

Smalls + Shareys

TUNA STACK GF option

sushi grade ahi, seasoned rice, avocado, cucumber, orange, microgreens, soy-citrus vin + wonton crisps. 21 ¾

SESAME CHICKEN

lightly battered chicken, sesame thai sauce, asian slaw, pickled ginger, sesame + wonton crisps. 17 ¾

PUB WINGS GF

crispy coated with veggies + house ranch dip. 19 ¾
choose 1: rosemary garlic salt | lemon pepper | buffalo | whisky bbq | sesame thai | roasted red pepper | dill pickle

CURED MEATS + CHEESE GF option

prosciutto, italian salami, house pickles, bread, bourbon-peach jam + cheese. 23 ¾
choose 2: brie, bleu, feta, grana padano.

LOADED POTATO WEDGES

crisp fried potato wedges topped with house gravy, shredded cheese, bacon, green onion + sour cream. 15 ¾
add taco beef or chicken +10

STEAMED MUSSELS GF option

white wine cream sauce + garlic toast. 23 ¾

CHIPS + DIP GF option | VG

fresh fried tortillas or wonton crisps
+ salsa fresca or avocado crema. 11 ¾

FRIES + TRUFFLE AIOLI GF | VG | V option

rosemary garlic infused salt + truffle aioli. 10 ¾

BRICKSTONE NACHOS GF | VG

fresh-fried tortillas, cheese, pickled jalapeño, cilantro, salsa fresca + lime crema. 19 ¾
add: taco beef or chicken +10 | avocado crema + 2 ½

BRUSCHETTA GF option | VG

marinated tomatoes, onion, garlic, fresh basil, parmesan, balsamic reduction + bread. 14 ¾

WAGYU GYOZA

wagyu beef dumplings in soy citrus vin, green onions, sesame, pickled ginger + soy dijon aioli. 5pc 16 ¾

add a dip +2 ½ : house gravy | truffle aioli | avocado crema

Salad + Soup

SOUP

house beef burgundy or chef's creation.
lg 13 ¾ | sm 8 ¾

GUINNESS FRENCH ONION

baked with bread and cheese. 16 ¾

GARDEN GF | VG | V

greens, tomato, cucumber, onion, radish + red wine vin.
lg 15 ¾ | sm 8 ¾

SEARED SESAME TUNA GF option

sesame crusted sushi grade ahi, greens, cucumber, radish, carrot, red pepper, microgreens, soy-citrus vin + wonton crisps. 27 ¾

SOUP, SALAD + GARLIC TOAST

house or chef's soup + house citrus feta, caesar or garden salad + garlic toast. 19 ¾ | substitute cheese toast +2

CAESAR GF option

romaine, creamy anchovy dressing, prosciutto, house croutons, fried capers + parmesan.
lg 16 ¾ | sm 9 ¾

HOUSE CITRUS FETA GF | VG | V option

greens, orange segments, feta, dried cranberries, candied walnuts, red onion + house citrus vinaigrette.
lg 16 ¾ | sm 9 ¾

dressings: house citrus, balsamic vin, red wine vin, soy-citrus vin, house ranch
add-ons: shrimp or chicken +10 | salmon +15 | garlic toast +3 | cheese toast +5

legend: GF gluten friendly | VG vegetarian | V vegan |  house favourite. Please alert your server if you have any allergies.

Steaks

Proudly serving Alberta beef, each cut is finished with brown butter and our signature steak spice, then topped with a confit garlic clove for maximum flavour.

Signature Steaks

Served with choice of ONE side and one infused salt unless otherwise specified.

STEAK SANDWICH ^{GF option} 31 ¾ (6 oz)

alberta sirloin, coleslaw, garlic toast.

SIRLOIN OSCAR ^{GF option} 38 ¾ (6 oz)

shrimp, asparagus, hollandaise + vegetables.

BLACK + BLEU SIRLOIN ^{GF} 36 ¾ (6 oz)

spicy blackened, bleu cheese, crispy onions + vegetables.

PEPPERCORN SIRLOIN 36 ¾ (6 oz)

pepper crusted, peppercorn sauce + vegetables.

Elevate your steak: oscar topping +14 | shrimp +10 | mushrooms + 6 | crispy onions +4 | bleu cheese +4 | garlic toast +3

Sauces: peppercorn sauce +4 | hollandaise +4 | chimichurri + 3 | hot horseradish + 2 ½ | red wine jus +3

chef's compound butter +3

Butcher's Block

Served with choice of TWO sides, one topper and one infused salt.

BUTCHER'S CUT STRIPLOIN ^{GF} 39 ¾ (8 oz)

TENDERLOIN ^{GF} 46 ¾ (6 oz)

RIB EYE ^{GF} 55 ¼ (12 oz)

SIRLOIN ^{GF} 35 ¾ (6 oz)

60 DAY DRY-AGED STRIPLOIN ^{GF} 96 ¾ (10 oz) **60 DAY DRY-AGED RIB EYE** ^{GF} 107 ¾ (14oz)

Toppers: crispy onions | chimichurri | bleu cheese | peppercorn sauce | hollandaise |
chef's compound butter | red wine jus | hot horseradish

Elevate your steak: oscar topping +14 | shrimp +10 | mushrooms + 6 | garlic toast +3

The Tomahawk Experience

Perfect for sharing, this colossal steak is presented on a hand-crafted walnut board, showcasing the grandeur of its impressive size and magnificent bone. *This item can take up to 1hr to prepare, but is worth the wait.

Served with choice of FOUR sides, one topper and one infused salt unless otherwise specified.

60 DAY DRY-AGED TOMAHAWK ^{GF} 178 ¾ (32 oz)

infused salts: whisky, rosemary garlic, red wine

sides: salad: house citrus feta, caesar, garden | soup | fries | garlic mashed | risotto | garlic toast |
almond green beans | garlic butter veg | pasta (alfredo or pomodoro) | potato wedges + bacon
loaded potato wedges + 3 (shredded cheese, gravy, lime crema, green onion)

legend: GF gluten friendly | VG vegetarian | V vegan |  house favourite. Please alert your server if you have any allergies

Chef's Selection

CHICKEN PARMIGIANA ★

breaded chicken breast, melted cheese, pomodoro sauce, linguini, asparagus, garlic toast. 28 ¾

BABY BACK RIBS GF option

whisky bbq baby back ribs, cornbread, coleslaw + side. ½ rack 28 ¾ | add additional ½ rack +9

CHICKEN + RIBS GF option

honey-glazed buttermilk fried chicken breast + 1/2 rack baby back ribs, cornbread, coleslaw + side. 37 ¾
add additional 1/2 rack +9

FISH + CHIPS

beer battered sole, coleslaw, tartar, lemon + fries. 21 | add 1 pc fish +7

ATLANTIC SALMON GF option ★

mushroom risotto, radish, asparagus, almond pesto, microgreens. 32 ¾

GRILLED PORK CHOP GF option

mustard gravy, apple, bacon, crisp potato wedges + almond green beans. 28 ¾

THAI SESAME BOWL ★ GF option

seasoned rice, carrot, bell pepper, pickled cabbage, orange segments, sesame, microgreens, soy-citrus vin, crispy onion, pickled ginger, sesame thai sauce, soy-dijon aioli drizzle.
choice of sushi grade ahi, grilled or blackened chicken. 26 ¾

MUSHROOM RISOTTO GF | VG ★

mushrooms, radish, almond pesto, fresh parmesan. 19 ¾
add: shrimp or chicken +10 | salmon +15

CHICKEN ALFREDO

linguini, creamy parmesan sauce, fresh parmesan + garlic toast. 25 ¾ | add mushrooms +6
choice of blackened or grilled chicken breast

PENNE BOLOGNESE GF option ★

penne, ground beef, soffrito, creamy white wine tomato sauce, parsley + garlic toast. 24 ¾

BRUSCHETTA CHICKEN PENNE GF option ★

chicken breast, rose sauce, bruschetta, almond pesto, balsamic reduction, fresh parmesan + garlic toast. 28 ¾

SEAFOOD LINGUINI GF option ★

shrimp, mussels, white wine cream sauce + garlic toast. 30 ¾

Small Appetites

1/4 RACK RIBS GF option

whisky bbq baby back ribs, cornbread, coleslaw + side. 16 ¾

TEENY LINGUINI ★ GF option | VG option | V option

choose sauce: alfredo, bolognese, or pomodoro. 13 ¾
add: shrimp +10 | ½ chicken +5 | garlic toast +3

GRILLED CHEESE VG

grilled and buttered white or brown bread, white cheddar + fries. 14 ¾ add bacon +4

1/2 QUESADILLA VG

cheese, red bell pepper, salsa fresca, cilantro, lime crema + house citrus salad. 12 ¾
add: ½ taco beef or ½ chicken +5 | shrimp +10

L'L CHICKEN TENDER

2 hand crafted tenders, honey mustard or plum dip + fries. 12 ¾

sides: salad: house citrus feta, caesar, garden | soup | fries | garlic mashed | risotto | almond green beans | garlic butter veg | pasta (alfredo or pomodoro) | potato wedges + bacon
loaded potato wedges + 3 (shredded cheese, gravy, lime crema, green onion)

Handhelds

served with fries unless otherwise specified

PRIME RIB DIP GF option

sliced prime rib, horseradish mayo, soft kaiser,
+ red wine jus. 27 ¾ | add mushrooms + 2 ½

CHICKEN + BRIE SANDWICH GF option

bourbon peach jam, melted brie, apple, red onion,
balsamic reduction. 23 ¾

CLUBHOUSE GF option

triple deck: grilled chicken, prosciutto, white cheddar,
tomato, lettuce, parmesan aioli. 22 ¾

PAUL'S CREOLE CHICKEN

crispy buttermilk fried chicken, creole aioli, pickles,
red wine slaw. 21 ¾ | DOUBLE MEAT +9

CHICKEN TENDERS

4 hand crafted tenders + honey mustard or plum dip.
18 ¾ | add 2 tenders +6

CORNERED BEEF ON RYE GF option

cornered beef, red wine slaw, house pickles, dijon mustard,
marble rye. 23 ¾ | DOUBLE MEAT +8

BASIC BURGER GF option

crafted 6oz beef patty, white cheddar, ketchup. 19 ¾
DOUBLE BEEF +8

BRICKSTONE BURGER GF option

crafted 6oz beef patty, bacon, white cheddar, lettuce,
tomato, onion, pickle, truffle aioli. 23 ¾
DOUBLE BEEF +8 | add mushrooms +2 ½

BACON MUSHROOM BURGER GF option

crafted 6oz beef patty, bacon, swiss, sauteed
mushrooms, crispy onion, whisky bbq, truffle aioli.
24 ¾ | DOUBLE BEEF +8

SHRIMP TACOS GF option

flour tortillas, chimichurri marinated shrimp, lettuce,
salsa fresca, avocado crema, cilantro.
2 tacos 22 ¾ | add 1 taco +9

QUESADILLA VG

cheese, red bell pepper, salsa fresca, cilantro,
lime crema + house citrus feta salad. 17 ¾
add taco beef, chicken or shrimp +10 | avocado crema
+ 2 ½

substitutions +1.50: lettuce wrap | GF multigrain bun | tortilla wrap

Sweet Treats

ULTIMATE CHOCOLATE CAKE VG

3-layers, mixed berry coulis + fresh berries, mint. 11 ¾

CHURRO SUNDAE VG

chocolate or vanilla ice cream, churro crisps + sauce
(chocolate, caramel, or berry). 8 ¾
candied walnuts + 2 ½

CRÈME BRÛLÉE VG | GF option

creamy vanilla custard, fresh berries + biscotti. 13 ¾

THE OTHER CHOCOLATE CAKE GF | VG | V

gluten-free, dairy-free, vegan chocolate cake,
mixed berry coulis + fresh berries, mint. 12 ¾

CLASSIC CHEESECAKE VG

baked in house, berry coulis + fresh berries. 13 ¾

CHEF'S FEATURE DESSERT

chef's creation. limited availability - ask your server.

Legend: GF gluten friendly | VG vegetarian | V vegan |  house favourite. Please alert your server if you have any allergies.

The DAILY *sizzle*



SANGRIA SUNDAYS

\$1 off sangrias | feature caesar (1 oz)

prime rib dinner *after 4pm (44 ¾)

MARGARITA MONDAYS

\$1 off margaritas | weekly margarita feature

TUESDAYS

\$1 off signature vodka cocktails

\$2 off fish + chips 11am-4pm

WINE WEDNESDAY

\$1 off wine by-the-glass

POUR DECISION THURSDAYS

\$1 off any banded peak or granville island draft (16 oz)

STEAK FRIDAYS

\$16 ¾ 6oz sirloin steak sandwich with focaccia,

fresh-cut fries + coleslaw. 11am-4pm

SATURDAYS + SUNDAYS

weekend brunch menu 10am-2pm

3PM-6PM DAILY*

BRICKSTONE LAGER 16oz 6 ¾ | \$1 OFF HIGHBALLS

EATS

6 ¾ each

CHIPS + AVOCADO CREMA
CHIPS + SALSA FRESCA
HOUSE FOCACCIA + EVOO + BALSAMIC

*dine-in only during stated times

BRICKSTONE

kitchen + bar

LUNCH MENU

Smallz + Shares

TUNA STACK GF option

sushi grade ahi, seasoned rice, avocado, cucumber, orange, microgreens, soy-citrus vin + wonton crisps. 21 ¾

SESAME CHICKEN

lightly battered chicken, sesame thai sauce, asian slaw, pickled ginger, sesame + wonton crisps. 17 ¾

CHIPS + DIP GF option | VG | V option

fresh fried tortillas or wonton crisps + salsa fresca or avocado crema. 11 ¾

FRIES + TRUFFLE AIOLI GF | VG | V option

rosemary garlic infused salt + truffle aioli. 10 ¾

WAGYU GYOZA

wagyu beef dumplings in soy citrus vin, green onions, sesame, pickled ginger + soy dijon aioli. 5pc 16 ¾

LOADED POTATO WEDGES

crisp fried potato wedges topped with house gravy, shredded cheese, bacon, green onion + sour cream. 15 ¾
add taco beef or chicken +10

BRICKSTONE NACHOS GF | VG

fresh-fried tortillas, cheese, pickled jalapeño, cilantro, salsa fresca + lime crema. 19 ¾
add: taco beef or chicken +10 | avocado crema + 2 ½

PUB WINGS GF

with veggies + house ranch dip. 19 ¾
choose 1: rosemary garlic salt | lemon pepper | buffalo | whisky bbq | sesame thai | roasted red pepper | dill pickle

BRUSCHETTA GF option | VG

marinated tomatoes, onion, garlic, fresh basil, parmesan, balsamic reduction + bread. 14 ¾

add a dip +2 ½ : house gravy | truffle aioli | avocado crema

Salad + Soup

SOUP

house beef burgundy or chef's creation. lg 13 ¾ | sm 8 ¾

SOUP, SALAD + GARLIC TOAST

house or chef's soup + house citrus feta, caesar or garden salad + garlic toast. 19 ¾ | substitute cheese toast +2

GUINNESS FRENCH ONION

baked with bread and cheese. 16 ¾

SEARED SESAME TUNA GF Option

sesame crusted sushi grade ahi, greens, cucumber, radish, carrot, red pepper, microgreens, soy-citrus vin + wonton crisps. 27 ¾

HOUSE CITRUS FETA GF | VG | V option

greens, orange segments, feta, dried cranberries, candied walnuts, red onion + house citrus vinaigrette. lg 16 ¾ | sm 9 ¾

GARDEN GF | VG | V

greens, tomato, cucumber, onion, radish + red wine vin. lg 15 ¾ | sm 8 ¾

CAESAR GF Option

romaine, creamy anchovy dressing, prosciutto, house croutons, fried capers + parmesan. lg 16 ¾ | sm 9 ¾

dressings: house citrus, balsamic vin, red wine vin, soy-citrus vin, house ranch
add-ons: shrimp +10 | chicken +10 | garlic toast +3 | cheese toast + 5

Express Lunch

lighter portions designed for quicker service. 11am - 4pm daily.

1/2 PRIME RIB DIP GF option

sliced prime rib, horseradish mayo, soft kaiser, red wine jus + side. 17 ¾

1/2 CHICKEN QUESADILLA

three cheeses, red bell pepper, salsa fresca, cilantro, lime crema + side. 16 ¾

1/2 CORNED BEEF ON RYE GF option

corned beef, red wine slaw, house pickles, dijon mustard, marble rye + side. 16 ¾

sides: fries, soup: house or chef's, salad: house citrus feta, garden or caesar, garlic mashed, potato wedges + bacon |
loaded potato wedges +3
Add a second side +5.

legend: GF gluten friendly | VG vegetarian | V vegan |  house favourite
Please alert your server if you have any allergies. | Charges may apply for substitutions.

Handhelds

all handhelds served with fresh-cut fries, unless otherwise specified.

PRIME RIB DIP GF option

sliced prime rib, horseradish mayo, soft kaiser,
+ red wine jus. 27 ¾ | add mushrooms + 2 ½

CHICKEN + BRIE SANDWICH GF option

bourbon peach jam, melted brie, apple, red onion, balsamic
reduction. 23 ¾

CLUBHOUSE GF option

triple deck: grilled chicken, prosciutto, white cheddar, tomato,
lettuce, parmesan aioli. 22 ¾

PAUL'S CREOLE CHICKEN

crispy buttermilk fried chicken, creole aioli, pickles,
red wine slaw. 21 ¾ | DOUBLE MEAT +9

CHICKEN TENDERS

4 hand crafted tenders + honey mustard or plum dip.
18 ¾ | add 2 tenders +6

CORNEBEEF ON RYE GF option

comed beef, red wine slaw, house pickles, dijon mustard,
marble rye. 23 ¾ | DOUBLE MEAT +8

BASIC BURGER GF option

crafted 6oz beef patty, white cheddar, ketchup. 19 ¾
DOUBLE BEEF +8

BRICKSTONE BURGER GF option

crafted 6oz beef patty, bacon, white cheddar, lettuce,
tomato, onion, pickle, truffle aioli. 23 ¾
DOUBLE BEEF +8 | add mushrooms +2 ½

BACON MUSHROOM BURGER GF option

crafted 6oz beef patty, bacon, swiss, sauteed mushrooms,
crispy onion, whisky bbq, truffle aioli.
24 ¾ | DOUBLE BEEF +8

SHRIMP TACOS GF option

flour tortillas, chimichurri marinated shrimp, lettuce,
salsa fresca, avocado crema, cilantro.
2 tacos 22 ¾ | add 1 taco +9

QUESADILLA VG

cheese, red bell pepper, salsa fresca, cilantro,
lime crema + house citrus feta salad. 17 ¾
add taco beef, chicken or shrimp +10 | avocado crema + 2 ½

bread substitutes: vegan GF ancient grain bun | lettuce wrap +1 ½

Everything Else

PENNE BOLOGNESE GF option

penne, ground beef, soffrito, creamy white wine tomato sauce,
parsley + garlic toast. 24 ¾

FISH + CHIPS

beer battered sole, coleslaw, tartar, lemon + fries.
21 | add 1 pc fish +7

CHICKEN ALFREDO

linguini, creamy parmesan sauce, fresh parmesan +
garlic toast. 25 ¾ | add mushrooms +6
choice of blackened or grilled chicken breast

STEAK SANDWICH GF option

6oz alberta sirloin, coleslaw, garlic toast + side. 31.75

sides: fries | soup: house or chef's | salad: house citrus feta, caesar or garden | garlic mashed | pasta (alfredo or pomodoro) |
potato wedges + bacon | loaded potato wedges +3 (shredded cheese, gravy, lime crema, green onion)

add-ons: shrimp or chicken +10 | mushrooms +6 | sub garlic toast with cheese toast +2

Small Appetites

GRILLED CHEESE VG

grilled and buttered white or brown bread, white cheddar
+ fries. 14 ¾ add bacon +4

TEENY LINGUINI VG option

choose sauce: alfredo, bolognese, or pomodoro. 13 ¾
add: shrimp +10 | ½ chicken +5 | garlic toast +3

1/2 QUESADILLA VG

cheese, red bell pepper, salsa fresca, cilantro, lime
crema + house citrus salad. 12 ¾
add: ½ taco beef or ½ chicken +5 | shrimp +10

L'L CHICKEN TENDER VG

2 hand crafted tenders, honey mustard or plum dip
+ fries. 12 ¾

**charges may apply for substitutions*