



REUBEN WONTON ROLLS



“There are no strangers here; only friends you haven’t yet met.”

– WILLIAM BUTLER YEATS

APPETIZERS

Perrystown Pretzels | 11

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

Scotch Eggs | 12

Two hard boiled eggs wrapped in our signature blend of pork sausage. Fried and served with our house-made mustard sauce.

Spinach & Artichoke Dip | 13

House-made spinach and artichoke dip topped with mozzarella and baked to perfection. Garnished with fresh tomatoes and served with toasted ciabatta bread.

Cork County Mussels | 15

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

Reuben Wonton Rolls | 13

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

Goat Cheese Bruschetta | 13

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

Shrimp Scampi Skillet* | 13

6 shrimp baked to perfection in our house-made creamy scampi sauce. Served with ciabatta bread.

Brickhouse Wings | 15

Fried wings tossed in your choice of sauce and then grilled. Served with carrots, celery and house made blue cheese and ranch.

SAUCES: Jameson BBQ, Buffalo, Sweet Chili, or Dry Rub

TRADITIONAL FARE

Add a side 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 tarter aioli, broccoli slaw and Brick House.

Bangers & Mashed | 16

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 | 19

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 | 15

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 with Kerrygold Butter.

Celtic Meatloaf | 16

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.

Dick Titus Commercial | 17

Shaved ribeye and Swiss cheese layered between grilled sourdough. Served on champ potatoes and smothered with our Guinness gravy.



CELTIC MEATLOAF

LAND & SEA ENTRÉES

Add a side salad or cup of soup | 4

Flat Iron & Winey Mushrooms* | 25

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

Ribeye Steak* | 35

14oz** hand-cut aged USDA Choice bone-in ribeye steak, topped with herb butter and winey mushrooms. Served with champ potatoes and chef’s vegetable.

Black and blue · Add 2

Add four shrimp · Add 6

Tenderloin* | 32

A 6oz Aged and house seasoned fresh cut tenderloin pan seared with garlic butter. Served over a bed of wild rice pilaf and chef’s vegetables, topped with Guinness mushroom gravy and Boursin butter.

Black and blue · Add 2

Add four shrimp · Add 6



BLACKENED MAHI MAHI

Chicken Connemara | 19

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.

Pecan Bronzed Salmon* | 26

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.

Stuffed Salmon* | 26

Fresh salmon stuffed with spinach and artichoke herb cream cheese, oven roasted and served on a bed of citrus herb risotto and chef’s vegetables.

Blackened Mahi Mahi* | 25

Blackened Mahi Mahi served over a roasted red pepper risotto. Topped with mango and strawberry chimichurri and maritime sauce.

Pan-Seared Tuna* | 23

Marinated sesame encrusted tuna, served with risotto cakes, topped with sundried tomato cream and served over balsamic greens.

Tuna served rare unless otherwise specified

Brickhouse Pasta | 18

Linguini noodles, smoked chicken, bacon and sautéed mushrooms, tossed in Dijon-Honey mustard or maritime sauce. Topped with cheddar jack and mozzarella cheese. Baked to golden brown.

Classic Meat Sauce Bolognese | 17

Slow roasted root vegetables with a blend of pork & beef sautéed in red wine, vegetable stock and tomato ragu over a bed of linguini.

Chicken or Shrimp Piccata* | 19

Lightly breaded and pan-fried chicken or six sautéed jumbo shrimp over maritime linguini. Topped with lemon caper cream sauce and served with chef’s vegetable.

Shrimp Scampi* | 20

Linguini noodles tossed in creamy house-made scampi sauce. Topped with six shrimp, tomatoes and parmesan.

Nashville Mac & Cheese | 17

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.

* 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.

SIDES 4

Pub Chips
Beer Battered Fries
Smashed Peas

Creamed Cabbage
Wild Rice Pilaf
Champ Potatoes
Broccoli Slaw

SIGNATURE SIDES 6

Maritime Linguini
Chef's Vegetables
Sweet Potato Fries

Add additional ciabatta bread to any meal!

Half loaf | 1.50
Served warm with a side of Kerrygold Irish Butter.

Full loaf | 3
Served warm with a side of Kerrygold Irish Butter.

SALADS

ADD CHICKEN | 4

ADD FOUR JUMPO SHRIMP* OR SALMON* | 6

Served with ciabatta bread and Kerrygold Irish Butter.

Brick House Balsamic | 9

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

Kilkenny Chopped Caesar | Small 7 | Large 13

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

Beet & Goat Cheese | 15

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

Olive, Fruit & Feta | 15

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

Avocado and Chicken Salad | 16

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

SOUPS

CUP 6 | CROCK 8

Cups served with oyster crackers

Crocks served with ciabatta bread and Kerrygold Irish Butter

Seafood Chowder*

An assortment of fresh seafood, cooked in a house-made root vegetable and fresh herb cream chowder.

Hearty Guinness Stew

Slow roasted, cubed sirloin simmered in our house-made Guinness gravy loaded with vegetables and potatoes.



BURGERS, SANDWICHES & TACOS

Served with Brick House Sauce and your choice of pub chips or beer battered fries.

Make it a double fresh ground chuck burger or substitute an Impossible Burger or Chicken Breast for an additional 2.50.

Classic Reuben | 17

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

Brown Sugar Brick House Burger* | 15

Fresh ground chuck, topped with brown sugar bacon, cheddar cheese and Dublin sauce.

Jameson Burger* | 15

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

Avocado Chicken Bacon Ranch* | 16

Grilled chicken breast topped with Swiss cheese, bacon, romaine, tomato and avocado. Topped with ranch and served on a ciabatta bun.

Traditional Burger* | 13

Add cheese 1 | Add bacon 2

Guinness Prime Rib Cheese Steak | 17

Sliced prime rib on toasted ciabatta topped with winey mushrooms, fried onion straws and Guinness cheese sauce.

Fish Tacos* | 16

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.



SWEETS

Bread Pudding | 8

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

Bailey's Cheesecake | 8

Topped with whipped cream and candied pecans.

SIGNATURE DRINKS

WHISKEY SOUR 9
BRICK HOUSE IRISH COFFEE 9
JAMESON MULE 8
BLACKBERRY REDEMPTION 10
MANHATTAN 9
FRENCH 75 13
SERVED WITH 187ML PROSECCO
100 YEAR OLD CIGAR 11
BLOODY BANGER 13
CAN-CAN 9
SIDE CAR 10

— OLD FASHIONED —

BRICK HOUSE 9
BACON BOURBON 9
JAMESON ORANGE 9
PB & J 9

WINE

AVAILABLE BY GLASS OR BOTTLE

— HOUSE —

GLASS 7 | BOTTLE 23

Silver Gate, California

Cabernet Sauvignon

Overstone Sauv Blanc

Pinot Noir

Merlot

Chardonnay

Pinot Grigio

Moscato, Piquitos

— WHITES —

CHARDONNAY

Jams Cellars Butter, California 40

Joel Gott Unoaked, California 46

PINOT GRIGIO

Hess Select, California 9 | 32

SAUVIGNON BLANC

Kim Crawford, Marlborough, New Zealand 46

OTHER WHITES

Riesling, Chateau Ste Michelle, Columbia Valley, Washington 29

Ask your server about the seasonal Rose

available by the bottle

— REDS —

CABERNET SAUVIGNON

Kenwood, California 10 | 36

Justin Cabernet, Paso Robles, California 60

MERLOT

H3, Horse Heaven Hills AVA, Washington 9 | 36

PINOT NOIR

En Route, Russian River, California 85

ZINFANDEL

7 Deadly Zins, Lodi AVA, California 9 | 38

The Federalist, Bourbon Barrel Aged, Mendocino, California 56

ITALIAN & SPANISH

Chianti, Davinci, Italy 38

Castiglion Del Bosco, Brunello di Montalcino, Tuscany, Italy 146

OTHER REDS

Apothic Dark, California 29

Dona Paula Estate, Malbec, Mendoza, Argentina 36

— SPARKLING —

Castello del Poggio 187ml 10

Silver Gate, California 23

Pol Roger, Champagne 146

Check out our extensive Bourbon, Scotch, and Rye Whiskey selection.



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507.779.7690

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