

BRICKSTONE

kitchen + bar

LUNCH MENU

Smallz + Shares

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

PARMESAN TRUFFLE FRIES GF | VG

truffle oil, chives, parmesan + truffle aioli. 12 ¾
substitute yam fries + 2 ½

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 - parm aioli - creole aioli

LOADED POTATO WEDGES

crisp potato wedges, 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

veggies, house pickles + 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

Salad + Soup

SOUP

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

GUINNESS FRENCH ONION

croutons, baked cheese, chives + crispy onions. 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 | guinness french onion +6

CAESAR ★ GF Option

romaine, creamy anchovy dressing, crisp prosciutto, house
croutons, fried capers, herb bread crumb + 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 +10 | chicken +10 | garlic toast +3 | cheese toast + 5

Fast Lane

items designed for quicker service.

served with fries, unless otherwise specified.

1/2 PRIME RIB DIP ★ GF option

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

PRIME RIB DIP ★ GF option

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

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

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

CLASSIC BLT GF option

bacon, lettuce, tomato, mayo. 16 ¾

1/2 CORNED BEEF ON RYE ★ GF option

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

CORNED BEEF ON RYE ★ GF option

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

CHICKEN CAESAR WRAP

romaine, creamy anchovy dressing, crisp prosciutto, fried capers,
parmesan, flour tortilla. 21 ¾
choice of grilled, blackened or crispy chicken.

FISH + CHIPS

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

CHICKEN TENDERS

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

*charges may apply for substitutions

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

Everything Else

served with fries, unless otherwise specified.

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

BASIC BURGER GF option

crafted 6oz beef patty, white cheddar, ketchup. 19 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

CHICKEN ALFREDO

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

substitutions:

vegan GF multigrain bun +1 ½
lettuce wrap +1 ½
tortilla wrap +1 ½

charges may apply for substitutions to sides

sides:

fries | yam fries | garlic mashed | soup: house or chef's
salad: house citrus feta, caesar or garden
pasta (alfredo or pomodoro) | potato wedges + bacon (loaded +3)

add-ons:

shrimp or chicken +10
mushrooms +6
sub garlic toast with cheese toast +2

CHICKEN + BRIE SANDWICH GF option

bourbon peach jam, melted brie, apple, 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

PENNE BOLOGNESE GF option

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

STEAK SANDWICH GF option

6oz alberta sirloin, coleslaw, garlic toast + side. 31 ¾
upgrade your steak:
butcher's cut striploin 8oz + 4 | rib eye 12oz + 20 |
tenderloin 6oz + 11 | 45 day dry-aged striploin 10oz + 61 |
45 day dry-aged rib eye 14oz + 72

Small Appetites

GRILLED CHEESE VG

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

TEENY LINGUINI GF option | VG/V 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

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

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
choice of chocolate, caramel, or berry sauce. 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.

Drinks

CITRUS SPARKLER (MOCKTAIL)

watermelon juice, fresh lemon juice, sparkling water, fresh cucumber + citrus. 6 ¾

HUGO SPRITZ

st-germain, prosecco, sparkling water, fresh lime wheels + mint. (5oz) 15 ¾

MIMOSA

prosecco + orange, watermelon, mango, or pineapple juice. 11 ¾

CHERRY SODA

house craft vodka, cherry liqueur, lemon juice, simple syrup, sparkling water + bing cherry. 9 ¾

FOUNTAIN DRINKS

pepsi | pepsi zero | rootbeer | 7-Up |
ginger ale | ginger beer | brisk iced tea | lemonade. 4 ½

GLASS OF JUICE

grapefruit | pineapple | cranberry | mango | watermelon 4 ½

CAESAR

house craft vodka, clamato, hot sauce, spices, fresh lime juice, celery, citrus, olive, salt + spicy rim. 9 ¾

VANILLA SKY

vanilla vodka, cointreau, orgeat, pineapple juice, lemon juice, + fresh mint, dried pineapple. 10 ¾

PALOMA

Tequila, fresh lime, grapefruit soda, vanilla salt rim. 11.75

ITALIAN COFFEE

amaretto, coffee, whipped cream, shaved chocolate + cinnamon. 8 ¾

FRESH GROUND COFFEE

regular | decaf. 3 ¾
add 1oz baileys +5

TEA

earl grey | orange pekoe | peppermint | chai. 3 ¾

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