



BRICK & BOURBON

Menu

SHAREABLES

DUCK BACON WONTONS

A rich blend of smoked duck bacon, cream cheese, charred sweet corn and herbs wrapped in a crispy wonton. Served with a pomegranate Sriracha dipping sauce. 16.99

CANDIED BACON FLIGHT

Whiskey jalapeno BBQ and brown sugar chili. 15.99

ROASTED JALAPEÑO PULL APART BOULE

Rustic loaf bread, cross hatched, finished with a jalapeño compound butter and jack cheese. Served with a beer brat and cheese dipping sauce. 16.99

SPINACH AND ARTICHOKE DIP

A blend of parmesan, cream cheese, pepper jack cheese, garlic, diced pickled jalapenos, fresh spinach and roasted artichokes. Served in a skillet with a side of fresh baked Naan bread. 15.99

TATER TOT HOTDISH

Massive cheese and bacon filled tater barrels, rested over a bed of rich veggies and chopped beef gravy. Topped with smoked gouda fondue and fire roasted corn. 16.99

FIRECRACKER SHRIMP*

Drizzled with hot sauce, topped with fresh jicama citrus slaw, and accompanied with a side of bleu cheese dipping sauce. 17.99

ELOTE POPPERS

Fresh jalapenos stuffed with a savory blend of fire-roasted corn, cream cheese, herbs, and cilantro. Wrapped in jalapeno bacon an oven-finished, topped with Cotija cheese and fresh cilantro. Served with a cilantro-lime creme fraiche. 14.99

SEASONAL HUMMUS

Served with naan bread and fresh seasonal vegetables. 14.99

BRISKET POUTINE

Our twist on a classic dish. Fresh cut fries smothered in a hearty beef gravy and topped with Wisconsin cheese curds, smoked tender brisket and herbs. 15.99

CRISPY BUFFALO BRUSSELS SPROUTS

Tossed in our buffalo sauce and topped with bleu cheese crumbles. Served with our rustic ranch for dipping. 14.99

WINGS

SAUCE CHOICES: B&B BBQ, Tennessee Fire, Mango Habanero, Ghost of Tennessee, Creamy Parmesan Garlic
DRY RUB CHOICES: Ambassador or Roasted Garlic Sriracha
12.99 Half Order | 21.99 Full Order

FIELD FARE

SHAVED BEEF SALAD

Mixed greens topped oven-roasted sirloin, heirloom tomato relish, artisan goat cheese, and maple balsamic dressing. Finished with a drizzle of balsamic glaze and parmesan crisps. 18.99

BLACKENED CAESAR SALAD

Hearts of romaine, Caesar drizzle and garlic fontina croutons. Pick your blackened protein: chicken, shrimp or salmon. 18.99

HOT HONEY COBB SALAD

Lightly breaded, salted corn chip dusted chicken thigh, tossed in hot honey. Served on a bed of fresh radicchio and iceberg greens. Topped with diced hard-boiled egg, apple wood smoked bacon, fresh tomatoes, cucumber, fire roasted corn and bleu cheese crumbles. Tossed in our home-made avocado ranch and completed with a light drizzle of hot honey. 17.99

SMOKED SALMON SALAD*

Spring mix tossed with sliced red onions, candied pecans, goat cheese, fresh berries and finished with a pomegranate and blood orange vinaigrette dressing. 18.99

SOUTHWESTERN POWER GRAIN BOWL

Red quinoa, farro, sweet potato, roasted corn & poblanos, avocado, black beans, crispy tortilla strips, with a cilantro-lime vinaigrette. 16.99
Add chicken or shrimp +4 or salmon +6

CRAFTED Soups

FRENCH ONION CROCK

Blend of four onions slow cooked in a rich beef broth, topped with a crostini and gruyere cheese. 11.99

BEER BRAT & CHEESE SOUP BOULE

Our famous homemade beer brat & cheese soup served in an oven crusted bread bowl. 12.99

SOUP DU JOUR

Ask your server for today's offering. Served with a breadstick. 9.99

Hand Crafted CAST IRON BURGERS

All burgers served with fries and can be served bun-less with crisp Bibb lettuce. Sub parmesan garlic fries for 1.49.

Lettuce, tomato and onion available upon request. Substitute Vegan Burger or Turkey Burger for 1.99 • Gluten free bun for 1.49

THREE WISEMAN*

Our award winning burger, topped with our house three-whiskey caramelized onions, Wisconsin bleu cheese and extra thick cut bacon. Served on a freshly baked pub bun. 18.99

BOURBON BURGER*

Our signature patty with candied bacon, smoked gouda cheese, whiskey BBQ sauce and Tabasco onion straws on a fresh baked pub bun. 18.99

THE GOBBLER

Fresh ground turkey patty, topped with Swiss cheese, grilled herb stuffing patty, fresh lettuce, a light spread of mayo, finished with a cranberry horseradish mustard. Served on a fresh baked, sweet cranberry focaccia bun. 18.99

THE REAPER*

Our famous burger patty with habanero aioli, jalapeño bacon, fried pickled jalapeños and pepper jack cheese. Served on a freshly grilled pub bun. 18.99

MUSHROOM FONTINA*

A freshly seared signature patty topped with succulent sauteed wild mushrooms, buttery fontina cheese and roasted garlic crème fraîche. 18.99

THE BIG CHEESE*

A blend of smoked Wisconsin sharp cheddar, white American and spicy habanero jack layer our always juicy hand-crafted grilled beef patty. Finished with homemade three-whiskey caramelized onions and our specialty B&B sauce. 18.99

PLAIN JANE*

Our grilled signature burger patty topped with crisp Bibb lettuce, ripe tomato, and sweet Vidalia onion. Served on our toasted pub bun. 16.99
Add cheese +.99 | Add bacon +1.49

THE NEXT DAY*

Hand crafted burger patty, rested on a bed of our crispy Montmore hash browns, topped with a creamy herb cheese, extra thick cut pecan smoked bacon and an over easy egg. Snuggled between two grilled slices of our savory French Vienna bread. 18.99

VEGAN BURGER

Beyond Burger topped with crisp Bibb leaf lettuce, ripe tomato and sweet Vidalia onion. Served on a baked vegan bun. 17.99
Add vegan cheddar +1.99

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

SLIDERS

All sliders served with fries and can be served bun-less with crisp Bibb lettuce. Sub parmesan garlic fries for 1.49. Gluten free bun for 1.49

WAGYU SLIDERS*

3 Wagyu beef sliders, whiskey-bacon shallot jam, truffle aioli, sharp cheddar cheese, arugula and house pickles. Served on sesame slider buns. 20.99

CHICKEN & WAFFLE SLIDERS

Brown sugar & buttermilk brined fried chicken topped with a macadamia bourbon syrup and fresh berries. 17.99

OVEN ROASTED SIRLOIN STEAK SLIDERS*

Slow roasted shaved sirloin, roasted garlic and gorgonzola fondue topped with crispy onion straws resting on a pretzel roll. 18.99

CRUSTABLES

All crustables served with fries and can be served bun-less with crisp Bibb lettuce. Sub parmesan garlic fries for 1.49. | Gluten free bun for 1.49

CHICKEN CAPRESE

All natural chicken topped with fresh mozzarella, fresh bruschetta mix, arugula, pesto aioli, balsamic drizzle and served on a freshly grilled asiago focaccia roll. 17.99

FIRECRACKER SHRIMP ROLL*

Buffalo spiced tempura battered shrimp, garnished with jicama citrus slaw and finished with a buffalo blue cheese aioli. Served on a freshly baked lobster roll. 17.99

WHISKEY & COLA SHAVED BEEF

Our signature whiskey and cola shaved top sirloin, B&B BBQ sauce and our house made coleslaw layered on a brioche bun. 18.99

NASHVILLE CHICKEN SANDWICH

Hand breaded spicy chicken, pimento cheese, tomato, lettuce, bleu cheese aioli, Tennessee buffalo wet rub, served on a fresh grilled pub bun. 17.99

BRISKET GRILLED CHEESE

Savory smoked brisket, smoked gouda, pickled jalapeños, served on caraway rye toast. 17.99

ANYTIME MONTE

Shaved country smoked ham and peppered turkey, pecan smoked bacon and fontina cheese tucked between thick slices of savory French toast. Served with our Montamore hash browns, creamy beer cheese sauce and our jalapeno strawberry jam. 17.99
Add egg +.99

THE BUGLE

An artisan elk, jalapeno-cheddar cold smoked sausage, wrapped in thick pecan wood smoke bacon, layered with Vermont sharp cheddar cheese, Tabasco onion straws, finished with a drizzle of our home-made B&B sauce. Served on a pretzel bun. 17.99

CHICAGO STYLE ITALIAN BEEF SANDWICH

Homemade and slow roasted old world style Italian beef, topped with spicy Italian giardiniera and side cup of au jus. Served on a butter toasted garlic ciabatta bun. With signature garlic parmesan fries. 18.99 | Add mozzarella +1

THE ITALIAN STALLION

Artisan rope style Italian sausage, packed full of fresh basil, garlic and aged Romano cheese. Rested on a homemade Italian seasoned beef patty, topped with Buffalo mozzarella cheese and roasted red pepper marinara served on a grilled bakery fresh aged Romano and oregano focaccia. 18.99

ARTISAN TURKEY CLUB

All-natural smoked turkey breast, brie cheese, sun dried tomato pesto aioli, fresh red leaf lettuce and vine ripened tomato. Served on an artisan sun-dried cranberry focaccia 18.99

ENTREES

TOMAHAWK CHOP

14oz Duroc, pan seared pork chop, finished with a sweet apple bourbon glaze. Served with a twice baked potato. 34.99

BBQ WHISKEY PORK RIBS

Mouthwatering, over-the-top tender pork ribs glazed with our homemade whiskey BBQ sauce. Served with our house made mac & cheese and fresh kettle chips & dip. 28.99

MILLION DOLLAR MEDALLIONS*

Succulent beef tenderloin medallions, rested atop of a bed of creamy artisan two cheese polenta, basil, fresh goat cheese, tomato relish and topped with a drizzle of balsamic glaze. 29.99

CEDAR PLANKED STUFFED SALMON*

Salmon stuffed with crab, brie and sun-dried tomatoes. Served over garlic mashed red potatoes, seasonal vegetable and a lemon beurre blanc. 27.99

BACON WRAPPED WAGYU MEATLOAF

House-made bacon wrapped Wagyu meatloaf, red eye gravy, roasted garlic parmesan mashed potatoes, crispy onion strings. 23.99

RACK N MAC

A slow smoked, fall off the bone, dino beef rib, glazed and blazed in our signature pomegranate, tabasco and molasses barbecue sauce. Accompanied by our rich and creamy five cheese mornay mac and cheese. MP

SEASONAL SIZZLER - Ask server for details. Served with a side salad and savory side choice.

MAC & TAGLIATELLA

Try Our New Gluten Free Noodles +2

SIGNATURE MAC & CHEESE

Cavatappi noodles pan tossed with a five cheese mornay cream sauce and topped with fontina and garlic bread crumbs. 17.99

SMOKED CHICKEN AND BACON MAC & CHEESE

A perfect blend of hardwood cold smoked chicken, extra thick cut bacon and five cheese mornay sauce tossed with cavatappi noodles. 19.99

STEAK & MUSHROOM MAC & CHEESE

Succulent & tender beef tenderloin medallions with roasted wild Minnesota mushrooms, cavatappi noodles, in a rich five cheese mornay sauce. 24.99

LOBSTER MAC & CHEESE*

Smoked butter poached lobster blended with a decadent combination of heavy cream, artisan cheese and roasted garlic over a bed of al dente noodles. Served with a fresh breadstick. 25.99

BUFFALO CHICKEN MAC & CHEESE

A delicate blend of gorgonzola and bleu cheese layered with cavatappi noodles, topped with crispy fried chicken, tossed in our B&B buffalo sauce, garnished with scallions, bleu cheese crumbles and chipotle bread crumbs. 19.99

BRISKET MAC & CHEESE

Our always tender oven roasted brisket in a rich and creamy bed of five cheese mornay mac & cheese. Topped with crispy onions straws, crispy jalapeños and B&B BBQ sauce. 20.99

SPINACH & MUSHROOM TORTELLINI

Porcini mushroom tortellini and red peppers in a spinach and smoked gouda cream sauce. Finished with micro-greens. 23.49

BRAISED SHORT RIB RAVIOLI

Tender pillows of al dente ravioli stuffed with hearty short rib served in a rich and creamy lemon brown butter sauce, garnished with rustic Montamore cheese and fresh zest of lemon. Topped with fresh maple balsamic roasted root veggies. Served with a breadstick. 23.99

SHORT RIB MAC & CHEESE

Smoked short rib, B&B five cheese mornay, crispy jalapeno, crispy onion strings and a drizzle of B&B BBQ. 22.99

Savory SIDES

MONTAMORE HASH BROWNS 7.49

HOUSE SALAD OR
CAESAR SALAD 6.99

CRISPY BUFFALO BRUSSELS
SPROUTS 7.49

SEASONAL VEGGIES 7.99

MAPLE BALSAMIC GLAZED
ROOT VEGGIES 6.99

SIDE MAC & CHEESE 8.99

GARLIC PARMESAN FRIES 7.99

SUPPER CLUB TWICE
BAKED POTATO 9.99

SOUTHWEST CREAMED CORN 7.99