



BRICKSTONE

— kitchen + bar —

Seasonal Menu

FRESH INGREDIENTS / BOLD FLAVOURS

FEATURES

MAHI MAHI

Served atop mashed potatoes with buttered vegetables and topped with grapefruit caper butter sauce. 32 1/4

BEET SALAD

Heritage greens, balsamic roasted beets, goat cheese, candied walnuts, red onion, bell peppers, microgreens in red wine vinaigrette with balsamic reduction. 17 3/4

PUMPKIN RISOTTO

Creamy white wine pumpkin rice, cherry tomato, green beans, candied walnuts, crispy sage, balsamic glaze, fresh parm. 21 3/4

ADD-ONS: SHRIMP OR CHICKEN +10 | SALMON +15 | GARLIC TOAST +3

FROM THE BAR

ORCHARD SPICE 1 oz

Rum chata, apple juice, cranberry juice, pumpkin pie spiced syrup, cinnamon dust. 10 3/4

APPLE + OAK 1 oz

Forty Creek whisky, apple juice, brown sugar cinnamon syrup, lemon juice, angostura bitters, cinnamon stick. 10 3/4

MOCKTAIL

MATCHA MULE

Ginger beer, fresh lime, matcha latte. 5 3/4

— COME HUNGRY — LEAVE HAPPY —

