

**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.

OBH CHICKEN TENDERS | 14

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

REUBEN STUFFED PRETZELS | 14

Three jumbo pretzels stuffed with our signature Reuben cream cheese mix. Buttered, sprinkled with sea salt, and baked to perfection. Served with Dublin sauce and 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.

PORK BELLY | 15

Crispy pork belly tossed in sweet chili sauce, served on a bed of mixed greens, and topped with scallions.

BRICKHOUSE WINGS | 15

Fried wings tossed in your choice of sauce and then grilled. Served with carrots, celery and your choice of ranch or house-made blue cheese.
SAUCES: Jameson BBQ, Buffalo, Sweet Chili, Nashville or Dry Rub



TRADITIONAL FARE

ADD A SIDE GARDEN SALAD, SIDE HOUSE SALAD OR CUP OF SOUP | 4

ADD A SIDE BEET & GOAT CHEESE SALAD OR SIDE CAESAR SALAD | 6

BANGERS & MASHED | 16

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

SHEPHERD'S PIE | 15

Ground chuck, carrots, onions, and peas slowly cooked in our house-made gravy, topped with champ potatoes, and baked to perfection. Served with a side of creamed cabbage, ciabatta bread and whipped butter.

GUINNESS FISH & CHIPS* | 17.50

Two Guinness beer-battered cod fillets, fried golden brown. Served with pub chips, house tartar aioli, broccoli slaw, lemon, and Brick House sauce.

CELTIC MEATLOAF | 16

Sear 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.

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 smashed peas.

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

Grilled ciabatta bread served with herb tomato relish, house greens, and goat cheese.

MEATLOAF NACHOS | 13

Fried wonton chips layered with Guinness cheese sauce and house-made meatloaf topped with tomato relish, jalapenos, scallions, and chipotle mayo. Served with a side of sour cream.

CORK COUNTY MUSSELS* | 15

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



LAND & SEA ENTRÉES

ADD A SIDE GARDEN SALAD, SIDE HOUSE SALAD OR CUP OF SOUP | 4

ADD A SIDE BEET & GOAT CHEESE SALAD OR SIDE CAESAR SALAD | 6

FLAT IRON & WINEY MUSHROOMS* | 25

Pan seared flat iron steak, topped with winey mushrooms and Jameson smoked onions. Served over champ potatoes and chef's vegetables.
Black and blue · Add 2 | Add four shrimp* · Add 7

RIBEYE STEAK* | 35

14oz**hand-cut aged USDA Choice ribeye grilled to perfection, topped with herb butter and winey mushrooms. Served over champ potatoes and chef's vegetables.
Black and blue · Add 2 | Add four shrimp* · Add 7

LAMB LOIN | 25

Marinated and grilled to perfection lamb loin, served over a bed of champ potatoes, grilled asparagus, and roasted carrots.
Served medium rare, unless specified
Add mushroom demiglace · Add 1

PECAN BRONZED SALMON* | 26

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

BLACKENED MAHI MAHI* | 26

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

STUFFED SALMON* | 26

Salmon stuffed with spinach and artichoke herb cream cheese. Served on a bed of citrus herb risotto and chef's vegetables.

PAN-SEARED TUNA* | 19

Marinated sesame encrusted tuna, served with risotto cakes, topped with sundried tomato cream sauce and served over balsamic greens. All drizzled with a balsamic glaze.
Served rare, unless specified

BRICKHOUSE PASTA | 18

Linguini noodles, smoked chicken, bacon, and winey mushrooms, tossed in your choice of dijon-honey mustard or maritime sauce. Topped with cheddar-jack and mozzarella cheese, all baked golden brown

LAMB STROGANOFF | 18

Shaved lamb sautéed with winey mushrooms, onion, and garlic. Tossed with linguini, house-made stroganoff sauce, topped with sour cream and served with grilled ciabatta.

CHICKEN PICCATA | 19

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

NASHVILLE HOT MAC & CHEESE | 17

Macaroni noodles tossed in a blend of bacon, smoked gouda, mozzarella, and cheddar-jack cheeses. Topped with crispy Nashville Hot chicken and topped with toasted bread crumbs and scallions.

* 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.

SALADS

Served with ciabatta bread and whipped butter.

ADD CHICKEN | 6

ADD FOUR JUMBO SHRIMP*, SESAME ENCRUSTED TUNA*, OR SALMON* | 7

BRICK HOUSE BALSAMIC | SMALL 7 | LARGE 13

Mixed greens tossed in citrus balsamic vinaigrette, topped with egg, cucumber, radish, and croutons.

KILKENNY CHOPPED CAESAR | SMALL 7 | LARGE 13

Romaine tossed in Caesar dressing, topped with egg, bacon, parmesan cheese, and croutons.

BEET & GOAT CHEESE | SMALL 9 | LARGE 16

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

BLACKBERRY | SMALL 8 | LARGE 14

Mixed greens tossed in poppyseed dressing, topped with blackberries, mangos, strawberries, candied pecans, and bacon.

BUFFALO CHICKEN | SMALL 9 | LARGE 16

Romaine tossed in ranch, crispy buffalo chicken, blue cheese, tomatoes, and red onion.



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

CRISPY CHICKEN WRAP | 14

Crispy chicken, bacon, tomato, cheddar-jack cheese, romaine, and ranch all wrapped up in an herb tortilla.

BROWN SUGAR BRICK HOUSE BURGER* | 15

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

PORK BELLY BURGER* | 16

Fresh ground chuck topped with crispy pork belly, Jameson BBQ, cheddar cheese, onion straws, and chipotle mayo.

JAMESON BURGER* | 15

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

TRADITIONAL BURGER* | 13

Add cheese 1 | Add bacon 2.50

Additional toppings available for additional charge. mushrooms, raw onions, sauteed onions, jalapenos, avocado, egg, mayonnaise, lettuce, tomato

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.

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.

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.

NASHVILLE HOT CHICKEN TACOS | 15.50

Three flour tortillas filled with Nashville Hot crispy chicken, tomato, red onion, pickles, romaine, and chipotle mayo.

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SWEETS

BREAD PUDDING | 8.50

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

BAILEY'S CHEESECAKE | 8.50

Topped with whipped cream and candied pecans.

SEASONAL SWEET

Please ask your server about our seasonal sweet

WET YOUR WHISTLE



Check out our over 200 Irish, Bourbon Scotch, and Rye Whiskey selection!

SIGNATURE DRINKS

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

OLD FASHIONED

BRICK HOUSE 9
SMOKED 11
BACON BOURBON 9
JAMESON ORANGE 9
PB & J 9

WINE

HOUSE

GLASS 7 | BOTTLE 23
Three Thieves, California
Cabernet Sauvignon
Pinot Noir
Chardonnay
Pinot Grigio
Moscato, Piquitos

WHITE

PINOT GRIGIO
Hess Select, California 9 | 32
CHARDONNAY
Joel Gott Unoaked, California 9 | 32
Jam Cellars Butter, California 11 | 40
SAUVIGNON BLANC
The Crossings, New Zealand 9 | 32
RIESLING
Chataeu Ste Michelle, Washington 8 | 29

RED

CABERNET SAUVIGNON
Justin, California 14 | 50
Hess Shirrtail, North Coast 10 | 36
MERLOT
Ménage à Trois 9 | 32
PINOT NOIR
Meiomi, California 9 | 32
ZINFANDEL
The Federalist, Bourbon Barrel Aged,
Mendocino 9 | 32
MALBEC
Dona Paula, Estate, Argentina 9 | 32
RED BLEND
Honest, The Federalist,
North Coast 10 | 38

TAP BEER

ANGRY ORCHARD, CIDER
BELLS TWO HEARTED, IPA
BLAKES CIDER, ROTATING
BLUE MOON, BELGIAN
BUSCH LIGHT, LAGER
FINNEGANS, AMBER
GUINNESS, STOUT
HARP, LAGER
HOOEY, HAZY IPA
MILLER LITE, LAGER
SMITHWICKS, RED ALE
STELLA ARTOIS, PILSNER
SUMMIT, ROTATING
PACIFICO, PILSNER

SPARKLING

Zonin, Italy 187ml | 12
Portell, Spain | 28
Pol Roger, France | 130

SOUPS

CUP | 6 CROCK | 9

Cups served with oyster crackers.
Cocks served with oyster crackers, ciabatta bread and whipped butter.

SEAFOOD CHOWDER*

Seafood blend, carrots, onions, potatoes, rich herb cream sauce.

May contain, shrimp, calamari, baby octopus, clam meat, cuttlefish.

HEARTY GUINNESS STEW

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

SIDES

SIMPLE SIDES | 4

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

SIGNATURE SIDES | 6

Maritime Linguini
Chef's Vegetables
Sweet Potato Fries

CIABATTA BREAD

Add additional ciabatta bread to any meal!
Served warm with a side of whipped butter.

HALF LOAF | 2

FULL LOAF | 3.50



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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.

