

# BRICKS

kitchen & pub

## lunch

### SHAREABLES

portion sizes built for the table to share

**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

**NACHOS** furious chicken, house-made tortilla chips, queso blanco, black bean corn salsa, chipotle emulsion 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

**BURRATA GNOCCHI** beef ragu, pesto, burrata 9

### SALADS

add chicken 5, salmon or rare tuna 7

**SIMPLE SALAD** champagne vinaigrette, tomato, cucumber, onion, croutons 11 | GFR

**BRICKS SALAD** shredded romaine, avocado, cilantro, sweet pepper, sunflower seeds, roasted corn, aged cheddar, sugar-cured bacon, hickory smoked ranch 13 | 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

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

**ELK BURGER** port salut, house steak sauce, bread and butter pickles, onion straws 17

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

add sugar-cured bacon 2 | L.T.O. 2 | egg 1 | sauce 1

**SALMON BURGER** olivada, pimento cheese, daikon sprouts 13 | GFR  
(limited availability)

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

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

**CHICKEN CLUB** furious chicken, sugar-cured bacon, mayo, pomegranate gastrique, romaine lettuce, tomato, house-made rustic bread 15 | GFR

**GRILLED CHEESE** sugar-cured bacon, smoked cheddar, port salut, thai chili jam, house-made rustic bread 13 | GFR

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

please no substitutions or modifications

**BLT** sugar-cured bacon, tomato, lettuce, mayo, house-made rustic bread

**TUNA SALAD** house-made rustic bread

**PASTRAMI** house-smoked pastrami, dijon mustard, pickles, house-made pumpernickel bread

### SOUPS Cup 5 / Bowl 7

Daily - chicken wild rice

Monday - chili

Tuesday - beer cheese

Wednesday - chicken tortilla

Thursday - tomato basil

Friday - chowder

Saturday & Sunday - chef's choice

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)

### KITCHEN SIDES

**BRUSSELS SPROUTS** pickled mustard seeds, bacon 6

**ROASTED RUTABAGA & SWEET POTATO** 6 | GF

**ASPARAGUS** parmesan 6 | GF

**FRENCH FRIES** 4 | GF

**CHEESY GRITS** 5 | GF

GF = Gluten Friendly

GFR = Gluten Friendly Upon Request

Gluten Free Bun 2

Gluten Free Pasta 1

10673 Baltimore St. Blaine, MN 55449

763 | 703 | 4109

[www.brickskitchenandpub.com](http://www.brickskitchenandpub.com)

[info@brickskitchenandpub.com](mailto:info@brickskitchenandpub.com)

[Instagram](https://www.instagram.com/brickskitchenandpub) [Facebook](https://www.facebook.com/brickskitchenandpub) [Twitter](https://twitter.com/brickskitchenandpub) @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 Terrossa, 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 Stoli, ginger beer, fresh squeezed lime,  
honey-ginger simple syrup, lime 9

STRAWBERRY-GINGER PRESS Tito's vodka, fresh squeezed lemon,  
honey simple syrup, strawberry, ginger, thyme, lemon,  
soda water 10

CUCUMBER RASPBERRY MOJITO Bacardi Superior, Bacardi Limón,  
fresh squeezed lemon, honey simple syrup, raspberries, cu-  
cumber, mint, raspberries, soda water 9

BRICKS BLOOD ORANGE MARGARITA Revel Avila Blanco,  
Cointreau, sweet n' sour, blood orange purée,  
himalayan pink sea salt, orange twist 9

BEET MARGARITA Revel Avila Blanco, Cointreau, beet purée,  
sweet n' sour, jalapeño 10

CHAMPAGNE MARTINI Stoli Citros, bubbles, fresh squeezed lime,  
simple syrup, raspberries, mint 9

LEMON BASIL MARTINI Tanqueray, fresh squeezed lemon, honey  
simple syrup, basil, lemon 9

THE CLASSIC OLD FASHIONED Maker's Mark, honey simple syrup,  
cherry bark bitters, luxardo cherries, orange 10

BREAKFAST BOMBER Woodford Reserve, Grand Marnier,  
maple syrup, smoked bitters, bacon strip 10

BRICKS SIDEKICK Hennessy VS, Cointreau, Grand Marnier,  
fresh squeezed lemon, ground nutmeg, burnt lemon zest,  
sugar rim 12

### 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 3 | RASPBERRY LEMONADE | STRAWBERRY LEMONADE |

ICED TEA | ARNOLD PALMER | SODA 2.5 | COFFEE 3