Wifi - Brickyardguest

3 CARDS MAX SPLIT PER TABLE

BRICKYARD
CRAFT KITCHEN AND BAR

APPETIZERS

FRIED PICKLES $16

BUFFALO CAULIFLOWER BITES $15
8 PCS FRIED

MAC & CHEESE BALLS
5PC | 10PC
$16 $28

CHICKEN TENDERS
4PC | 6PC | 8PC | 12 PC
$13 $17 $23 $28

MOZZARELLA STICKS
10PC | 20PC
$16 $28

FRIED CALAMARI $22

FRY FLIGHT $21
TATER TOTS, FRENCH FRIES, & SWEET POTATO FRIES, SERVED WITH KETCHUP, HONEY MUSTARD, AND MAPLE AIOLI

NACHO PROBLEM $40
ADD CHICKEN | STEAK | IMPOSSIBLE +$10
BLACK BEANS, MELTED CHEDDAR, SHREDDED CHEDDAR, SOUR CREAM, GUACAMOLE, PICO DE GALLO, & JALAPEÑOS

DIPS

BUFFALO CHICKEN DIP $21
SERVED WITH TORTILLA CHIPS

SPINACH & ARTICHOKE DIP $21
SERVED WITH TORTILLA CHIPS OR PITA BREAD

HUMMUS & PITA BREAD $15
COMES WITH CARROTS & CELERY

CHIPS & GUACAMOLE $20

PLATES

NY STRIP & MASHED POTATOES $26

ATLANTIC SALMON $30
SERVED WITH SAUTEED VEGGIES & MASHED POTATOES

SHRIMP PENNE ALLA VODKA $28
PENNE, VODKA SAUCE, & DAIRY

SHORT RIB RAGU $26
SERVED WITH FRESH MADE FETTUCCINE PASTA, CREAM, GARLIC, MUSHROOMS, & PARMESAN

CHICKEN PARM $24
FRESH SPAGHETTI PASTA, BREADED CHICKEN, MOZZARELLA CHEESE, & RED SAUCE

CAJUN CHICKEN PASTA $24
CAJUN MARINATED CHICKEN TOSSED WITH PENNE PASTA, SAUTÉED PEPPERS, ONIONS & MUSHROOMS IN A ALFREDO SAUCE

BUFFALO CHICKEN MAC & CHEESE $22
FRIED CHICKEN, MEDIUM BUFFALO SAUCE, &. BLUE CHEESE

WINGS GF

CHICKEN WINGS (BONE IN)
8PC | 16PC | 24PC | 50PC
$18 $32 $45 $100

BUFFALO🔥 GF
MILD
MEDIUM
HOT

BBQ GF
HONEY
HOT
CHIPOTLE

SPICY🔥🔥 GF
MANGO HABANERO
FLAMING HOT HABANERO

DRY RUB GF
LEMON PEPPER
CAJUN

SWEET GF
THAI RED CHILI
HONEY HOT

GARLIC
SPICY GARLIC PARM
HONEY GARLIC

PIZZA

MAKE IT GLUTEN FREE $4 MAKE IT VEGAN MOZZ $3

BUFFALO CHICKEN $21
BUFFALO SWIRL, SMOKED PULLED CHICKEN, & GORGONZOLA

MARGHERITA $21
TOMATO, MOZZARELLA, BASIL, & OLIVE OIL

SOPRESSATA $23
HOT SOPRESSATA, MOZZARELLA, HOT HONEY, & BASIL

MUSHROOM $21
BURRATA CHEESE, MIXED MUSHROOMS, LEEKS, & TRUFFLE OIL

MEATBALL $21
MOZZARELLA, MEATBALLS, & PICKLED JALAPEÑOS

SPINACH $25
MOZZARELLA, SAUTÉED SPINACH, TRUFFLE OIL, MUSHROOM, & CRISPY ARTICHOKES

CHICKEN BACON RANCH $21
MOZZARELLA, CHICKEN, BACON, & RANCH

HANDHELD

All items served with fries

IMPOSSIBLE PHILLY $25
IMPOSSIBLE (MEATLESS), BELL PEPPERS, CARAMELIZED ONIONS, MUSHROOMS, VEGAN CHEDDAR, & VEGAN MAYO

CHICKEN GYRO $23
CHICKEN BREAST, ONIONS, TOMATOES, LETTUCE, & TZATZIKI SAUCE, WRAPPED IN GYRO

CHICKEN AVOCADO WRAP $23
GREENS, CHICKEN, CHEDDAR, AVOCADO, ONIONS, TOMATO, CORN, & LIME CILANTRO DRESSING

THE PHILLY $24
BEEF, BELL PEPPERS, PROVOLONE CHEESE, CARAMELIZED ONIONS, & MUSHROOMS

BUFFALO CHICKEN $23
BREADED TENDERS TOSSED IN BUFFALO SAUCE WITH RANCH, LETTUCE, TOMATOES, & BLUE CHEESE

QUESADILLA $14
ADD CHICKEN | STEAK | SHRIMP | IMPOSSIBLE
+$8 +$8 +$10 +$10

TUNA MELT $23
TUNA SALAD & AGED CHEDDAR ON TOASTED WHITE BREAD

SLIDERS

3PC | 5PC | 7PC | 12PC
$19 $24 $32 $58

BUFFALO CHICKEN SLIDERS
BUFFALO SAUCE, LETTUCE, TOMATO, ONION, & BLUE CHEESE

COWBOY BEEF SLIDERS
AMERICAN CHEESE, LETTUCE, TOMATO, & ONION

IMPOSSIBLE SLIDERS
VEGAN MAYO , MOZZARELLA CHEESE, LETTUCE & TOMATOES

ALLSTAR SLIDERS
GRILLED CHICKEN, CARMELIZIED ONIONS, PROVOLONE CHEESE

SHORT RIB BAO BUNS GF
SHORT RIB, PICKLES, CARAMELIZED ONIONS, & HOT BBQ SAUCE

BURGERS

All items served with fries
GLUTEN FREE BUN + $4

THE CAPTAIN $25
GRASS FED ANGUS BEEF, BACON, CHEDDAR CHEESE, CARAMELIZED ONIONS, & BBQ SAUCE

THE COWGIRL (V) (VG) $26
IMPOSSIBLE BURGER, VEGAN CHEDDAR, CARAMELIZED ONIONS, & MUSHROOMS

CHICKEN BURGER $25
GRILLED CHICKEN PATTY, JALAPEÑOS, GUACAMOLE, PEPPER JACK CHEESE, & BACON

CRISPY CHICKEN $25
BREADED CHICKEN, LETTUCE, TOMATO, ONION, AGED CHEDDAR, & BACON ON CIABATTA BREAD

SIDES

BLACK TRUFFLE FRIES $14
TRUFFLE OIL, PARMESAN CHEESE, & PARSLEY

MAC & CHEESE $10
UPGRADE TO TRUFFLE +$5

SALADS

ALL SALADS SERVED WITH CHICKEN
UPGRADE TO STEAK, SHRIMP, OR IMPOSSIBLE +$3

CAJUN CHICKEN $19
CAJUN MARINATED CHICKEN, GREEN LEAF LETTUCE, TOMATO, CUCUMBER, RED ONION, EGG, MIXED CHEESE

BRUSSELS SPROUTS SALAD $19
BRUSSELS SPROUTS, ROASTED ALMONDS, & PARMESAN CHEESE TOSSED IN A TRUFFLE LEMON VINAIGRETTE DRESSING

CHICKEN CAESAR $19
GREEN LEAF LETTUCE, CROUTONS, & PARMESAN TOSSED IN A CREAMY CAESAR LIME DRESSING

BRICKYARD GREEN $19
HOUSE MIX GREENS, RED ONIONS, AVOCADO, CHERRY TOMATOES, & BALSAMIC VINAIGRETTE

CHICKEN COBB $19
LETTUCE, BACON, AVOCADO, TOMATO, HARD BOILED EGG, CHEDDAR CHEESE, & BLUE CHEESE CRUMBLES

DESSERTS $14

LAVA CAKE
BROWNIE & ICE CREAM
FLAN

1HR BOTTOMLESS BRUNCH $30
MIMOSAS, RUM PUNCH, RED SANGRIA
WITH ENTREE PURCHASE (WEEKENDS ONLY)

Brunch

Available Daily
11am- 4pm

AVOCADO TOAST $24
AVOCADO TOAST TOPPED WITH A FRIED EGG AND SERVED WITH HOME FRIES AND BACON

ORANGE INFUSED FRENCH TOAST $24
TOPPED WITH ORANGE PIECES & POWDERED SUGAR
SERVED WITH EGGS

SEC QUESADILLA $24
SAUSAGE, SCRAMBLED EGGS, & CHEDDAR CHEESE

ALL AMERICAN BREAKFAST $24
BACON OR SAUSAGE, 2 EGGS, TOAST, & HOME FRIES

NY STRIP STEAK $28
2 EGGS & ROSEMARY HOME FRIES

B.Y.O OMELETTE $14
$2 PER TOPPING:
BACON, GREEN PEPPER, ONION, SPINACH, TOMATO, JALAPEÑO, MUSHROOM

BRUNCH BURGER $26
TOPPED WITH A FRIED EGG, BACON, & CHEDDAR CHEESE SERVED WITH HOME FRIES

CINNAMON SWIRL PANCAKES $24
TOPPED WITH WHIPPED CREAM AND SERVED WITH BACON OR SAUSAGE

COCKTAILS

WHISKEY DAISY $20
MAKERS MARK, SIMPLE SYRUP, TRIPLE. SEC, & LEMON JUICE

ESPRESSO MARTINI $18
STOLI VANILLA, KAHLUA, CHOCOLATE BITTERS, & ESPRESSO

MAPLE BACON OLD FASHIONED $20
4 ROSES INFUSED WITH BACON, MAPLE SIMPLE SYRUP, & CHOCOLATE BITTERS

BLUEBERRY G&T $20
BLUEBERRY STOLI, GIN,, LIME JUICE, & TONIC

SPICY CUCUMBER MARG $18
CASAMIGOS BLANCO, SIMPLE SYRUP, LIME, CUCUMBER JUICE, TAJIN RIM, & JALAPENO

STRAWBERRY MEZCAL MARGARITA $18
MEZCAL, STRAWBERRY PURÉE, TRIPLE SEC, & LIME JUICE

ORANGE POP $20
ORANGE STOLI, VANILLA STOLI, TRIPLE SEC, ORANGE JUICE, ORANGE BITTERS, & SPRITE

BLUEBERRY LEMON DAIQUIRI $18
RUM, BLUEBERRY STOLLI, SIMPLE SYRUP, & LIME JUICE

BASIL LAVENDER TEA $18
TANQUERAY, LEMON JUICE, LAVENDER, BASIL, & SIMPLE SYRUP

POISON IVY $18
HENDRICK'S GIN, CUCUMBER JUICE, ROSEMARY SYRUP, LEMON JUICE, SODA & LIME

PURPLE HAZE $20
CONNIPTION GIN, PINEAPPLE JUICE, LEMON JUICE, & ELDERFLOWER

HUGO SPRITZ $18
APEROL, GRAPEFRUIT JUICE, & PROSECCO

DRAFT BEERS

DOWNEAST SEASONAL CIDER - 5.1% ABV	$11
SAM ADAMS SEASONAL - 5% ABV	$10
3 FLOYDS ZOMBIE DUST PALE ALE - 6.2% ABV	$10
SIERRA NEVADA SEASONAL - 5.6% ABV	$10
KONA BIG WAVE GOLDEN ALE - 4.4% ABV	$11
GOLDEN MONKEY TRIPEL ALE - 9.5% ABV	$12
BELL'S TWO HEARTED ALE - 7% ABV	$12
BUSHWICK PILSNER - 4.6 % ABV	$10
ALLAGASH WHITE - 5.2% ABV	$11
MICHELOB ULTRA - 4.2% ABV	$8
RADEBERGER - 4.8% ABV	$11
BUD LIGHT - 5.0% ABV	$8
STELLA ARTOIS - 5.2% ABV	$11
SAPPORO - 4.9% ABV	$7
HARPOON IPA - 5.9% ABV	$10
GUINNESS- 4.2% ABV	$12
TWO ROADS DOUBLE IPA - 7.6% ABV	$12
VOODOO RANGER JUICY HAZE IPA - 9% ABV	$12
FOUNDERS ALL DAY IPA - 4.7% ABV	$10
SAVE THE ROBOTS IPA - 7% ABV	$13
BLUE MOON - 5.4% ABV	$10
CONEY ISLAND MERMAID PILSNER - 5% ABV	$10
GOOSE ISLAND IPA - 5.9% ABV	$10
LAGUNITAS IPA - 5.7% ABV	$11
SIXPOINT IPA SEASONAL - 6.5% ABV	$11
BROOKLYN LAGER - 5.2% ABV	$11
FLYING DOG RAGING BITCH- 8.3% ABV	$12
FIVE BOROUGHS JUICY HAZY IPA - 6.5% ABV	$10
BLUE POINT TOASTED LAGER - 5.5% ABV	$10
SQUARE MILE CIDER - 6.2% ABV	$8
BRONX NO RESOLUTIONS DOUBLE IPA - 7.6% ABV	$12
MONTAUK SEASONAL	$12
YUENGLING LAGER - 4.5% ABV	$8
COLLECTIVE ARTS SOUR - 4.9% ABV	$10

NO SODA REFILLS
ASK ABOUT OUR SODA PITCHERS

ALL CHECKS ARE SUBJECT TO GRATUITY

WINE

BOTTLES

FREI BROTHERS

SONOMA RESERVE 2018 - BT $60
CAYMUS CAB SAUVIGNON 2019 - BT/ $180

RED	GLASS	BOTTLE
CABERNET	$14	$46
MERLOT	$14	$46
PINOT NOIR	$14	$46
MALBEC	$14	$46

WHITE	GLASS	BOTTLE
PROSECCO	$14	$46
CHARDONNAY	$14	$46
ROSE	$14	$46
PINOT GRIGIO	$14	$46
SAUVIGNON BLANC	$14	$46

BOURBON FLIGHT **$49**
EAGLE RARE, TAYLOR, & HEAVEN'S DOOR

BUCKET SPECIAL (5 PER BUCKET)

HARD SELTZER BUCKET SPECIAL $40
HIGH NOON OR SUN CRUISER

BEER BUCKET SPECIAL $35
(NO MIXES)
BUD LIGHT, MILLER LITE, COORS LIGHT, HEINEKEN, ANGRY ORCHARD, CORONA, MODELO, BUDWEISER, HEINEKIN 0.0, ATHLETIC IPA

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