

starters

Perrystown Pretzels 10

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

Scotch Eggs 11

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

Brick House Wings 13

Fried wings tossed with your choice of sauce or dry rub. Served with carrots, celery and choice of house-made blue cheese or ranch. Finished off on the grill.
Sauces Include: *Irish Honey, Jameson BBQ, Buffalo or Sweet Chili*

Dry Rubs Include: *Original, Habanero or Jalapeño*

Cork County Mussels* 14

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

Battered Shots 12

All white meat chicken Guinness battered and fried golden brown. Served with pub chips, sweet chili sauce and Brick House 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.

Goat Cheese Bruschetta 11

Sliced and grilled ciabatta bread served with fresh herb tomato relish, fresh house greens and goat cheese.

Spinach & Artichoke Dip 12

House-made spinach and artichoke dip topped with mozzarella and baked to perfection. Garnished with fresh tomatoes and served with toasted ciabatta bread.

soups

Cups served with oyster crackers.

Crocks served with ciabatta bread and Kerrygold Irish Butter.

Seafood Chowder*

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

cup 6 · crock 8

Hearty Guinness Stew

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

cup 6 · crock 8

BOWLS

Add a garden salad or cup of soup 4

Sesame Bowls 10

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

add grilled chicken · 4

add salmon* · 5

add four jumbo shrimp* · 6

Veggie Udon 10

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

add grilled chicken · 4

add four jumbo shrimp* · 6

add flat iron steak* · 6



**"THERE ARE NO STRANGERS HERE ;
only friends you haven't yet
met."**

-William Butler Yeats

land entrées

Add a garden salad or cup of soup 4

Served with ciabatta bread and Kerrygold Irish Butter

Flat Iron & Winey Mushrooms* 18

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

Ribeye* 29

14oz** aged ribeye topped with herb butter and winey mushrooms. Served with champ potatoes and chef's vegetable.

black & blue · add 2

add four jumbo shrimp* · 6

Chicken Connemara 16

Lightly breaded 6oz** chicken breast stuffed with cilantro, Swiss cheese, and ham. Topped with maritime cream sauce. Served with champ potatoes, chef's vegetables and a side of smashed peas.

sea entrées

Add a garden salad or cup of soup 4

Served with ciabatta bread and Kerrygold Irish Butter

Pecan Bronzed Salmon* 23

Pecan encrusted fresh salmon, baked, served over a bed of champ potatoes topped with maritime sauce. Served with chef's vegetables and a side of smashed peas.

Stuffed Salmon* 23

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

Blackened Mahi Mahi* 21

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

available sides 4

Beer Battered Fries	Pub Chips
Creamed Cabbage	Smashed Peas
Champ Potatoes	Broccoli Slaw
Maritime Linguini	Chef's Vegetable
Sweet Potato Fries	

Add additional ciabatta bread to any meal!

• ½ loaf ciabatta bread with 1 pack of Kerrygold Irish Butter – 1.50

• full loaf ciabatta bread with 2 packs of Kerrygold Irish Butter - 3

sweets

Bread Pudding 6

Topped with whiskey caramel and whipped cream. Served a la mode.

Bailey's Cheese Cake 6

Topped with whipped cream and candied pecans.

traditional fare

Add a garden salad or cup of soup 4

Guinness Fish & Chips* 17

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

Bangers & Mashed 14

Jumbo bangers, grilled over a bed of champ potatoes and topped with our Guinness gravy and creamed cabbage. Served with a side of smashed peas and ciabatta bread with Kerrygold Irish Butter.

Corned Beef & Cabbage 18

Slow roasted corned beef over a bed of creamed cabbage topped with maritime cream sauce. Served with roasted potatoes, carrots, a side of smashed peas and ciabatta bread with Kerrygold Irish Butter.

Shepherd's Pie 13

Ground chuck and vegetables slowly cooked in our rich gravy, topped with champ potatoes, and baked golden brown. Served with a side of creamed cabbage, ciabatta bread with Kerrygold Butter.

Celtic Meatloaf 15

Seared house-made meatloaf on a heaping bed of champ potatoes. Topped with creamed cabbage, Guinness gravy and onion straws. Served with a side of smashed peas and ciabatta bread with Kerrygold Irish Butter.

Chicken Pot Pie 14

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

Dick Titus Commercial 15

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

pastas

Substitute gluten-friendly penne noodles – add 2

Add a garden salad or cup of soup 4

Served with ciabatta bread and Kerrygold Irish Butter

Brickhouse Baked Pasta 16

Capellini pasta, smoked chicken, bacon and sautéed mushrooms, tossed in Dijon-Honey mustard or maritime sauce. Topped with cheddar jack and mozzarella cheeses. Baked to golden brown.

Chicken or Shrimp Piccata* 18

Lightly breaded and pan-fried chicken or six sautéed jumbo shrimp over maritime linguini. Topped with lemon caper cream sauce and served with chef's vegetable.

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 vegetable.

Nashville Mac & Cheese 14

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 and topped with toasted bread crumbs and green onions.

The Mediterranean 14

Sundried tomatoes, seared spinach, roasted artichokes, Jameson soaked onions, grilled red peppers, feta cheese tossed with linguini and a lemon oil wine sauce.

add grilled chicken · 4

add salmon* · 5

add four jumbo shrimp* · 6

* 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. *** prices subject to change without notice

salads

add grilled chicken · 4
add salmon* · 5
add four jumbo shrimp* · 6

Salads available in small or large portions
Served with ciabatta bread and Kerrygold Irish Butter

Starter House Salad 5 / 8

House greens, radish, hard-boiled egg, cucumbers, croutons and citrus balsamic.

Fresh Garden Salad 5 / 8

House greens topped with fresh tomato, cucumbers, cheese, onions and croutons. Served with choice of dressing.

Kilkenny Chopped Caesar 6 / 9

Shredded Romaine, bacon, hard-boiled egg, parmesan, croutons and Caesar dressing.

Beet & Goat Cheese 8 / 14

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

Grains & Fruit 10 / 16

Quinoa blend, house greens, tomatoes, mozzarella, fresh basil, capers and seasonal fruit drizzled with lime juice and olive oil.

Olive, Fruit & Feta 10 / 16

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

Canyon Chicken Salad 10 / 15

Crispy chicken, chopped Romaine, tomato, avocado, hard-boiled egg and bacon tossed in house-made honey mustard vinaigrette.

Fajita Salad 10 / 15

Grilled fajita chicken breast, peppers, onions and roasted corn on top of crisp romaine with pecan smoked bacon, cheddar jack cheese, tomatoes, black beans and chipotle ranch.

BURGERS

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

Brown Sugar Brick House Burger* 15

Fresh Angus burger topped with brown sugar bacon, cheddar cheese and Dublin sauce.

Jameson Burger* 14

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

Black & Blue Burger* 13

Fresh Angus burger blackened with Cajun seasonings, topped with blue cheese and onion straws.

Blarney Burger* 14

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

Traditional Burger*

Fresh Angus burger* 11
Add Cheese 1
Add Bacon 2

sandwiches

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

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.

Guinness Cheese Steak Sandwich 15

Sliced ribeye on New England brioche topped with winey mushrooms, fried onion straws and Guinness cheese sauce.

Chicken Bacon Ranch Avocado Sandwich 14

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

Meatloaf Sliders 13

Our signature house made meatloaf served on 3 slider buns topped with fried onion straws, bacon jam, chipotle mayo and cheese curds.

Fish Tacos* 13

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

Chicken Tacos 13

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

Nashville Hot Chicken Sandwich 14

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

available sides 4

Beer Battered Fries	Pub Chips
Creamed Cabbage	Smashed Peas
Champ Potatoes	Broccoli Slaw
Maritime Linguini	Chef's Vegetable
Sweet Potato Fries	

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wine

Available by glass or bottle

Check out our extensive wine list in our drink menu

house wine

7 / 23

Silver Gate, California

Cabernet Sauvignon
Pinot Noir
Merlot
Chardonnay
Pinot Grigio

Sauvignon Blanc, Overstone

Moscato, Piquitos

white wine

Pinot Grigio, Hess Select	9 / 32
Chardonnay, Joel Gott Unoaked	12 / 46
Chardonnay, Gnarly Head Scotch Barrel	9 / 32
Sauvignon Blanc, Loveblock by Kim Crawford	12 / 46
Riesling, Chateau Ste Michelle	7 / 29
Prosecco, Riondo	10 (split)
Sparkling, Yellow Tale Bubbles	6 / 24

red wine

Cabernet Sauvignon, Intrinsic	14 / 48
Cabernet Sauvignon, Gnarly Head Bourbon Barrel	9 / 36
Merlot, H3	9 / 36
Pinot Noir, Kenwood	8 / 30
Zinfandel, 7 Deadly Zins	9 / 38
Chianti, Davinci	10 / 38
Blend, Apothic Dark	7 / 29
Blend, 1000 Stories	9 / 38

signature drinks

Brick House Irish Coffee



Proudly serving local Fiddlehead Coffee

Also available in decaf!

Brickhouse Olde Fashioned	10
Best of Both Worlds	10
Whiskey Sour*	9
Irish Mule	8
Apple Pie Mule	8
Cranberry London Mule	8
Black Berry Redemption	9
Rhubarb Sour	9
Orange Smochaccino	12
The Flannel	12

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