

starters

Fresh-Cut Calamari 11

Fresh-cut rings breaded and fried golden brown. Served on a bed of greens with tarter aioli and stout cocktail sauce.

Perrystown Pretzels 8

Three jumbo pretzels buttered, baked, and sprinkled with sea salt. Served with Guinness cheese sauce.

Brick House Wings 12

Fried wings tossed with your choice of sauce or dry rub and then grilled. Served with house blue cheese, carrots, and jicama sticks.

Irish Honey Sauce, Jameson Irish Whiskey Sauce, or Dry Rub (Original, Habanero, or Jalapeño)

Reuben Wonton Rolls 10

Three fried jumbo wonton rolls filled with corned beef, Swiss cheese, sauerkraut, and cream cheese. Served with our signature Dublin sauce.

Goat Cheese Bruschetta 9

Sliced baguette with fresh herb tomato relish and goat cheese.

Battered Shots 9

All white meat chicken, battered and fried golden brown. Served with sweet chili chipotle mustard and pub chips.

Cliffs of Moher Nachos 10

Spiral fries topped with our Dublin sauce, green onions, and herb tomato relish. So good you won't jump!

Chicken or Beef · Add 1

Corned Beef · Add 2

Cork County Mussels 12

1lb mussels cooked in our harp root vegetable cream sauce. Served with fresh grilled baguettes.

Fresh Salmon & Artichoke Dip 10

Garnished with fresh tomatoes and parmesan cheese. Served with sliced baguette and pita chips.

Hummus Platter 8

Homemade garlic hummus topped with sundried tomato pesto. Served with grilled baguette, pita chips, and fresh veggies.

Fried Brie 12

Wedge of brie tossed in a light breading and fried. Served with jalapeño grape jelly, banana butter, and grilled bread.

FOOD WARNING: State food safety agencies advise that eating raw or undercooked meat, poultry, eggs, or seafood poses a health risk to everyone, but especially to the elderly, children under 4, pregnant women, & other highly susceptible individuals with compromised immune systems.

traditional fare

Add a side salad, house salad, or soup 2

Guinness Fish & Chips 13.50

A heaping portion of Guinness beer battered cod fried golden brown. Served with house tarter aioli, broccoli slaw, and pub chips.

Bangers & Mashed 11.50

Jumbo bangers grilled and layered over a bed of champ potatoes topped with our rich gravy and creamed cabbage.

Hearty Guinness Stew 12.50

Slow roasted cubed sirloin simmered in our house-made Guinness gravy loaded with vegetables and potatoes. Served with a side of creamed cabbage.

Corned Beef & Cabbage 15

Slow roasted corned beef over a bed of creamed cabbage topped with maritime cream sauce. Served with boiled potatoes, roasted carrots, and mashed peas.

Shepherd's Pie 11.50

Ground chuck and vegetables slowly cooked in our rich gravy, topped with piping hot champ potatoes, and baked. Served with a side of creamed cabbage.

Celtic Meatloaf 12.50

House-made grilled meatloaf on a heaping bed of champ potatoes topped with creamed cabbage, fried onion straws, and gravy. Served with a side of mashed peas.

Hearty Lamb Shank 22

Lamb shank on a bed of champ potatoes smothered in our house gravy with chef's vegetables.

available sides 4

Additional charges may apply for substitutions

Pub Chips

Mashed Peas

Creamed Cabbage

Champ Potatoes

Broccoli Slaw

Maritime Linguini

Chef's Vegetable

Sweet Potato Waffle

Fries (Add 2)

sweets

Bread Pudding 6

Topped with Irish whiskey caramel sauce and finished with Baileys-infused whipped cream.

Jameson Chocolate Chip Pecan Pie 6

Served a la mode with a side of warm whiskey caramel sauce.

Baileys Cheesecake 6

Topped with Baileys-infused whipped cream and candied pecans.

entrées

Add a side salad, house salad, or soup 2

Top Sirloin 6oz 14.50 · 9oz 18.50

A fresh aged hand-cut sirloin lightly seasoned and topped with winey mushrooms and fried onion straws. Served with champ potatoes and chef's vegetable.

Black & Blue · Add 2

Four jumbo shrimp · Add 5

Rib-Eye 26

14oz aged rib-eye done to your liking and topped with herb butter and winey mushrooms. Served with champ potatoes and chef's vegetable.

Black & Blue · Add 2

Four jumbo shrimp · Add 5

Fresh Alaskan Cod 16

8oz broiled fillet, seasoned to perfection with lemon thyme butter on a bed of maritime linguini. Served with mashed peas.

Pan-Seared Tuna 17

Marinated sesame encrusted tuna served with risotto cakes topped with sundried tomato cream over balsamic greens. *Tuna served rare unless otherwise specified.*

Chicken Connemara 15

A baked 6oz chicken breast stuffed with fresh herbs, Swiss cheese, and ham. Topped with maritime cream sauce over a bed of champ potatoes and a side of mashed peas.

Seafood Linguini 19

A mix of fresh seafood, sautéed with fresh garlic, tomatoes, and scallions. Tossed in a maritime roasted red pepper sauce.

Pecan Bronzed Salmon 19

Pecan crusted fresh salmon drizzled with lemon honey, baked to perfection, and topped with maritime sauce. Served with a side of mashed peas and chef's vegetable.

Salmon Risotto 19

Fresh baked salmon drizzled with lemon honey over beet risotto and spring greens. Finished with maritime sauce.

Shrimp Scampi 19

Jumbo shrimp sautéed in a sauce of white wine, garlic, lemon juice, and butter. Tossed with tomatoes, parsley, and linguini.

Chicken Piccata 17

Lightly breaded and pan-fried chicken over maritime linguini, finished with lemon caper cream sauce. Served with chef's vegetable.

salads Add chicken 2 · Add salmon or shrimp 4

House or Side Salad 5

Beet & Goat Cheese 11

Mixed greens tossed in our signature citrus balsamic, topped with chilled roasted beets, walnuts, craisens, and goat cheese.

Kilkenny Chopped Caesar 10

Romaine lettuce tossed in Caesar dressing, topped with a hardboiled egg, bacon, fresh parmesan, and pretzel croutons.

Brie & Apple 13

Mixed greens tossed in an apple vinaigrette topped with chopped chicken, sliced apples, Brie, and candied pecans.

Warm Pear 11

Mixed greens tossed in a raspberry vinaigrette and topped with bacon, crumbled blue cheese, and layered with a warm roasted pear.

Layered Shrimp Salad 13

Chilled seasoned shrimp layered with avocado, spinach, and spring greens tossed in sweet sriracha ranch and tomato relish. Served with lettuce wraps and fried wonton chips.

sandwiches

Club Stacker 11

Ham, turkey, cheddar, Swiss, bacon, mixed greens, and tomato on lightly toasted sourdough. Served with cranberry mayo and pub chips.

Classic Reuben 13

Hefty portion of corned beef served on rye with Swiss cheese, sauerkraut, and topped with Dublin sauce. Served with house-made broccoli slaw and pub chips.

Classic Rachel 12

Hefty portion of turkey served on rye with Swiss cheese, sauerkraut, and topped with Dublin sauce. Served with house-made broccoli slaw and pub chips.

House Fried Fish 11

Lightly battered and fried cod on a grilled baguette with fresh greens, tomato, and tartar aioli. Served with pub chips.

Guinness Cheese Steak 13

Hand-sliced prime rib on a grilled baguette topped with winey mushrooms, fried onion straws, and Guinness cheese sauce. Served with pub chips.

Shamrock Chicken 11

6oz chicken breast marinated in our house green Tabasco honey glaze and topped with Swiss cheese on a buttered grilled bun. Served with pub chips.

The Kinsale 11

Our signature house made meatloaf on lightly toasted grilled baguette topped with onion straws, Swiss cheese, and house-made gravy. Served with champ potatoes and gravy.

Fish Tacos 11

Three floured tortillas with your choice of broiled or fried cod. Topped with broccoli slaw, fresh tomato relish, and house tartar aioli. Served with pub chips.

Avocado Caprese 10

Fresh greens tossed in balsamic vinegar with grilled tomatoes, sliced Brie, avocado, and fresh basil on your choice of a grilled cheddar baguette or in a garlic herb wrap. Served with pub chips.

BURGERS

Fresh angus burgers served with a side of pub chips and Brick House Sauce

Brown Sugar Brick House 12

A fresh angus burger topped with brown sugar bacon, cheddar cheese, and Dublin sauce.

Blarney 12

Two 4oz burgers stacked with corned beef, sauerkraut, Swiss cheese, and Dublin sauce. You may need the luck of the Irish to finish it.

Dick Mack's Turkey 11

6oz grilled turkey burger topped with melted Brie and warm apple slices. Served with a side of cranberry mayo.

Jameson 12

Fresh angus burger topped with winey mushrooms, Swiss cheese, fried onion straws, and Jameson whiskey sauce.

Bacon Cheese 11

Fresh angus burger topped with American cheese and bacon.

American Cheese 10

Fresh angus burger topped with American cheese.

Classic 9

A classic fresh angus burger.

soups

Seafood Chowder

An assortment of fresh seafood cooked in a house-made root vegetable and fresh herb cream chowder. Served with a fresh grilled baguette.

Cup 5 · Crock 7

Soup of the Day

Cup 4 · Crock 6

drinks

Snakebite

Guinness layered over Strongbow Cider.

Irish Mule

An Irish twist on a traditional Moscow mule. Made with West Cork Bourbon Barrel Cask Whiskey.

Bloody Banger

Sobieski Vodka, house-made bloody mix, pickled stuffed olives and a banger sausage.

draught mainstays

Guinness · Kilkenny · Harp
Bass · Boddingtons
Smithwicks · Beaver Island
Strongbow Cider

Ask your server about additional rotating craft beer.



there are no strangers
here; only friends you
haven't yet met.

- William Butler Yeats

NO MATTER THE TIME
OF DAY, DINE THE OLDE
BRICK HOUSE WAY!

Lunch

Served Monday - Friday
11:00 a.m. - 3:00 p.m.

Full Menu

Served daily
11:00 a.m. - 10:00 p.m.

Late Night Menu

Served Monday - Saturday
10:00 p.m.

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