

APPETIZERS

PIMENTO CHEESE & PORK RINDS 12

Fresh fried pork rinds tossed in BBQ seasoning served with a traditional southern dip made in-house using roasted pimentos and sharp cheddar cheese.

SMOKED FRIED CHICKEN WINGS 13

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 11

Crispy seasoned potato wedges topped with warm cheese sauce, chopped bacon, and fresh chives. Add beef brisket 3.

HOT HONEY FRIED SHRIMP 13

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

SHRIMP CEVICHE 13

Fresh shrimp marinated with fresh tomatoes, red onions, cucumbers, cilantro, and jalapeños. Finished with tomato juice, tequila, and fresh squeezed limes. Served with tortilla chips.

HOMEMADE FRIED PICKLES 9

Crisp kosher dill pickle spears, lightly breaded in panko breadcrumbs. Served with a Cajun ranch dipping sauce.

CHIPS AND SALSA 8

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

Consuming raw or undercooked food may increase your risk of foodborne illness, especially if you have a medical condition. Please let us know if you have any food allergies as not all ingredients are listed on the menu.

HANDHELDS

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

1/3 POUND BRICKBURGER 16

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 16

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

TURKEY MELT 15

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

FALAFEL WRAP 15

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 16

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

BEER BATTERED FISH SANDWICH 16

Beer battered white fish fried until golden, topped with Cajun remoulade, lettuce, and tomato on toasted bread.

GRILLED VEGETABLE PANINI 15

Grilled eggplant, bell peppers, and zucchini marinated in a basil pesto. Topped with fresh mozzarella, tomato, and balsamic glaze on toasted rustic bread.

ENTRÉES

CRISPY CHICKEN TENDERS 16

Hand battered fresh chicken tenderloins. Served with honey mustard dipping sauce, french fries, and seasonal vegetables.

SKYLINE PASTA 16

Ask your server for today's special. Add chicken 4. Add shrimp 5. Add salmon 7.

CURRY 18

Masala style curry sauce, garbanzo beans, steamed basmati rice, mango chutney, and warm naan bread. Add chicken 4. Add shrimp 5.

NY STRIP STEAK 30

10 oz. grilled NY strip steak with garlic butter. Served with a baked potato and seasonal vegetables.

SALMON PICCATA 25

Pan seared 8 oz. fresh salmon fillet, lemon butter sauce with capers, and tomatoes. Served with mashed potatoes and seasonal vegetables.

SIDES

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

SALADS

Add chicken 4. Add shrimp 5. 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, homemade Caesar dressing, parmesan cheese, and fresh croutons.

ASIAN SALAD 13

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

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

DESSERT

BRICKBEARD'S TREASURE 8

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

BRICK BITES 4 each or four for 10

Brownie Brick Bite

Ghirardelli chocolate brownie, chocolate mousse, whipped cream, and cookie crumble.

Key Lime Pie Brick Bite

Key lime custard, graham cracker crust, and whipped cream.

Tiramisu Brick Bite

Tiramisu cake, whipped cream, and chocolate pirouette.

Cheesecake Brick Bite

NY style cheesecake, fresh strawberries, and whipped cream.

FRIED OREOS 6

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



Dinner Menu

