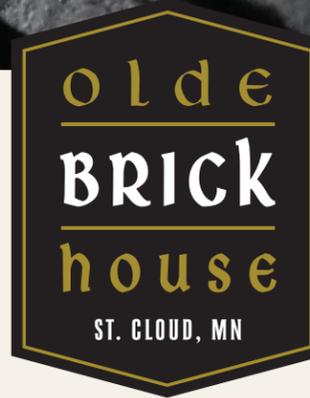




REUBEN WONTON ROLLS



STARTERS

Perrystown Pretzels | 10

Three jumbo pretzels buttered, baked, and sprinkled with sea salt. Served with Guinness cheese sauce & house-made mustard sauce.

Scotch Eggs | 10.50

Two hard boiled eggs wrapped in our signature blend of pork sausage. Fried & served with our house-made mustard sauce.

Reuben Wonton Rolls | 12

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

Fried Cauliflower | 10

Fresh cauliflower marinated, lightly dusted and fried. Tossed in our signature buffalo butter and topped with grated parmesan and green onions. All drizzled with our tangy sauce

Goat Cheese Bruschetta | 10.50

Sliced ciabatta with fresh herb tomato relish and goat cheese.

Poutine | 11

Pub chips smothered in gravy topped with white cheddar cheese curds and green onions.

Corned Beef · Add 3

Meatloaf · Add 2

Shaved Ribeye · Add 3

Fresh-Cut Calamari* | 13

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

Spinach & Artichoke Dip | 12

House made spinach and artichoke dip, baked to perfection, garnished with fresh tomatoes and topped with mozzarella. Served with toasted ciabatta.

Battered Shots | 10.50

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

Cork County Mussels* | 13.50

One pound** of mussels cooked in our Harp root vegetable cream sauce. Served with fresh grilled ciabatta.

Brick House Wings | 15

Fried wings tossed with your choice of sauce or dry rub. Served with house made blue cheese, carrots, and celery. Finished off on the grill.

FLAVORS: Irish Honey Sauce, Jameson BBQ Sauce, Buffalo Sauce, Sweet Chili Sauce or Dry Rub (Original, Habanero, or Jalapeño)



GUINNESS FISH & CHIPS

SALADS

ADD CHICKEN 4 | ADD SHRIMP OR SALMON* 5

House or Side Salad Entrée 5

Beet & Goat Cheese | 12

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

Canyon Chicken Salad | 14.50

Crispy chicken, chopped Romaine, tomato, avocado, hard-boiled egg and bacon. Choice of dressing.

Kilkenny Chopped Caesar | 11

Romaine lettuce tossed in Caesar dressing. Topped with a hardboiled egg, bacon, fresh Parmesan, and croutons.

Grains & Fruit | 14.50

Quinoa blend, house greens, tomatoes, mozzarella, fresh basil, capers and seasonal fruit drizzled with cilantro lime vinaigrette.

Olive, Fruit & Feta | 15.50

Mixed greens topped with raspberries, mangos, gourmet-soaked olives and feta cheese drizzled with cilantro lime vinaigrette.

SOUPS

CUP 5 | CROCK 7

Seafood Chowder*

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

Guinness Stew

Slow roasted, cubed sirloin simmered in our house-made Guinness gravy loaded with vegetables and potatoes.

TRADITIONAL FARE

ADD A SIDE SALAD, HOUSE SALAD, OR SOUP 2.50

Guinness Fish & Chips* | 15

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

Bangers & Mashed | 14.50

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

Corned Beef & Cabbage | 19

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

Shepherd's Pie | 13

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 and ciabatta bread.

Dick Titus Commercial | 15

Shaved prime rib and Swiss cheese layered between grilled sourdough. Served with champ potatoes and smothered with our Guinness gravy.

Chicken Pot Pie | 13

Shredded chicken, onions, carrots, celery, and peas in a rich cream sauce topped with puff pastry and baked to perfection. Served with ciabatta bread.

Celtic Meatloaf | 15

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

ENTRÉES

ADD A SIDE SALAD, HOUSE SALAD, OR SOUP 2.50

Flat Iron & Winey Mushrooms | 20

Pan seared flat iron steak, topped with winey mushrooms and Jameson seared onions. Served over champ potatoes and chef's vegetables.

Blackened Mahi Mahi* | 21

Blackened Mahi Mahi over a roasted red pepper risotto. Topped with mango and strawberry chimichurri and maritime sauce.

Pan-Seared Tuna* | 19

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

Stuffed Salmon* | 21

Salmon stuffed with a spinach and herb cream cheese, oven roasted and served on a bed of citrus herb risotto and chef's vegetables.

Pecan Bronzed Salmon* | 21

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

* 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 and other highly susceptible individuals with compromised immune systems.

** pre-cooked weight, not exact. Weights and portions can vary based on preparation and cooking.

SIDES

Pub Chips
Beer Battered Fries
Smashed Peas
Creamed Cabbage

Champ Potatoes
Broccoli Slaw
Maritime Linguini +2
Chef's Vegetables +2
Sweet Potato Fries +2

NOODLE BOWLS/PASTA

ADD A SIDE SALAD, HOUSE SALAD, OR SOUP 2.50

Sesame Bowl | 12

Udon noodles, tossed in carrots, bean sprouts, green peppers, radish, egg, cilantro and Japanese dressing. Drizzled with sesame sauce and topped with green onion.

Chicken · Add 4
Shrimp* · Add 5
Tuna* · Add 6

Veggie Bowl | 11

House-made veggie broth filled with Udon noodles, shaved carrots, bean sprouts, green onion, radish and cilantro.

Scotch Egg · Add 2
Chicken · Add 4
Shrimp · Add 5

Seafood Linguini* | 20

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

Chicken Piccata | 18

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

Substitute 5 Shrimp · Add 2

Nashville Mac & Cheese | 16

Macaroni noodles tossed in a blend of bacon bits, smoked gouda, parmesan, mozzarella and cheddar jack cheeses. Topped with fried chicken bites tossed in Nashville Hot Sauce, toasted bread crumbs and green onions.

Cauliflower Mac & Cheese | 12

Our homemade Guinness cheese sauce tossed with macaroni noodles topped with lightly dusted and fried cauliflower tossed in our signature buffalo butter sauce. All topped with grated Parmesan and green onions.

Chicken Marsala | 18

Lightly breaded pan seared chicken on a bed of Capellini pasta topped with mushroom and rosemary marsala sauce. Served with chef's vegetables.

SANDWICHES

Served with your choice of pub chips or beer battered fries and Brick House Sauce.

Classic Reuben | 15

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

Meatloaf Sandwich | 14.50

Our signature house made meatloaf topped with fried onion straws, bacon jam, chipotle mayo and cheese curds, served on toasted ciabatta.

Chicken Bacon Ranch Avocado Sandwich | 13.50

Grilled chicken breast topped with Swiss cheese, bacon, romaine, tomato, avocado, topped with ranch and served on toasted ciabatta.

Nashville Hot Chicken Sandwich | 13

Hand breaded fried chicken tossed in our Nashville Hot Sauce and served on toasted brioche with shredded romaine, mayo and pickles.

Guinness Cheese Steak | 16

Hand-sliced prime rib on toasted ciabatta topped with winey mushrooms, fried onion straws and Guinness cheese sauce.

BURGERS

Served with your choice of pub chips or beer battered fries and Brick House Sauce.

Brown Sugar Brick House* | 13.50

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

Jameson* | 13

Fresh ground chuck burger topped with winey mushrooms, Swiss cheese, fried onion straws, and Jameson BBQ sauce.

Classic Burger* | 10.50

Topped with Cheese 11.50
Topped with Bacon & Cheese 12.50

Blarney Burger* | 14

Fresh ground chuck burger topped with Swiss cheese, corned beef, sauerkraut and Dublin Sauce.

California Burger* | 12

Fresh ground chuck topped with red onion, lettuce, tomato and chipotle mayo.

Make it a double fresh ground chuck burger or substitute Black Bean and Poblano Burger or Chicken Breast for an additional 2 dollars.

TACOS

Fish Tacos* | 12.50

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

Chicken Tacos | 12.50

Three flour tortillas filled with seasoned fried chicken, Japanese dressing, tossed mixed greens, cilantro and red onion. Drizzled with sesame sauce and chipotle mayo.

Reuben Tacos | 12.50

Two rye bread tacos filled with corned beef, Swiss cheese, cabbage, sauerkraut, mozzarella, and Dublin Sauce. Served with your choice of pub chips or beer battered fries.

SWEETS

Bread Pudding | 7

Topped with Irish whiskey caramelsauce and finished with whipped cream. Served ala mode.

Baileys Cheesecake | 7

Topped with whipped cream and candied pecans.



SIGNATURE DRINKS

WHISKEY SOUR* 8
BRICK HOUSE IRISH COFFEE 7
BRICKHOUSE OLD FASHIONED 9
JAMESON MULE 7
BLACKBERRY REDEMPTION 9
CAN-CAN 9
SIDE CAR 9
BLACK NAIL 9
VESPER 8
MANHATTAN 8
BLOODY BANGER 10

WINE

AVAILABLE BY GLASS OR BOTTLE

— HOUSE —

GLASS 6 | BOTTLE 20
Silver Gate, California
Cabernet Sauvignon
Pinot Noir
Merlot
Chardonnay
Pinot Grigio
Moscato, Piquitos

— WHITES —

CHARDONNAY
Joel Gott Unoaked, California 9 | 32
Butter, California 11 | 40
PINOT GRIGIO
Hess Select Pinot Gris 30
OTHER WHITES
Riesling, Chataeu Ste Michelle, Columbia Valley 8 | 28
Moscato, Piquitos, Valencia, Spain 6 | 20
Muscat, Juan Gil, Jumilla, Spain 32
Fume Blanc, Ferrari Carano, Sonoma 36
Sauvignon Blanc, The Crossings, New Zealand 9 | 32
Ask your server about our rotating Rose

— REDS —

CABERNET
Hess Shirrtail, North Coast 10 | 36
Justin, Paso Robles 14 | 50
MERLOT
Menage a Trois Lavish, California 7 | 24
Napa Cellars, Napa 48
PINOT NOIR
Z Alexander Brown Uncaged, California 32
ZINFANDEL
The Federalist Bourbon Barrel Aged, Mendocino 9 | 32
Folie á Deux, Sonoma 11 | 40
OTHER REDS
Malbec, Amalaya Sol, Argentina 8 | 28
Honest Red Blend, The Federalist, North Coast 9 | 32

— SPARKLING —

Portell, Spain 28 Mondoro Asti, Italy 32
Pol Roger, Champagne 130

See our over 200 Irish, Bourbon, Scotch and Rye Whiskey selection. Ask your server for our extensive spirit and cocktail list.



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