

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.

Fresh-Cut Calamari* 14

Calamari, breaded and fried golden brown. Served on a bed of greens with tartar aioli and stout cocktail sauce. Garnished with fresh lemon.

Brick House Wings 16

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.

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.

salads

add grilled chicken · 4

add salmon* · 6

add four jumbo shrimp* · 6

Served with ciabatta bread and Kerrygold Irish Butter

Starter House Salad 5 small

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

Fresh Garden Salad 5 small

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

Kilkenny Chopped Caesar 6 small / 9 large

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

Beet & Goat Cheese 14 large

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

Olive, Fruit & Feta 16 large

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

Canyon Chicken Salad 17 large

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

Fajita Salad 15 large

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.



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

-William Butler Yeats

dinner menu

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 16

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.

Corned Beef & Cabbage 19

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

Shepherd's Pie 14

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 17

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.

Dick Titus Commercial 16

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

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

land entrées

Add a garden salad or cup of soup 4

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.

Ribeye Steak* 32

14oz** hand-cut aged USDA Choice ribeye steak, 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 18

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.

Braised Short Ribs 23

Braised short ribs, smothered in mushroom demiglace and served with champ potatoes and chef's vegetables. All topped with fried onion straws.

sea entrées

Add a garden salad or cup of soup 4

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* 24

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* 22

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

Pan-Seared Tuna* 21

Marinated sesame encrusted tuna, served with risotto cakes, topped with sundried tomato cream and served over balsamic greens.

Tuna served rare unless otherwise specified.

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

* FOOD WARNING: consuming these items raw or undercooked may increase your risk of foodborne illness, especially if you have certain medical conditions.

** pre-cooked weight, not exact. Weights and portions can vary based on preparation and cooking. *** prices subject to change without notice

pastas

Substitute gluten-friendly penne noodles – add 2
Add a garden salad or cup of soup 4

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* 19

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 20

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

Seafood Linguini* 22

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

Nashville Mac & Cheese 15

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* · 6

add four jumbo shrimp* · 6

BURGERS

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

Brown Sugar Brick House Burger* 15

Fresh ground chuck, topped with brown sugar bacon, cheddar cheese and Dublin sauce.

Jameson Burger* 14

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

Smoked French Onion Burger* 15

Fresh ground chuck, infused with our signature smoked french onions and swiss cheese, smoked in-house and topped with melted mozzarella and fried onions. Served with au jus for dipping.

Traditional Burger*

Fresh ground chuck* 11
add cheese 1
add bacon 2

sandwiches & tacos

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

Classic Reuben 16

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 16

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

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.

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.

sweets

Bread Pudding 7

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

Bailey's Cheese Cake 7

Topped with whipped cream and candied pecans.

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, 9 / 32

Gnarly Head Scotch Barrel

Sauvignon Blanc, 12 / 46

Loveblock by Kim Crawford

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, Justin 18 / 66

Cabernet Sauvignon, 9 / 36

Gnarly Head Bourbon Barrel

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

8



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

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!

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

Join our e-club at

www.oldebrickhousemn.com

