



SHAREABLE FARE

DUCK BACON WONTONS

A rich blend of smoked duck bacon, cream cheese, charred sweet corn, and herbs wrapped in a crispy wonton. Served with Pomegranate Sriracha dipping sauce. 12.99

CANDIED BACON FLIGHT

Selection of candied bacon: whiskey jalapeño BBQ, roasted chili and brown sugar, honey mustard, and four pepper blend. 9.99

WILD MUSHROOM & FRESH JALAPEÑO QUESADILLA

Fresh Minnesota mushroom medley layered with fresh thinly sliced jalapeños and fontina cheese. Served with a roasted garlic creme fraiche. 9.99

CRISPY BUFFALO BRUSSELS SPROUTS

Tossed in our buffalo sauce and topped with bleu cheese crumbles. Served with our Rustic Ranch for dipping. 7.99

SWEET SEASONED CHIPS & DIP

Our lattice cut potato chips lightly seasoned and served with our roasted poblano and caramelized onion dip. 8.99

SEASONAL HUMMUS

Served with naan bread and fresh seasonal vegetables. 9.49

BAKED BRIE

Golden puff pastry filled with smoked brie and topped with candied pecans and a red raspberry currant jam. 11.99

TATER TOT HOTDISH

Massive cheese and bacon filled tater barrels are rested over a bed of rich veggies and chopped beef gravy. Topped with smoked gouda fondue and fire roasted sweet corn. 11.99

PORK BELLY POUTINE

Our twist on a classic dish. Fresh cut fries smothered in a hearty beef gravy and topped with Wisconsin cheese curds, smoked pork belly and herbs. 10.49

ROASTED JALAPEÑO PULL APART BOULE

Rustic loaf bread, cross hatched, and finished with a jalapenō compound butter and jack cheese. Served with our Beer Brat & Cheese dipping sauce. 13.99

FIRECRACKER SHRIMP

Buffalo spiced tempura battered shrimp served over a bed of fried wonton strips. Drizzled with our bleu cheese aioli and served with fresh jicama slaw. 13.99

WINGS

Half order 6.99 | Full order 11.99 | Double order 19.99

Jumbo wings marinated and oven roasted. Served with one of our signature sauces or dry rubs.

Sauces: B&B BBQ, Tennessee Fire, Spicy BBQ, Tangy Mustard, Pomegranate Sriracha, Bacon BBQ

Dry Rubs: Ambassador, Roasted Garlic & Sriracha, Taj Mahal, Smoked Chipotle & Raspberry

FIELD FARE

MAPLE PECAN ENDIVE & RADICCHIO SALAD

Topped with goat cheese, toasted pecans, matchstick pears, currants and Maple Balsamic vinaigrette. 10.99

With all natural chicken 14.99

CHARRED CITRUS & SHRIMP CAESAR SALAD

Hearts of romaine, Caesar drizzle, parmesan cheese, and garlic fontina croutons. 13.99

SHAVED BEEF SALAD

Mixed greens, oven roasted sirloin, heirloom tomato relish, artisan goat cheese, and white balsamic vinaigrette. 15.99

CRAFTED SOUPS

PASTRAMI REUBEN CROCK

Pastrami Reuben soup finished with fontina cheese and marble rye croutons. 7.99

BEER BRAT & CHEESE SOUP BOULE

Garnished with a dollop of our bacon, whiskey and charred onion jam. Served in an oven crusted boule. 9.99

SOUP DU JOUR

Ask your server for today's offering. Served with a quartered French boule bread. 7.99

HAND CRAFTED CAST IRON BURGERS

All burgers are served with crispy french fries and can be served bun-less with crispy bib lettuce. Lettuce, tomato, and onion available upon request. Substitute Vegan Burger patty for 1.99 | Gluten free bun for 1.49

VEGAN BURGER

Vegan friendly burger patty. Topped with crispy bib leaf lettuce, ripe tomato, and sweet Vidalia onion. Served on a baked Vegan bun. 10.99
Add Vegan Cheese 1.49

PLAIN JANE*

Our perfectly seared ½ pound proprietary blend ground beef seasoned with our signature burger spice blend. Topped with crispy bib leaf lettuce, ripe tomato, and sweet Vidalia onion. Served on a griddle toasted pub bun. 9.99
Add cheese .99 | Add bacon 1.49 | Add double bacon 1.99

THE NEXT DAY*

Hand crafted burger patty, rested on a bed of our crispy Montamore 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. 14.49

MUSHROOM FONTINA*

A freshly served cast iron burger patty topped with succulent sautéed Minnesota wild mushrooms, buttery fontina cheese, and roasted garlic creme fraiche. 12.99

PB & JAY*

A handcrafted burger patty covered in habanero jack cheese and topped with our extra thick cut bacon. Served on a speciality made honey glazed donut lightly spread with mayo, tart Pomegranate Sriracha marmalade and our homemade creamy bourbon peanut butter. 14.49

THREE WISEMAN*

Our 'soon to be famous' cast iron burger, topped with our house made three-whiskey caramelized onions, Wisconsin bleu cheese, and extra thick cut bacon. Served on a freshly baked pub bun. 13.49

THE BIG CHEESE*

A blend of smoked Wisconsin sharp cheddar, creamy fontina, artesian Montamore, spicy habanero jack, and rich bleu cheese layer our always juicy cast iron grilled beef patty. Finished with homemade three-whiskey caramelized onions and our specialty tangy B&B sauce. 13.99

BOURBON BURGER*

Thick sliced bourbon brined pork belly, smoked gouda cheese, whiskey BBQ sauce, and tabasco onion straws served on a fresh baked pub bun. 14.49

CRUSTABLES

CHICKEN CAPRESE

All natural chicken topped with fresh mozzarella, fresh heirloom tomato relish, and balsamic drizzle. 12.99

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. 12.49

FIRECRACKER SHRIMP ROLL

Buffalo spiced tempura battered shrimp, garnished with jicama citrus slaw, and finished with a buffalo bleu cheese aioli. Served on a freshly baked lobster roll. 13.49

ANYTIME MONTÉ*

Piles of 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 Hashbrowns, creamy beer cheese sauce, and our jalapeño strawberry jam. 14.99
Add an egg. 0.99

THE BUGLE

Elk, jalapeño, and cheddar cold smoked sausage wrapped in a thick cut pecan wood cured bacon. Layered with Vermont sharp cheddar cheese, crispy fried pork belly, tabasco onion straws, and finished with a drizzle of our homemade B&B sauce. 13.49

SLIDERS

NEW YORK NEW YORK SLIDERS

New York style pepper crusted pastrami shaved thin and piled high on chewy pretzel slider rolls. Topped with shaved Dijon caramelized brussels sprouts, fresh kraut, buttery fontina cheese and our house made tangy B&B sauce. 10.99

CHICKEN & WAFFLE SLIDERS

Brown sugar & buttermilk brined fried chicken topped with macadamia bourbon syrup and fresh seasonal berries. 13.49

OVEN ROASTED SIRLOIN STEAK SLIDERS

Slow roasted shaved sirloin, roasted garlic and gorgonzola fondue topped with crispy onion straws, resting on a pretzel roll. 13.99

BLT SLIDERS

Buttery pretzels slider rolls layered with crosshatched pecan smoked bacon, fried green tomatoes, and grisp bib lettuce finished with a chipotle and bacon jam aioli. 11.99

LARGE PLATES

BBQ WHISKEY PORK RIBS

Mouthwatering over-the-top tender pork ribs glazed with our homemade whiskey BBQ sauce. Served with our chili brown sugar lattice chips and coleslaw. 24.99

MILLION DOLLAR MEDALLIONS*

Succulent medallions of beef tenderloin filet, rested atop a bed of creamy artisan two cheese polenta, finished with savory basil and fresh goat cheese bruschetta. 23.99

ROASTED 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 a fresh zest of lemon. Paired with maple balsamic roasted root vegetables and toasted crostinis. 19.99

SPINACH & MUSHROOM TORTELLINI

Porcini mushroom tortellini and red peppers in a spinach and smoked gouda cream sauce. Finished with fresh microgreens. 19.99

MAC & CHEESE

CAST IRON MAC & CHEESE

Cavatappi pasta baked in a five cheese mornay cream sauce and topped with fontina and garlic bread crumbs. 12.99

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 pasta and baked to a golden bubbly brown perfection. 14.99

BLACK & BLUE MAC & CHEESE

A sophisticated creamy blend of bleu and gorgonzola cheese layered between al dente cavatappi noodles. Finished with pan seared blackened tenderloin medallions and chipotle bread crumbs. 18.95

ST LOUIS RIB MAC & CHEESE

Our always tender oven roasted ribs piled on a rich and creamy bed of five cheese mornay mac & cheese. 15.99

WILD MUSHROOM MAC & CHEESE

Succulent Minnesota grown wild mushrooms blended with our homemade rustic mac & cheese. 13.99

LOBSTER MAC & CHEESE

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

SAVORY SIDES

MONTAMORE HASH BROWNS

Rustic farm style hash browns blended with fresh herbs and artisan cheeses. 3.49

SOUTHWEST CREAMED CORN

Fire roasted corn, smoked poblano chilis served in a creamy southwest sauce. 3.99

HOUSE SALAD OR CAESAR SALAD 4.49

MAPLE BALSAMIC GLAZED ROOT VEGGIES

Seasonal blend of root vegetables glazed in a balsamic reduction. 3.99

CRISPY BUFFALO BRUSSELS SPROUTS

Tossed in our buffalo sauce and topped with bleu cheese crumbles. Served with our Rustic Ranch for dipping. 4.99

SWEET SEASONED CHIPS & DIP 4.99

While we offer gluten-free menu options, we are not a gluten-free kitchen. Cross contamination may occur and our restaurant is unable to guarantee that an item can be completely free of allergens. Patrons are encouraged to consider this in light of their personal requirements and needs. Gluten free, vegetarian, and vegan options may vary from original description of menu item.

* These items are served raw or undercooked, or contain, or may contain, raw or undercooked ingredients. Consuming raw or under cooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

WINE

RED

Merlot, CK Mondavi 8 | 25

Yolo County, California

Cherries, Plum, Chocolate Raisins with
Light Tannins

Merlot, Northstar 80

Walla Walla, Washington

Cherry, Raspberry, Roasted Coffee, Toasted Oak

Cabernet Sauvignon, Seven Falls 9 | 28

Wahluke Slope, Washington

Coffee, Black Fruit, Notes of Nut and Spice

Cabernet Sauvignon, Sterling 10 | 30

Central Coast, California

Black Fruits, Toffee, Chocolate, Oak

Cabernet Sauvignon, Freemark Abbey 76

Napa Valley, California

Dark Cherry, Ripe Plum, Black Currant

GSM (Grenache, Syrah, Mourvedre), Le Clos 8 | 24

Columbia Valley, Washington

Raspberry, White Tea Leaves, Milk Chocolate,
Fig Reduction

Red Blend Claret, Coppola 9 | 28

California

Wild Berries, Plum, Cassis, Roasted Espresso

Red Blend, Z Brown 12 | 36

North Coast, California

Ripe Dark Fruit, Black Cherry, Milk Chocolate

Pinot Noir, Erath, Resplendent 60

Oregon

Boysenberry Pie, Black Currant, Anise,
Blooming Violets

Pinot Noir, Kenwood 14 | 41

Sonoma Coast, California,

Ripe Red Fruit, Cinnamon and Dark Chocolate.

Pinot Noir, Garnet 9 | 28

Monterey, California

Blackberry, Macerated Cherries, Vanilla

WHITE

Riesling, Saint M 8 | 25

Pfalz, Germany

Ripe Peach, Apricot, Medium-Dry Style, Crisp Acidity

Chardonnay, H3, 9 | 30

Paterson, Washington

Spiced Pears, Apples, Pineapple, Grapefruit, Oak

Chardonnay, Antica 76

Napa Valley, California

Orange Blossom, Caramel Apple, Baked Pear

Chardonnay, Sonoma Cutrer 13 | 37

Sonoma Coast, California

Nectarine, Stone Fruit, Peach, a Touch of Butterscotch

Pinot Grigio, Santa Cristina 9 | 26

Delle Venezie, Italy

Pineapple, Green Apples, Lemon Peel

Sauvignon Blanc, Rodney Strong 9 | 27

Sonoma County, California

Melon, Peach, Grapefruit, Lemon

Moscato, 14 Hands 8 | 22

California

Fruit Forward, Lilacs, Fruit Salad, Apple Sauce

Rose, Cotes des Roses 12 | 35

Languedoc, France

Cassis, Red Currant, Floral Notes of Rosé, Grapefruit

Rose, Fetzer 9 | 28

California

Strawberry Jam, Fresh Flowers, Tropical Fruit

SPARKLING

Brut, Salmon Creek, CA 8 | 24

Apple Sauce, Cream, Peach, Lime Curd

Prosecco, Mionetto, Treviso, Italy 8 | 24

Golden Apple, White Peach, Honey

HOUSE WINE

Merlot, Chardonnay, Pinot Noir, Pinot Grigio
& Cabernet Sauvignon

\$6.50 Glass



BOURBON

B&B Knob Creek Single Barrel	10	Booker's	20*	Willet Pot Still	22
Makers 46	11	Elijah Craig 1789 Small	10	Michter's	10
Makers	9	4 Roses Single	11	Woodford Reserve	11
Bulleit	9	4 Roses Small Batch	10	Woodford Double Oak	13
Jim Beam	6	Old Forester	9	Woodford Masters	24*
Jim Beam Black	8	Old Forester B-day	25*	Sonoma County	14
Jim Beam Double	9	Widow Jane 10 year	18	Angel's Envy	16*
Jim Beam Masters	24	Jefferson's Ocean	20*	Buffalo Trace	10
Knob Creek	9	Jefferson's Grand Selection	40*	Basil Hayden's	11
Evan Williams Black	7	Jefferson's VSB	12	Still Waters Stalk and Barrel	12
Wathen's	15	Jefferson's Reserve	22	1792 Full Proof	18
Hudson Baby	12	Stagg Jr	16	Heaven's Door Tennessee	13
Blanton's Single	20*	Wild Turkey Revival	18	Eagle Rare 10	13
Noah's Mill	13	J. Fitz Larceny	16		

WHISKEY

Rittenhouse Rye	9	Jack Daniel's Single	12	Segrams VO	6
Basil Hayden Two by Two Rye	11	Jack Daniel's Black	6	Writers Tears Copper Pot	11
Basil Hayden's Dark Rye	13	Gentleman Jack	9	Southern Comfort	6
Old Forester Rye	11	Woodford Rye	11	Whistle Pig Rye	22*
Bulleit Rye	9	Red Breast 12 year	15	Still Waters Stalk & Barrel	11
Jameson	6	Red Breast 15 year	23	Tyrconnell 16 year	20*
Jameson Caskmates Stout	10	Lot 40	13	Jim Beam Rye	7
Jameson Caskmates IPA	10	Crown	8	Angel's Envy Rye	16
Jameson Cooper's Croze	13	Segrams 7	6	Jefferson's Chef Collab	11



*LIMITED IN QUANTITIES AND AVAILABILITY. ASK SERVER OR BARTENDER BEFORE ORDERING FOR DAILY AVAILABILITY.

BRICK & BOURBON | CRAFT BAR & EATERY | EST 2017

JAPANESE WHISKY

Yamazaki 12 year	18	Toki	14
Hibiki Harmony	16	Kaiyo	18
Nikka Coffee Malt	16		

SCOTCH

Macallan 12 year	15	Glenlivet 12 year	12	Laphroaig Select	20
Macallan 18 year	24	Glenlivet 18 year	25	Monkey Shoulder	11
Glenglassaugh Revival	14	Johnnie Walker Red	11	BenRiach 10 year	13
Glendronach 12 year	14	Johnnie Walker Black	13	BenRiach 12 year	20
Glendronach 18 year	34*	Johnnie Walker Blue	45*	Dewars	7
Glendronach 21 year	48*	Laphroaig 10 year	11	Highland Park 18 year	32
Lagavulin 16 year	20*	Laphroaig Quarter Cask	16		

FUN WITH FLIGHTS

BRICK ROW (AMERICAN BOURBONS) \$26

B&B Knob Creek Single Barrel, Larceny Bourbon,
Woodford Reserve

PRETTY FLY FOR A RYE GUY (RYE WHISKEY) \$26

Rittenhouse Rye, Whistle Pig Rye, Knob Creek Rye

BAG PIPE DREAM (SCOTCH WHISKY) \$30

Glenglassaugh, Benriach, Glendronach 12 year

MR. ROBOTO (JAPANESE WHISKY) \$30

Hibiki Harmony, Toki, Nikka Single Malt

O'DOYAL RULES (IRISH WHISKEY) \$28

Tyrconnell, Red Breast 12 year, Writers Tears Copper Pot

BOURBON AND BACON!!! \$19

B&B Knob Creek Single Barrel, Jack Single Barrel,
Nikka Coffee Single

BACONS:

Whiskey & Jalapeno, Brown Sugar & Chile, Four Pepper

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BRICK & BOURBON | CRAFT BAR & EATERY | EST 2017

COCKTAILS

SIGNATURE CRAFT COCKTAILS

Double Entendre Martini 11

Zyr Vodka, Sonoma-Cutrer Rosé, Champagne, Fresh Lime Juice, Cotton Candy, Magic!

Blood Orange Margarita 11

El Jimador Tequila, Fresh Lime Juice, Agave Nectar, Blood Orange Juice

Cucumber Cup 11

Sobieski Vodka, Cucumber Juice, Agave Nectar, Lime Juice

The Elixir 11

Cruzan Coconut Rum, Pom Juice, Coconut Water, Mint Simple Syrup

Lavender Mule 11

Zyr Vodka, Fresh Lime Juice, Lavender Agave, Ginger Beer

Floating Yoda 12

Finlandia Vodka, Leopold French Press, Cream, Mint Ice Cream

BOURBON AND WHISKEY FUN

Smoking Gun 14

Maple Old Fashioned

Mac Daddy 11

Woodford Reserve, Fresh Lemon Juice, Agave Nectar, Lavender Oil

Manhattan Moon 11

Maker's Mark Bourbon, Red Wine, Simple Syrup

You're My Boy Blue! 11

Woodford Double Oak Bourbon, Blueberries, Fresh Lemon Juice, Agave Nectar

Bite The Bullet 11

Maker's 46 Bourbon, Aperol, Fiorente Elderflower, Fresh Lemon Juice

Elder Fashioned 11

Larceny Bourbon, Fiorente Elderflower, Angostura Bitters

Whiskey 63 10

Gentleman Jack Whiskey, Fresh Lime Juice, Ginger Beer

WINE SLUSHIES! \$11

Blackberry

Black Cherry Rum, Red Vino, Fresh Blackberries, Orange, Agave Nectar Raspberry

Raspberry

Korbel Rosé, Fresh Raspberries, Simple Syrup, Chocolate Ganache Whip

Mango

Perfect Marriage of Moscato, Mango, and Black Cherry Rum

THE CLASSICS

Old Fashioned 11

B&B Knob Creek Single Barrel, Simple Syrup, Angostura Bitters

Manhattan 11

Woodford Reserve Rye, Noilly Prat Vermouth, Fee Brother's Cherry Bitters

Whiskey Sour 11

Jack Single Barrel Whiskey, Fresh Lemon Juice, Simple Syrup

Sazerac 12

Basil Hayden's Dark Rye Whiskey, Remy 1738 Cognac, House Made Simple Syrup, Peychaud's and Angostura Bitters.



BEER LIST

DRAFTS

Clown Shoes, Mango Kolsch American Kolsch, MA - 7.5%	7	2 Towns, Pineapple Cider Cider, OR-5%	7
Millstream, Nordic Pils American Pilsner, IA - 4.5%	7	Sierra Nevada, Wild Little Thing American Wild Ale, CO - 6.2%	7
War Pigs, Foggy Geezer American IPA, Denmark-6.8%	7	Castle Danger, Cream Ale Cream Ale, MN-5.5%	7
Alesmith, Nut Brown Brown Ale, CA - 5%	7	*Dogfish Head, 120 Minute IPA American Imperial IPA, DE - 18% *10oz Pour. Limit 2 per guest.	9
Bear Republic, Thru the Haze IPA, CA - 6%	8	Beaver Island, Tangerine Wheat American Wheat- MN-4.5%	7
10 Barrel, Raspberry Crush Berliner Weisse, OR- 6.5%	7	Beaver Island, Mango Cream Cream Ale, MN-4.5%	7
Loon Juice, Honeycrisp Hard Apple Cider, MN - 6.8%	6.5	Coronado, Orange Ave Wit Belgian Witbier, CA - 5.2%	7
Pipeworks, Infinite Citra American Citrus IPA, IL-7.3%	7	Anheuser-Busch, Michelob Golden Lt American Light Lager, MO-4.1%	5
Fair State, Mirror Universe Hazy IPA, MN - 7%	7	Lupulin, Hooey Hazy IPA, MN - 6.2%	7
Ska, Pink Vapor American Wild Ale Sour Beer, CO-5.1%	7	MillerCoors, Coors Light American Light Lager, CO - 4.2%	5
Left Hand, Nitro Stout Milk Stout, CO-6%	7	Bent Paddle, Bent Hop Golden IPA, MN-6.2%	7
Bells, Oberon Wheat Ale, MI - 5.8%	7	Belching Beaver, Peanut Butter Stout Milk Stout, CA - 5.3%	7.5
Summit, EPA Extra Pale Ale, MN - 5.2%	7	Lift Bridge, Mango Blonde American Blonde Ale, MN-4.6	7.5
Almanac, Boost Coffee Stout American Imperial Stout, CA-9%	8	Barrel Aged Rotator #1 (Ask Server for Details)	8.5
Fulton, Lonely Blonde Blonde Ale, MN - 4.8%	7	Barrel Aged Rotator #2 (Ask Server for Details)	8.5

BEER LIST

GLASS OR ALUMINUM

Coors Light	5
Michelob Golden Light	5
Miller Lite	5
Bud Light	5
Miller High Life	5
Michelob Ultra	5
Corona	6
Grain Belt Nordeast	5
Grain Belt Premium	5
Goose Island 312	6
White Claw (Black Cherry, Raspberry, Grapefruit, Lime & Mango)	6
Stone Buenaveza (Salt & Lime Lager)	6

BUDDY CANS

Pabst Blue Ribbon	5
Hamm's	5
Surly Furious	7
Fulton 300	7
Elysian Day Glow IPA	7
Bells 2 Hearted	7
Lupulin Fashion Mullet	7
Indeed Mexican Honey (Imperial Lager)	7