

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, 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

CORNERD BEEF ON RYE GF option

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

substitutions: yam fries +2 ½ | lettuce wrap - GF multigrain bun - tortilla wrap +1 ½

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

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 ¼

CHEF'S FEATURE DESSERT

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

Smallz + Sharez

STEAMED MUSSELS GF option

herb bread crumb + garlic toast. 24 ¾
choice of white wine cream sauce OR Creole butter sauce.

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

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

add a dip +2 ½ : house gravy - truffle aioli - avocado crema - parm aioli - creole aioli

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

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.

TUNA STACK GF option

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

SESAME CHICKEN

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

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

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

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

CRÉME BRÛLÉE VG | GF option

creamy vanilla custard, fresh berries + biscotti. 13 ¾

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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 garlic butter vegetables, one infused salt and choice of ONE side..

- SIRLOIN OSCAR

GF

38 ¾ (6 oz)

shrimp, asparagus, hollandaise.
- BLACK + BLEU SIRLOIN

GF

36 ¾ (6 oz)

spicy blackened, bleu cheese, crispy onions.
- PEPPERCORN SIRLOIN

36 ¾ (6 oz)

pepper crusted + peppercorn sauce.

Butcher's Block

Served with garlic butter vegetables, one infused salt, one topper, and choice of ONE side..

- 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)

45 DAY DRY-AGED STRIPLOIN

96 ¾ (10 oz)

45 DAY DRY-AGED RIB EYE

GF

107 ¾ (14oz)

toppers (choose 1): crispy onions | chimichurri | bleu cheese | peppercorn sauce | hollandaise | chef's compound butter | red wine jus | hot horseradish

The Ultimate

Perfect for sharing between 2-4 people or taking on yourself if you dare.
AAA Alberta sirloin finished with brown butter and our signature steak spice. Presented on a handcrafted walnut board and topped with crispy onions. Served with red wine mushrooms on the side, garlic butter vegetables, choice of TWO sides and TWO infused salts. *Requires additional preparation time.

THE ULTIMATE SIRLOIN ^{GF} 139 ¾ (24 oz)

infused salts: whisky, rosemary garlic, red wine

sides: salad: house citrus feta, caesar, garden | soup | fries | yam fries | garlic mashed | risotto | garlic toast | almond green beans | garlic butter veg | pasta (alfredo or pomodoro) | baked potato (loaded +2) | potato wedges + bacon (loaded + 3)

elevate it: oscar topper +14 | shrimp +10 | mushrooms + 6 | crispy onions +4 | bleu cheese +4 | chef's compound butter +3 | garlic toast +3

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

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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

STEAK SANDWICH ^{GF option}
6oz alberta sirloin, coleslaw, garlic toast + side. 31 ¾

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

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

Small Appetites

1/4 RACK RIBS ^{GF option}
whisky bbq baby back ribs, cornbread, coleslaw + side. 16 ¾

TEENY LINGUINI^{GF option | VG/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

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

PENNE BOLOGNESE^{GF option}
penne, ground beef, carrot, celery, onion, creamy white wine tomato sauce, parsley + garlic toast. 24 ¾

BRUSCHETTA CHICKEN PENNE^{GF option}
chicken breast, rosé sauce, bruschetta, almond pesto, balsamic reduction, fresh parmesan + garlic toast. 28 ¾

SEAFOOD LINGUINI^{GF option}
shrimp, mussels, white wine cream sauce, herb bread crumb + garlic toast. 30 ¾

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

LI'L CHICKEN TENDER
2 hand crafted tenders, honey mustard or plum dip + fries. 12 ¾

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