



REUBEN WONTON ROLLS



LUNCH MENU

AVAILABLE MON-FRI 11AM-3PM

STARTERS

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.

Scotch Eggs | 12

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

Perrystown Pretzels | 12

Three jumbo pretzels buttered, baked, and sprinkled with sea salt. Served with Guinness cheese sauce & 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.

WEE SALADS

ADD GRILLED TOFU, GRILLED CHICKEN, SALMON* OR SHRIMP* 7
Served with ciabatta bread and Kerrygold Irish Butter.

Starter House Salad | 7

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

Fresh Garden Salad | 7

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

Beet & Goat Cheese | 10

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

Kilkenny Chopped Caesar | 7

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

Fajita Salad | 11

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

Citrus Chicken Salad | 11

Mixed greens, chicken, mandarin oranges, roasted peppers, avocado and citrus balsamic.

Olive, Fruit & Feta | 10

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

TRADITIONAL FARE

ADD A GARDEN SALAD OR CUP OF SOUP 4

Guinness Fish & Chips* | 19

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

Celtic Meatloaf | 17.50

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

Dick Titus Commercial | 18

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

Bangers & Mashed | 17.50

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

Shepherd's Pie | 15

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

Corned Beef & Cabbage | 22

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

SANDWICHES

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

Classic Reuben | 16.50

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 | 19

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

Nashville Hot Chicken Sandwich | 15.50

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

Chicken Bacon Ranch Avocado Sandwich | 17

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

Cork County Mussels* | 15.50

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

Shepherd's Pie Poutine | 12

Pub chips smothered in our house-made Shepherd's Pie, gouda cheese and white cheddar curds, drizzled with Guinness gravy. Topped with green onion and served with a side of sour cream.

Brick House Wings | 16.50

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

SAUCES: Jameson BBQ, Buffalo or Sweet Chili

DRY RUBS: Original, Habanero or Jalapeño

Goat Cheese Bruschetta | 13

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

OBH Chicken Tenders | 14

All white meat chicken, battered and fried golden brown. Served with sweet chili chipotle mustard and pub chips.

SOUPS

CUP 6 | CROCK 9

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.

CELTIC MEATLOAF



BURGERS

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.

Brown Sugar Brick House Burger* | 16.50

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

Jalapeno Cheddar Burger | 15.50

A blend of fresh ground chuck, jalapenos and cheddar cheese, slow smoked. Topped with cheddar cheese, Jameson onions, arugula and chipotle mayo, and served on a pretzel bun.

Black & Blue Burger* | 14.50

Fresh ground chuck, blackened with Cajun seasonings, topped with blue cheese and onion straws.

Jameson Burger* | 16.50

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

Bruschetta Burger* | 14.50

Fresh ground chuck burger topped with tomatoes, fresh mozzarella, arugula tossed in balsamic and fresh basil. Served on a pretzel bun.

Traditional Burger* | 13

Add cheese 1
Add bacon 2.50

* FOOD WARNING: consuming these items raw or undercooked may increase your risk of foodborne illness, especially if you have certain medical conditions.
** pre-cooked weight, not exact. Weights and portions can vary based on preparation and cooking. *** prices subject to change without notice

A 2.99% merchant fee will be added to credit card transactions. This merchant fee will be waived on cash, debit card, and gift card transactions

SIDES 4

Creamed Cabbage
Smashed Peas
Champ Potatoes
Broccoli Slaw
Beer Battered Fries
Pub Chips

SIGNATURE SIDES 6

Chef's Vegetable
Maritime Linguini
Sweet Potato Fries

Add additional
ciabatta bread
to any meal!

Half loaf | 2

Served warm with a side of Kerrygold Irish Butter.

Full loaf | 3.50

Served warm with a side of Kerrygold Irish Butter.

TACOS

SUBSTITUTE GRILLED TOFU FOR 2

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

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.

Chicken Tacos | 14

Three flour tortillas filled with seasoned fried chicken, Japanese dressing, tossed mixed greens, cilantro and red onion. Drizzled with sesame sauce and chipotle mayo.

LAND & SEA ENTRÉES

ADD A GARDEN SALAD OR CUP OF SOUP 4

Tenderloin | 32

Aged and house seasoned fresh cut tenderloin pan seared with garlic butter. Served over champ potatoes, topped with Guinness mushroom gravy and Boursin butter.

Flat Iron & Winey Mushrooms* | 26

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

Pecan Bronzed Salmon* | 26

Pecan encrusted fresh salmon drizzled with lemon honey, baked to perfection, and topped with maritime sauce. Served with a side of smashed peas and chef's vegetable.

Pan-Seared Tuna* | 22

Marinated sesame encrusted tuna, served with risotto cakes, topped with sundried tomato cream sauce and served over balsamic greens. Served with a side of soy sauce. Tuna served rare unless otherwise specified.



FLAT IRON & WINEY MUSHROOMS

PASTA/BOWLS

SUBSTITUTE GLUTEN FRIENDLY NOODLES 2

ADD A GARDEN SALAD OR CUP OF SOUP 4

Chicken Piccata* | 19.50

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

Curry Noodle Bowl | 15

House curry tossed with rice noodles, shaved carrots, bean sprouts, radish and cilantro. Topped with crispy rice noodles and green onion.

Add grilled tofu, grilled chicken, salmon* or shrimp* 7

Baked Chicken Pasta | 22

Bacon, asparagus, and linguini tossed with maritime sauce, topped with crispy chicken and baked to perfection with melted mozzarella. Garnished with sundried tomatoes and cilantro.

Nashville Mac & Cheese | 18

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 | 15

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

Add grilled tofu, grilled chicken, salmon* or shrimp* 7

Sesame Bowls | 14

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

Add grilled tofu, grilled chicken, salmon* or shrimp* 7

Brick House Baked Pasta | 21

Capellini pasta, smoked chicken, bacon and sautéed mushrooms, tossed in maritime sauce. Topped with cheddar jack and mozzarella cheeses. Baked to golden brown.



BREAD PUDDING

SWEETS

Crème Brûlée | 8

Garnished with seasonal herb and fresh fruit.

Baileys Cheesecake | 9

Topped with whipped cream and candied pecans.

Bread Pudding | 9

Topped with Jameson whiskey caramel sauce and finished with whipped cream. Served ala mode.

SIDES 4

Creamed Cabbage
Smashed Peas
Champ Potatoes
Broccoli Slaw
Beer Battered Fries
Pub Chips

SIGNATURE SIDES 6

Maritime Linguini
Sweet Potato Fries
Chef's Vegetable

Add additional ciabatta bread to any meal!

Half loaf | 2

Served warm with a side of Kerrygold Irish Butter.

Full loaf | 3.50

Served warm with a side of Kerrygold Irish Butter.



WHISKEY SOUR

SIGNATURE DRINKS

BRICK HOUSE IRISH COFFEE 10
BRICK HOUSE OLD FASHIONED 11
WHISKEY SOUR* 10
JAMESON MULE 10
CRANBERRY LONDON MULE 10
BLACKBERRY REDEMPTION 10
ST GERMAIN CHAMPAGNE 14
CAN-CAN 11
SIDE CAR 11
THE 100 YEAR OLD CIGAR 12
BLOODY BANGER 14

WINE

AVAILABLE BY GLASS OR BOTTLE

— HOUSE —

GLASS 7 | BOTTLE 23

Silver Gate, California

Cabernet Sauvignon

Pinot Noir

Merlot

Chardonnay

Pinot Grigio

Sauvignon Blanc, Overstone

Moscato, Piquitos

— WHITES —

PINOT GRIGIO

Hess Select 9 | 32

CHARDONNAY

Joel Gott Unoaked 12 | 46

SAUVIGNON BLANC

Loveblock by Kim Crawford 14 | 52

RIESLING

Chataeu Ste Michelle 7 | 29

PROSECCO

Zonin 12 (split)

— REDS —

CABERNET SAUVIGNON

Justin 14 | 52

MERLOT

H3 9 | 36

PINOT NOIR

Kenwood 8 | 30

ZINFANDEL

7 Deadly Zins 9 | 38

CHIANTI

Davinci 10 | 38

BLEND

Apothic Dark 7 | 29



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