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Rochester, MN 55902  
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Join our e-club at  
[www.oldebrickhousemn.com](http://www.oldebrickhousemn.com)



"THERE ARE NO STRANGERS HERE ;  
only friends you haven't yet met."  
-William Butler Yeats

## salads

add grilled chicken · 4

add salmon\* · 5

### House Salad 5 small / 8 regular

House greens, radish, hard-boiled egg, cucumbers, croutons and citrus balsamic.

### Fresh Garden Salad 5 small / 8 regular

House greens topped with fresh tomato, cucumbers, cheese, onions and croutons. Served with choice of dressing.

### Kilkenny Chopped Caesar 8 small / 14 regular

Shredded Romaine, bacon, hard-boiled egg, parmesan, croutons and Caesar dressing.

### Beet & Goat Cheese 14

House greens tossed in our signature citrus balsamic. Topped with chilled roasted beets, walnuts, raisins and goat cheese.

### Grains & Fruit 16

Quinoa blend, house greens, tomatoes, mozzarella, fresh basil, capers and seasonal fruit drizzled with cilantro lime vinaigrette.

### Olive, Fruit & Feta 16

Mixed greens topped with raspberries, mangos, gourmet-soaked olives and feta cheese drizzled with cilantro lime vinaigrette.

### Canyon Chicken Salad 15

Crispy chicken, chopped Romaine, tomato, avocado, hard-boiled egg and bacon tossed in house-made honey mustard vinaigrette.

### Fajita Chicken Salad 15

Grilled fajita chicken breast, peppers, onions and roasted corn on top of crisp romaine with pecan smoked bacon, cheddar jack cheese, tomatoes, black beans and chipotle ranch.

## TRADITIONAL FARE

Add a garden salad or cup of soup 4

### Guinness Fish & Chips\* 17

A heaping portion of Guinness beer-battered cod, fried golden brown. Served with pub chips, house tartar aioli, broccoli slaw and Brick House Sauce.

### Bangers & Mashed 14

Jumbo bangers, grilled over a bed of champ potatoes and topped with our Guinness gravy and creamed cabbage. Served with a side of smashed peas.

### Corned Beef & Cabbage 18

Slow roasted corned beef over a bed of creamed cabbage topped with maritime cream sauce. Served with roasted potatoes, carrots and a side of smashed peas.

### Shepherd's Pie 13

Ground chuck and vegetables slowly cooked in our rich gravy, topped with champ potatoes, and baked golden brown. Served with a side of creamed cabbage, ciabatta bread and Kerrygold Butter.

### Celtic Meatloaf 15

Seared house-made meatloaf on a heaping bed of champ potatoes. Topped with creamed cabbage, Guinness gravy and onion straws. Served with a side of smashed peas.

## STARTERS

### Perrystown Pretzels 10

Three jumbo pretzels buttered, baked and sprinkled with sea salt. Served with Guinness cheese sauce and house-made mustard sauce.

### Brick House Wings 13

Fried wings tossed with your choice of sauce or dry rub. Served with carrots, celery and choice of house-made blue cheese or ranch. Finished off on the grill.

**Sauces Include:** *Irish Honey, Jameson BBQ, Buffalo or Sweet Chili*

**Dry Rubs Include:** *Original, Habanero or Jalapeño*

### Cork County Mussels\* 14

One pound\*\* of mussels cooked in our Harp root vegetable cream sauce. Served with grilled ciabatta.

### Battered Shots 12

All white meat chicken Guinness battered and fried golden brown. Served with pub chips, sweet chili sauce and Brick House Sauce.

### Reuben Wonton Rolls 12

Three fried jumbo wonton rolls filled with corned beef, swiss cheese, sauerkraut and cream cheese. Served with our signature Dublin sauce.

### Goat Cheese Bruschetta 11

Sliced and grilled ciabatta bread served with fresh herb tomato relish, fresh house greens and goat cheese.

## SOUPS

### Seafood Chowder\*

An assortment of fresh seafood, cooked in a house-made root vegetable and fresh herb cream chowder. Served with oyster crackers. Cocks served with ciabatta bread and Kerrygold butter.

cup 6 · crock 8

### Hearty Guinness Stew

Slow roasted, cubed sirloin simmered in our house-made Guinness gravy loaded with vegetables and potatoes. Cocks served with ciabatta bread and Kerrygold butter.

cup 6 · crock 8

## SWEETS

### Bread Pudding 6

Topped with whiskey caramel and whipped cream. Served a la mode.

### Bailey's Cheesecake 6

Topped with whipped cream and candied pecans.

**Add our delicious ciabatta bread to any meal!**

½ loaf ciabatta bread with 1 pack of Kerrygold butter - 1.50

full loaf ciabatta bread with 2 packs of Kerrygold butter - 3

\* FOOD WARNING: State food safety agencies advise that eating raw or undercooked meat, poultry, eggs or seafood poses a health risk to everyone, but especially to the elderly, children under 4, pregnant women and other highly susceptible individuals with compromised immune systems.

\*\* pre-cooked weight, not exact. Weights and portions can vary based on preparation and cooking.

\*\*\* prices subject to change without notice

## BURGERS

*Served with your choice of pub chips or beer battered fries.  
All burgers served with Brick House Sauce.*

### Brown Sugar Brick House Burger\* 15

Fresh Angus burger topped with brown sugar bacon, cheddar cheese and Dublin sauce.

### Jameson Burger\* 14

Fresh Angus burger topped with winey mushrooms, Swiss cheese, fried onion straws and Jameson BBQ sauce.

### Black & Blue Burger\* 11.50

Fresh Angus burger blackened with Cajun seasonings, topped with blue cheese and onion straws.

### Blarney Burger\* 12.50

Fresh Angus burger topped with Swiss cheese, corned beef, sauerkraut and Dublin Sauce.

### Traditional Burger\*

Fresh Angus burger\* 11  
add Cheese 1  
add Bacon 2

## sandwiches

*Served with your choice of pub chips or beer battered fries.  
All sandwiches served with Brick House Sauce.*

### Classic Reuben 15

Hefty portion of corned beef on rye with Swiss cheese, sauerkraut and topped with Dublin sauce. Served with house-made broccoli slaw.

### Guinness Cheese Steak Sandwich 15

Hand-sliced prime rib on New England brioche topped with winey mushrooms, fried onion straws and Guinness cheese sauce.

### Fish Tacos\* 13

Three flour tortillas filled with your choice of broiled or fried cod. Topped with broccoli slaw, fresh tomato relish, house greens and house tartar aioli.

### Nashville Hot Chicken Sandwich 14

Hand breaded fried chicken tossed in our Nashville Hot sauce and served on a toasted brioche with shredded romaine, mayo and pickles.

## pastas

Substitute gluten-friendly penne noodles – add 2

Add a garden salad or cup of soup 4

*Grilled ciabatta bread served with each pasta entree*

### Brickhouse Baked Pasta 16

Capellini pasta, grilled chicken, bacon and sautéed mushrooms, tossed in Dijon-Honey mustard or maritime sauce. Topped with cheddar jack and mozzarella cheeses. Baked to golden brown.

### Chicken Piccata 18

Lightly breaded and pan-fried chicken over maritime linguini. Topped with lemon caper cream sauce and served with chef's vegetable.

### Nashville Mac & Cheese 14

Macaroni noodles tossed in a blend of bacon bits, smoked gouda, parmesan, mozzarella and cheddar jack cheeses. Topped with fried chicken bites tossed in Nashville Hot sauce and topped with toasted bread crumbs and green onions.

### The Mediterranean 14

Sundried tomatoes, seared spinach, roasted artichokes, Jameson soaked onions, grilled red peppers, feta cheese, tossed with linguini and a lemon oil wine sauce.

add grilled chicken · 4

add salmon\* · 5

## land entrées

Add a garden salad or cup of soup 4

### Flat Iron & Winey Mushrooms\* 18

Pan seared flat iron, topped with winey mushrooms and Jameson seared onions. Served over champ potatoes and chef's vegetables.

### Chicken Connemara 16

Lightly breaded 6oz\*\* chicken breast stuffed with cilantro, Swiss cheese, and ham. Topped with maritime cream sauce. Served with champ potatoes, chef's vegetables and a side of smashed peas.

## sea entrées

Add a garden salad or cup of soup 4

### Pecan Bronzed Salmon\* 23

Pecan encrusted fresh salmon, baked, served over a bed of champ potatoes topped with maritime sauce. Served with chef's vegetables and a side of smashed peas.

## BOWLS

### Chicken Sesame Bowl 10

Udon noodles tossed in grilled chicken, carrots, bean sprouts, green peppers, radish, egg, cilantro and Japanese dressing. Drizzled with sesame sauce and topped with green onion.

## available sides 4

Beer Battered Fries	Pub Chips
Creamed Cabbage	Smashed Peas
Champ Potatoes	Broccoli Slaw
Maritime Linguini	Chef's Vegetable
Sweet Potato Fries	

## house wine

*available by the bottle - 23*

*Cabernet Sauvignon, Silver Gate, California*

*Pinot Noir, Silver Gate, California*

*Merlot, Silver Gate, California*

*Chardonnay, Silver Gate, California*

*Pinot Grigio, Silver Gate, California*

*Sauvignon Blanc, Overstone*

*Moscato, Piquitos*

## BEER

*available by the bottle or can*

Guinness	5
Guinness Blonde	5
Smithwicks	5
Harp	5
Strongbow	5
Bass	5
Killian's	5
Finnegans (can)	5
Magners (can)	5
Michelob Golden Light	4

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