





# BRICK ANCHOR BREW-HOUSE

## FOOD



- Salad** (add: Chicken 6- | Grilled Jumbo Shrimp 8- | Fish of day 7-) -Side House or Caesar Salad 5-
- Caesar** Hydroponic Lettuce tossed in Caesar Dressing topped with Parm Cheese & Croutons 10-
- House** Hydroponic Lettuce, Cherry Tomatoes, Cucumbers, Cheese blend, Bacon & Croutons  11-
- Brickfield Salad** Baby Spinach, Candied Pecans, Goat Cheese, Blueberries, Strawberries & choice dressing: Ranch, Blue Cheese, Raspberry Vinaigrette, Lemon-herb, Italian or Balsamic Vinaigrette  13.5-

### Appetizers (2- off during happy hour, Tues-Fri, 3:00-6:00; wings not included)

- Fried Pickle Chips**  8-
- (New) Jalapeño-Dusted Chicharrones** Fried & dusted w/jalapeño seasoning; w/house Cojita Cheese Sauce 11-
- Mac-N-Cheese Balls** 4 house-made deep-fried Mac & Cheese w/melted Cheese sauce  11.5-
- (New) Loaded Chipotle Cheddar Bacon Fries** House-cut fries, Cheese sauce, Bacon bits & Pulled Pork. Served with house-made Chipotle BBQ sauce, Green Onions and Sour Cream 13.5-
- (New) Buffalo Chicken Dip** Shredded hot-sauced Chicken, mixed Cheese & Green onions; w/fresh fried Chips 14-
- (New) Honey Tofu Sriracha Lettuce Wrap** Pan-seared Tofu tossed in a Honey Sriracha sauce, Arugula, Cherry Tomatoes, Sesame Seeds & Fresno Peppers  14-
- Fried Calamari (Rings & Tentacles)** Deep-fried Calamari & Lemon Wheels, seasoned w/Basil Old Bay & served w/spicy house-made Marinara 14-
- Fried Crab Balls** 6 (one-oz.) Deep-fried and served w/Sweet Chili Aioli & Old Bay Seasoning 14-
- (New) Vegan Egg Rolls** Cabbage, Carrots, Green Onions & Broccolini; wrapped & fried in Eggroll wrapper. Served with Honey Sriracha sauce  14-
- (New) Shrimp Ceviche** Shrimp, Apples, Tomatoes, Onions, Avocado & Jalpeños in a Citrus juice 15-
- (New) Honey Sriracha Shrimp** 6 Jumbo Tempura fried Shrimp served w/Honey-Sriracha sauce, Fresno Pepper, Green Onions & Sesame Seeds (Vegan option: 10-) 15-
- Wings** 10 Jumbo Wings served w/Brick Anchor Signature Hot Sauce, Jerk chicken, Honey Sriracha, Jack Daniels Glaze, Chipotle BBQ, Garlic-Parm or Nashville Hot Dry Rub, Old Bay or Sweet & Spicy Asian (up to 2 flavors of 5 wings each flavor) (come w/assorted flats & drums; cannot order type of wing) (not incl in Happy Hr Pricing) 17-
- (New) Half-shell Oysters** A dozen broiled & topped w/creamy Cajun Tomato sauce & Parm-seasoned Panko 20-

### Sandwich Selections (comes with House-cut Fries; substitute any side for 3-)


- Italiano** Salami, Pepperoni, Pepperoncini's, Ham, Provolone, LTO & Italian Dssg. on toasted Hoagie 10-
- Brick Club** Sliced Turkey, Ham, Bacon & LTO on Challa Bread; Mayo or Mustard on side 11.5-
- BBQ Pork** Slo-cooked Pulled Pork on Brioche in Chipotle BBQ sauce, Pickles & Coleslaw 13-
- Braised Beef Grilled Cheese** House Braised Beef, Bacon, Cheddar, Provolone, Swiss, Tomato & Bistro Sauce; pressed on Challa Bread 13.5-
- Brick Cubano** Slo-cooked Pulled Pork, Ham, Swiss, Pickle, Mojo Mayo & Mustard; pressed Hoagie 14-
- Brick Reuben** Fresh sliced 5-oz. Corned Beef, served w/house made bistro sauce; w/Swiss Cheese & Apple Cajun Coleslaw, grilled on Rye 14.5-
- Buffalo Chicken Breast** Breaded & fried; Hot sauce, LTO, Pickles & Blue Cheese crumbles (note: Vegan Tofu option, 10-)  15-
- (New) Smoked Jerk Chicken** Grilled breast in Jerk sauce w/LTO & Cilantro-Lime Crema on Brioche 15-
- Philly Cheese Steak** 8 oz. Sliced RibEye Steak, grilled Peppers, Onions & Mushrooms on a toasted Hoagie bun (note: Vegan Tofu option 10-)  16-



# BURGERS, ENTRÉES & MORE




**Burgers, etc.** (served w/choice Side) (add Cheese slice 1-) ( add Egg for 1.5-)

- No-frills Burger** Char-grilled Beef Burger, LTO on Brioche (note: **Vegan Tofu option**)  **12.5-**
- Creamy Mac 'n Cheez Burger** Char-grilled Burger, Bacon, House Mac-n-Cheese on Brioche **14-**
- The Rodeo Burger** Char-grilled Beef Burger, topped w/Cheddar Cheese, Jalapeno Chutney, spicy Candied Bacon, Fried Egg & Fried Onions on Brioche **15.5-**
- The Big Texas Burger** **15.5-**  
Char-grilled Beef Burger, Chipotle BBQ Braised Beef, Bacon, LTO, Cheddar on Brioche

**(New) Tacos, Nachos & Quesadillas (Choice of one Style Below)** **15-**

- Chorizo Al Pastor** Fresh ground Chorizo, Cojita Cheese, diced Pineapples, Onions and Cilantro
- Wahoo Baja Fish** Fried or Grilled Wahoo, Coleslaw, Baja sauce, Cilantro, Cojita Cheese & Pineapple Salsa
- Chipotle Steak** Grilled Steak, Caramelized Onions, Cilantro, Chipotle sauce and Cojita Cheese
- Chicken Tanga** Shredded Chicken, Onions, Peppers, Cilantro, Cojita Cheese with dipping Tanga sauce

## Entrees

- Fish & Chips-** 2 pieces of Beer-battered deep-fried fish of the day; w/Cajun Coleslaw, Fries & Jalapeño Tartar **17-**
- (New) Sesame Garlic Sweet & Spicy Tofu Bowl** Pan-seared Tofu tossed in Sweet and Spicy sauce, Broccolini, Peppers and Onions over Rice  **20-**
- (New) Jerk Chicken with Coconut Rice** Airline Chicken breast smoked & grilled in house Jerk seasoning; served with Coconut Rice and Peas with Broccolini **22-**
- (New) Spicy Blood Marinara Mussels with Bacon Pasta** Fresh Mussels, Bacon, Fennel, Garlic, Onions & Peppers tossed in house Bloody Marinara sauce & Fettucini Pasta; topped with Pamesan Cheese **22-**
- (New) Jack Daniels Glazed NY Strip** 12 oz Steak, Jack Daniels sauce-glazed, served w/Roasted potatoes & Veg Med. **25-**
- (New) Caribbean Blackened Grilled Wahoo** Fresh grilled Wahoo Fish with Sweet and Spicy sauce, Coconut Rice, grilled Broccolini, with Pineapple Salsa **25-**

## Desserts



- Ice Cream Scoop w/Chocolate Syrup** (Children 12 & under please) **3.5-**
- Root Beer Mason Jar Float** Van Ice Cream, Root Beer & Whipped Cream **6-**
- (New) Tropical Rice Pudding Empanada** Coconut & Pineapple flavored Rice pudding wrapped in an Empanada shell & deep-fried. Tossed in Cinnamon Sugar & served w/Ice Cream & Caramel **6-**
- (New) Georgia Peach Cobbler** Old-fashioned & made from scratch. Served w/scoop of Ice Cream & dusted w/Cinnamon Sugar **6-**
- (New) Chocolate Raspberry Mousse Cake** Shareable-sized, Ganache-covered, Decadent Chocolate, Raspberry & Vanilla Mousse layers atop a Brownie Crust. **10-**

## Beverages 2.5-

**Coke Products | Tea (S/U) | Coffee**



## House-made Sides

**Note:** Any substitution: \$2-

### **FRIES:**

- House-cut 4-
- Old Bay 5-
- Sweet Potato 5-
- Truffle-oil Garlic-Parm 6-

### **OTHER:**

- Mac- n-Cheese 5-
- White Rice 5-
- Coconut Rice 5-
- Broccolini 5-
- Roasted Potatoes 5-
- Vegetable Medley 5-

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness\*

