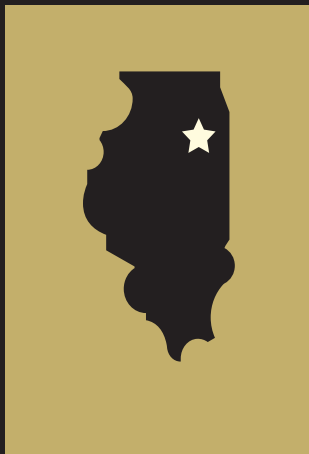




BRICKSTONE BREWERY



BOURBONNAIS
ILLINOIS



ESTD
2006

SHRIMP DYNAMITE**\$14.99**

Lightly breaded shrimp topped with coconut served with sweet chili sriracha sauce.

GRILLED CHICKEN QUESADILLAS**\$12.99**

Grilled chicken in a flour tortilla filled with pico de gallo, pepperjack & Chihuahua cheese, topped with green onions & drizzled with chipotle ranch.

TRADITIONAL BREADED WINGS**\$15.39**

10 pieces tossed your way: buffalo, honey pepper, spicy parmesan garlic, and BBQ.

BONELESS WINGS**\$15.39**

10 pieces tossed your way: buffalo, honey pepper, spicy parmesan garlic, and BBQ.

BURRATA BRUSCHETTA**\$12.99**

Fresh Italian cheese made of mozzarella filled with stracciatella di bufala & cream filling, with a ripe tomato and basil bruschetta; served with crostini.

BREADED GARLIC CHEESE CURDS**\$11.99**

Served with a serrano spicy sauce.

CANDIED BACON**\$8.99**

Brown sugar coated bacon.

CRISPY BRUSSELS SPROUTS**\$10.99**

Brussel sprouts fried and tossed in our house vinaigrette & bacon jam.

FLAMING SAGANAKI**\$11.99**

Grilled imported Greek cheese, lightly breaded, then torched tableside & extinguished with fresh lemons.

THAI NACHOS**\$12.99**

Asian wonton chips topped with teriyaki-glazed chicken, shredded carrots & green onions, drizzled with a spicy peanut sauce & sweet red chili sauce.

ULTIMATE NACHO PLATTER**\$13.39**

A mound of tortilla chips topped with spicy ground beef or braised shredded chicken, queso blanco & Chihuahua cheese, pico de gallo, jalapeños & shredded lettuce, served with salsa & sour cream.

SEARED AHI TUNA**\$15.39**

Yellowfin ahi tuna seared rare, served with an asian sesame dressing & wasabi over an Asian seaweed salad.

ITALIAN BEEF ROLLS**\$13.79**

Chopped Italian beef, mozzarella, and giardiniera wrapped up in an egg roll; served with marinara sauce for dipping.

SPINACH CHEESE DIP**\$13.39**

Parmesan & cream cheese blended with chopped spinach, served with warm flat bread.

CRISPY TENDERS**\$10.99**

Served plain or tossed in your choice of sauce: buffalo, honey pepper, spicy parmesan garlic, and BBQ.

BUFFALO CHICKEN ROLLS**\$12.99**

Spicy buffalo style chicken breast, cheddar & pepperjack cheese in a wonton wrapper, served with chipotle ranch.

BEER PAIRING: BRICKSTONE APA**GIANT PRETZEL STICKS****\$10.99**

Five soft pretzel sticks right out of the oven, served with queso blanco & honey mustard dipping sauce.

BEER PAIRING: 557 PILS**BEEFY QUESO BLANCO****\$10.99**

A creamy, unaged Mexican white cheese with ground beef and pico de gallo; served with tortilla chips.

KOREAN FRIED CAULIFLOWER**\$10.99**

Breaded cauliflower tossed in a sweet & spicy gochujang sauce.

BRICKSTONE SPECIALTY**VEGETARIAN****GLUTEN-FREE**

GRAB A FLIGHT
STOP TRYING TO CHOOSE
JUST ONE BEER

PICK FIVE FOR \$9

TAKE IT HOME

FILL A 64 OZ GROWLER

WITH YOUR CHOICE
OF BRICKSTONE BEER

AVAILABILITY AND PRICES
VARY PER BEER

**EMPTY GROWLER
\$6**



**CARRY-OUT
ANY OF OUR
6 PACKS**



ASK FOR AVAILABILITY & PRICE

FOLLOW US AT:



SALADS & BURGERS

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SALADS

CLASSIC GREEK SALAD \$14.39
add Chicken + \$ 3.49

Crisp greens, ripe tomatoes, cucumbers, green peppers, kalamata olives, red onions, crumbled feta cheese & oregano, served with our house dressing.

COBB SALAD \$14.99

Grilled chicken atop mixed greens, tomatoes, cucumbers, hard-boiled egg, cheddar cheese, bleu cheese crumbles & bacon bits, served with bleu cheese dressing.

BLACKENED AHI TUNA SALAD \$16.99

Blackened ahi tuna seared rare atop baby spinach leaves, shredded carrots, peppers & tomatoes, served with a vinaigrette dressing.

CHICKEN TORTILLA SALAD \$14.99

Grilled chicken breast rubbed in southwestern spices, shredded lettuce, fresh pico de gallo, black bean and roasted corn salsa, and Chihuahua cheese, topped with crunchy tortilla chips, served with a chipotle ranch dressing.

COUNTRY CHICKEN SALAD \$14.99

Crisp greens, crispy chicken, tomatoes, cucumbers, mushrooms, hard-boiled egg & cheddar cheese, topped with bacon bits, served with honey mustard dressing.

STEAK SALAD \$18.99

Sliced New York steak cooked to a medium temperature, roasted tomatoes, bleu cheese crumbles, and bacon atop a bed of mixed greens, served with bleu cheese dressing.

SPINACH SALAD \$14.39

Fresh baby spinach leaves tossed with candied walnuts, dried cranberries, red onions & crumbled blue cheese, topped with fire-grilled chicken, served with raspberry vinaigrette.

BEER PAIRING: CHERRY BOMB

BURGERS

All of our burgers are 10 oz. patties handpacked daily with certified black angus, fire-grilled to perfection and served with your choice of soup or fries.

ALL AMERICAN BURGER \$13.59 **CHIPOTLE BURGER** \$14.99

Charbroiled & topped with American cheese.

SMOKED GOUDA BURGER \$15.99

Charbroiled & topped with smoked gouda, bacon, peppadew peppers & sun-dried tomato mayo, served on a pretzel bun.

TURKEY BURGER \$13.59

Our leanest burger made with fresh ground all-white turkey breast, topped with hickory smoked bacon & Swiss cheese.

TNT BURGER \$14.99

Charbroiled and topped with pepper jack cheese, grilled onions, jalapeños, spicy sauce.

WISCONSIN CHEDDAR BURGER \$14.99

Topped with jalapeños, pepperjack, shredded lettuce, pico de gallo & our spicy chipotle sauce.

BEER PAIRING: HOPSKIP

BLEUS BURGER \$15.99

Our fire-grilled burger topped with a cold extra sharp cheddar cheese spread & grilled onions, served on a pretzel bun.

BBQ BACON JAM BURGER \$15.99

SUNRISE BURGER \$15.99

Our burger topped with our chef's special bacon & caramelized onion jam & cheddar cheese.
BEER PAIRING: BRICKSTONE APA
Charbroiled and topped with hickory smoked bacon, American cheese, and a fried egg on a pretzel bun.

BBQ STACKED BURGER \$15.99

Fire-grilled burger topped with pulled pork, bacon, & cheddar cheese.

*** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. ***

 **BRICKSTONE SPECIALTY**  **VEGETARIAN**  **GLUTEN-FREE**

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SANDWICHES & PASTA

All sandwiches served with a choice of soup, beer-battered french fries, or both for an additional \$1.99.

REUBEN \$13.79

Thinly sliced corned beef & sauerkraut topped with Swiss cheese on toasted marble rye, served with thousand island dressing.

BEER PAIRING: SINGLE HOP SERIES IPA

BBQ MEATLOAF \$13.99

Grilled meatloaf, topped with Swiss cheese, Sweet Baby Ray's BBQ sauce & onion strings, served between grilled white bread.

PHILLY CHEESE STEAK \$15.79

The "original philly" thin sliced tender steak with grilled peppers & onions topped with melted white American cheese on a french roll.

BEER PAIRING: BRICKSTONE APA

PARMESAN CIABATTA \$13.99

Chicken breast crusted in parmesan bread crumbs, topped with a sun-dried tomato pesto, melted asiago cheese, & parmesan pepper-corn spread.

POT ROAST GRILLED CHEESE \$14.99

Tender pot roast with caramelized onions between a grilled cheese.

CALIFORNIA TURKEY AVOCADO \$12.99

Oven-roasted turkey breast, thick slices of hickory smoked bacon, guacamole, lettuce, tomato, Swiss cheese and mayonnaise served on a pretzel bun.

AVOCADO CHICKEN SANDWICH \$13.99

Guacamole, grilled chicken, Swiss cheese, lettuce, pico de gallo, sun-dried mayo, and balsamic caramelized onions on ciabatta.

JALAPEÑO RANCH CHICKEN SANDWICH \$13.99

Breaded chicken sandwich topped with homemade jalapeño ranch slaw.

NASHVILLE HOT CHICKEN SANDWICH \$13.99

A mouth-watering Nashville HOT chicken sandwich topped with pickles.

BBQ PULLED PORK \$12.49

Tender pulled pork covered with Sweet Baby Ray's BBQ sauce and topped with crispy onion strings served on a toasted bun.

FRENCH ONION STEAK \$17.99

A char-grilled New York steak on grilled white bread topped with onion strings & cheddar cheese, served with our signature French onion sauce.

KOREAN CHICKEN SANDWICH \$13.99

Breaded chicken tossed in a sweet & spicy gochujang sauce, topped with Asian slaw and served on a bun.

BEER PAIRING: HAZ'D UP SERIES

BAJA CHICKEN SANDWICH \$13.99

Grilled chicken topped with pepper jack cheese, grilled onions, pickles, garlic serrano sauce on a brioche bun.

PRIME RIB SANDWICH \$17.59

Our signature 16hr. slow-roasted prime rib sliced thin, topped with mozzarella cheese, caramelized onions, and horseradish sauce on a French roll.

CHIPOTLE CHICKEN WRAP \$13.29

Grilled chicken, roasted black bean & corn salsa, pico de gallo, shredded lettuce, and Chihuahua cheese, drizzled with chipotle ranch.

V VEGGIE WRAP \$12.79

Mozzarella cheese, portobello mushrooms, seasonal vegetables, mixed greens, and a basil pesto spread wrapped in a tortilla.

SPICY BUFFALO WRAP \$13.29

Breaded chicken tossed in a spicy buffalo sauce, bleu cheese crumbles, red onions, tomatoes & shredded lettuce.

PASTA

All of our pastas are served with garlic toast & your choice of a fresh garden salad or one of our signature soups.

TUSCAN CHICKEN PASTA \$17.99

Corkscrew pasta in a parmesan cream sauce with bacon, spinach and grilled chicken.

CAJUN PASTA \$19.99

Andouille sausage, chicken, onions, peppers, in a bow-tie pasta tossed with Cajun cream sauce.

BEER ALE MAC & CHEESE \$17.49 = TOMATO VODKA RIGATONI \$16.99 add Chicken +\$3.49

A creamy beer ale cheese sauce tossed with pasta and bacon.

Our signature pasta. Rigatoni tossed in our spicy tomato vodka cream sauce & sprinkled with shredded parmesan cheese.

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ENTREES

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All of our entrees are served with a choice of soup or fresh garden salad.

NEW ORLEANS STYLE JAMBALAYA \$20.19

Spicy Cajun style rice tossed with grilled shrimp, fire-grilled chicken & andouille sausage.

CHICKEN AMORE \$20.19

Fire-grilled chicken breast topped with a sun-dried tomato & portobello cream sauce, topped with crumbled feta cheese, served over red-skin mashed potatoes.

BREWHOUSE MEATLOAF \$17.59

Our homemade meatloaf, topped with crispy onion straws & drizzled with a demi-glaze, served with red-skin mashed potatoes & vegetables.

CHICKEN TINGA TACOS \$15.99

Two tacos filled with braised chicken and topped with Cotija cheese, lettuce and corn salsa.

BALSAMIC GLAZED CHICKEN \$19.99

Fire-grilled chicken breast topped with bruschetta and drizzled with a balsamic glaze, served with red-skin mashed potatoes and vegetables.

HONEY MUSTARD CHICKEN \$19.99

A grilled chicken breast topped with a homemade honey mustard made with Plochman's beer mustard, topped with melted Swiss cheese, Applewood smoked bacon over wild rice; served with sautéed veggies.

HONEY GLAZED CHICKEN \$19.99

Fire-grilled chicken breast glazed in a honey pepper sauce and topped with pineapple salsa, served with red-skin mashed potatoes & vegetables.

GRECIAN-STYLE CHICKEN \$19.99

Fire-grilled, Grecian-Style chicken breast, served with rice and veggies.

SOUTHWEST CHICKEN \$20.49

Fire-grilled chicken breast seasoned with southwestern spices, topped with pepperjack, a black bean & roasted corn salsa and onion strings with a tomatillo sauce, drizzled with chili lime sauce & served with Spanish rice.

BABY BACK BBQ RIBS

Half Slab \$21.99

Full Slab \$30.79

Slowly cooked ribs smothered in Sweet Baby Ray's BBQ sauce, served with creamy coleslaw & French fries.

BEER PAIRING: 557 PILS

STEAK & CHOPS

We take pride in all of our steaks, serving only the finest hand-cut USDA Choice inspected steaks and fire-grill them to perfection. Served with fresh seasonal vegetables, any side item, & your choice of soup or fresh garden salad.

RIBEYE STEAK \$36.99

A marbled ribeye, fire-grilled to seal in all of the steak's flavor.

BLACK 'N' BLEU SIRLOIN \$26.99

A black angus sirloin dusted with garlic peppercorn spices and topped with a giant portobello mushroom & melted bleu cheese crumbles.

PRIME RIB (ONLY ON SAT.) \$36.99

A 14oz Prime Rib slowly roasted for 16hrs. for maximum tenderness.

CENTER-CUT CHOPS

Two bone-in 7oz. pork chops in either of the following styles:

Fire-Grilled \$21.99

Seasoned with our house blend, then char-grilled to perfection.

Greek Style \$22.99

Seasoned with Greek spices and garnished with feta cheese & kalamata olives.

SEAFOOD

PARMESAN CRUSTED TILAPIA \$20.99

Baked tilapia coated with our signature garlic parmesan crust, served with bow-tie pasta in a parmesan cream sauce.

HONEY PEPPER GLAZED SALMON \$23.99

Fresh grilled Atlantic salmon filet glazed in a honey pepper sauce and topped with pineapple salsa, served with wild rice.

CHILI LIME FISH TACOS \$16.99

Two flour tortillas filled with chili-lime grilled tilapia, cabbage, pico de gallo & a dash of lime jalapeño sauce, served with chips & salsa.

CREOLE TILAPIA \$21.49

Pan-fried tilapia breaded with Cajun spices, topped with a cream sauce & shrimp over Cajun rice.

BEER PAIRING: HOPSKIP

SIDES

VEGETABLES

WILD RICE

JALAPEÑO RANCH COLE SLAW

RED-SKIN MASHED POTATOES

BAKED POTATO

BEER-BATTERED FRENCH FRIES

ONION RINGS



BRICKSTONE SPECIALTY

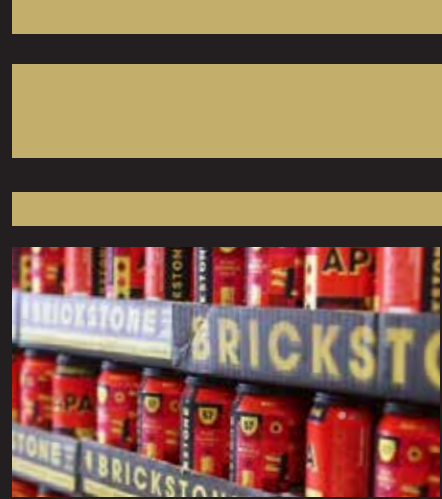


VEGETARIAN



GLUTEN-FREE

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OUR BREWERY STARTED IN 2006

BRICKSTONE

with just a tiny 5-barrel brewhouse out of our family-owned pub. After a few years and couple of national awards, we rapidly expanded so we could share these popular beers with even more beer lovers.

Today, in addition to the limited release beers we still brew out of the pub, we brew and can our popular year-round beers in our 50-barrel brewhouse just down the street from our original brewpub.



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BREWERY

572 BREWERY LANE

BREW PUB

557 WILLIAM LATHAM DR

**BRICKSTONE BREWERY
BOURBONNAIS, ILLINOIS**

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