles, house-made pumpnickel bread

KITCHEN SIDES

FRENCH FRIES 4 | GF

CHEDDAR GRITS 4 | GF

HONEY BRUSSELS SPROUTS 5 | GF

CHEESY BROCCOLINI 5 | GFR

ASPARAGUS 5 | GF

SOUPS Cup 5 / Bowl 7

DAILY - chicken wild rice

Monday - chili

Tuesday - broccolini beer cheese

Wednesday - chicken tortilla

Thursday - tomato basil

Friday - steak & black bean

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!

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 Trefethen Estate, Napa Valley, 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," 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

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 62
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 Petit," Lodi, CA 45
RED BLEND Matchbook, "The Arsonist," CA 50
BARBERA Andrea Oberto, Alba, Italy 51
SANGIOVESE Felsina "Chianti Classico," Tuscany, Italy 59
MONTEPULCIANO 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 SAZERAC Woodford Reserve bourbon, absinthe rinse, orange bitters, simple syrup, orange shaving 10
LEMON BASIL MARTINI Tanqueray gin, fresh lemon juice, simple syrup, basil leaves, lemond wedge, lemon twist 8
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

FEATURED WINE

PLEASE ASK YOUR SERVER FOR DETAILS

RED WINE

GLASS / BOTTLE

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

CHARDONNAY Cline Vineyards, Sonoma, CA 34
CHARDONNAY Disruption, Columbia Valley, WA 40
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 "Old Vines," Santa Cruz, CA 60
CHARDONNAY Conn Valley Vineyards, Napa Valley, CA 90

GARNACHA Breca "Old Vines," Spain 40
RED BLEND Lopez De Heredia "Vina Cubillo," Rioja, Spain 58
RED BLEND White Rock Vineyards "Claret," Napa Valley, CA 110
RED BLEND Andrew Will "Two Blondes," WA 120
MALBEC Vina Cobos "Felino," Mendoza, Argentina 45
MERLOT Alexander Valley Vineyards, Sonoma, CA 40
MERLOT Trefethen Family Vineyards, Napa Valley, CA 95
CABERNET SAUVIGNON Lange Twins Estate, Lodi, CA 49
CABERNET SAUVIGNON Conn Valley Vineyards, Napa Valley, CA 95
CABERNET SAUVIGNON Mount Eden "Domaine Eden," Santa Cruz, CA 79
CABERNET SAUVIGNON White Rock Vineyards, Napa Valley, CA 145
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 155
CABERNET SAUVIGNON Shafer, "One Point Five," Napa Valley, CA 165
CABERNET SAUVIGNON Conn Valley Vineyards "Estate Reserve," Napa Valley, CA 175
CABERNET SAUVIGNON Keenan, Napa Valley, CA 95
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) 7
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 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
GLUTENBERG IPA (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