

APPETIZERS

SMOKED FRIED CHICKEN WINGS 16

Smoked in-house then flash fried for a nice crispy finish. This plate includes 8 chicken wings tossed in a dry rub with a side of buffalo ranch.

SMOTHERED WEDGES 14

Crispy seasoned potato wedges topped with a warm beer cheese sauce, served with a selection of toppings. Add beef brisket 4.

HOT HONEY FRIED SHRIMP 17




Crispy shrimp battered in-house served with a drizzle of spicy honey and fresh chives.

SHRIMP CEVICHE 16

Freshly marinated rock shrimp, fresh tomatoes, cilantro, red onions, avocados, and Fresno peppers in a yellow chili pepper sauce. Served with warm tortilla chips.

CHIPS AND SALSA 9

Fresh homemade mild salsa served with warm tortilla chips and a hint of lime.

-  Plant Based Option Available
-  Vegetarian Option Available
-  Gluten Free Option Available

SALADS & SOUP

Add chicken 7. Add shrimp 7. Add salmon 7.

GREEK SALAD 13

Cucumbers, tomatoes, bell peppers, kalamata olives, red onions, and fresh mint tossed with a homemade lemon vinaigrette. Served over a bed of romaine lettuce topped with feta cheese.

CAESAR SALAD 13

Fresh romaine lettuce, Caesar dressing, parmesan cheese, and fresh croutons.

ASIAN SALAD 13

Spring mix lettuce topped with marinated cellophane noodles, cucumber, red peppers, edamame, cilantro, green onions, and toasted cashews. Tossed with a creamy roasted sesame seed dressing.

SOUP OF THE DAY 7

Ask your server for today's fresh homemade soup. Served with crackers.

SIDES

- French fries 4
- Sweet potato fries 4
- Baked potato 4
- Loaded baked potato 5
- Seasonal vegetables 4
- House salad 4

HANDHELDS

Served with a choice of french fries or sweet potato fries.

1/3 POUND BRICKBURGER 17

100% grass fed beef patty, melted American cheese, tangy sauce, tomato, lettuce, and crisp pickle chips. Served on a toasted bun. Add bacon 2. Add burger patty 3.

PLANT BASED BURGER 17

Chargrilled plant based patty, vegan cheese, veganaise, tomato, lettuce, and crisp pickle chips. Served on a toasted bun.

TURKEY MELT 18

Smoked turkey breast, melted Swiss cheese, crispy bacon, tomato, and grain mustard mayo, all hot-pressed on rustic bread.

FALAFEL WRAP 16

Crispy falafel, feta crumbles, marinated greens, tomato, cucumber, kalamata olives, banana peppers, and red onion with a creamy tzatziki sauce wrapped in a warm flatbread.

BRISKET GRILLED CHEESE SANDWICH 18

Tender, juicy brisket smoked in-house, hot-pressed on rustic bread with American cheese, whole grain mustard, mayo, and caramelized onions.

FRESH FISH SANDWICH 19

Ask your server for today's fish, cooked your way. Served on a brioche bun with Cajun remoulade, lettuce, and tomato.

GRILLED PORTOBELLO SANDWICH 17

Grilled whole portobello mushroom with roasted red peppers, arugula, caramelized onions, and goat cheese spread, served on a ciabatta.

LUNCH COMBO

Choose one item from each of the following categories.

15

CHOOSE ONE HANDHELD

- Half brisket grilled cheese
- Half turkey melt
- Half falafel wrap

CHOOSE ONE SIDE

- Soup
- Salad
- French fries
- Sweet potato fries



DESSERT

BRICKBEARD'S TREASURE 12

Warm brownie with a chocolate chip cookie ice-cream sandwich, served with toffee pieces, chocolate sauce, caramel sauce, and whipped cream. Large enough to share.

FRIED APPLE PIE 8

Vegan apple pie served warm with a cashew vanilla ice cream and drizzled with raspberry sauce.

FRIED OREO COOKIES 8

6 deep fried battered Oreo cookies served with chocolate sauce and whipped cream.



Lunch Menu

