

# BRICK+MORTAR

vegetable soup. 6

chicken & truffle paté, cornishons & brioche. 7

veal terrine, pickled shimeji mushrooms & baguette. 7

cured meat board, house pickles, mustard & baguette. 15

today's cheese board, marmalade & baguette. 14

gluttonous charcuterie & cheese board. 29

tuna tartar, seaweed, avocado, radish, ginger & chili . 15

arugula, cranberry, reggiano & prosciutto salad. 12

salad greens, goat cheese, pears & hazelnut salad. 12

spinach, artichokes, radish, citronette, gremolata salad. 10

caesar salad, poached egg, crispy prosciutto. 10

spicy pork sausage, fresh oregano & mozzarella pizza. 14

mixed mushroom & mozzarella pizza. 15

tomato, ginger, chili, basil & mozzarella pizza. 14

buffalo mozzarella, ricotta, parmesan, prosciutto & arugula pizza. 16

shortrib, blue cheese & arugula pizza. 15

green curry chicken, cherry tomato & cilantro pizza. 15

fresh pasta with foraged mushrooms, truffles & reggiano cream. 19

porkbelly, faro, radish & lemon. 15

loch duart salmon, curried lentils, potato samosa, yogurt & mint. 20

half chicken, polenta & kale. 17

cheeseburger, balsamic onions, parm fries. 15

flat iron steak, arugula & fries. 19

NY steak medallions, fingerling potatoes, brussels sprouts, truffle parm foam. 34

brocolini. 6

brussels sprouts . 6

polenta. 6

faro. 5

parm fries. 5

(:sweets:) 8

hot sticky date toffee pudding, ice cream

pear tart

crème brulee

hope you have a fantastic night out.

alert your server of any food allergies.

(o)(o)

# BRICK+MORTAR BRUNCH

breakfast sandwich, bacon, fried egg, cheddar. potatoes or greens. 11  
two eggs any style, roasted potatoes, bacon or chicken sausage.9  
brioche french toast, maple butter, berries. bacon or chicken sausage.10  
bagel spread - everything, onion, plain or sesame  
(cream cheese, tomato, red onion, cucumber, capers). 9 nova lox. add 5  
chili relleno, black beans, guajillo chili sauce, poached egg, tortillas. 10  
marinara, mozzarella, bacon, egg pizza. 11  
cheeseburger, french fries or mixed greens.12  
blt - sourdough, smoked bacon, tomato, arugula, herb aioli. fries or greens. 11  
tuna burger, market slaw, wasabi aioli, fries or greens. 14  
smoked mozzarella, mushrooms, truffle oil pizza. 11  
mixed greens, radish, marinated artichokes, parmesan, citronette. 12  
salad greens, pear & Saffron. 12

## SIDES

applewood smoked bacon or chicken apple sausage. 5  
fruit. 5  
toast. 3  
fingerling potatoes. 4  
2 eggs, any style. 4.5

## BEVERAGES

orange juice. 3  
cranberry juice. 3  
pineapple juice. 3  
coffee. 3  
latte. 4  
cappuccino.4  
espresso.3  
aqua panna. 6  
peligrino. 6

bottomless mimosas. 15  
stoli bloody mary bar. 8 (indv)

## BRICK + MORTAR

### WHITES

<b>Bottege Vinala</b> , Italy, Pinot Grigio	2010	\$38
<b>Pine Ridge</b> , Napa, Chenin Blanc	2010	\$40
<b>J. Vineyards</b> , California, Pinot Gris	2010	\$40
<b>Wither Hills</b> , New Zealand, Sauv Blanc	2009	\$42
<b>Byron</b> , Santa Barbara, Chardonnay	2009	\$45
<b>Vermentino</b> , Italy, Bolgheri	2010	\$48
<b>Whitehall Lane</b> , Carneros, Chardonnay	2008	\$48
<b>Groth</b> , Napa Valley, Chardonnay	2009	\$50
<b>Zeveri</b> , Italy, Muller Thurgau	2008	\$50
<b>Rocky Oaks</b> , Malibu, Chardonnay	2009	\$52
<b>Chapoutier</b> , France, Petite Ruche	2008	\$52
<b>Seghesio</b> , Russian River Valley, Fiano	2009	\$55
<b>Groth</b> , Napa Valley, Sauv Blanc	2010	\$58
<b>Neyers</b> , Sonoma, Chardonnay	2010	\$65
<b>JAQK Cellars</b> , California, Chardonnay	2007	\$60
<b>Nadia</b> , Santa Barbara, Viognier/Grenache	2009	\$70
<b>Antica</b> , Napa, Chardonnay	2009	\$75
<b>Tenuta "Poggio Alle Gazze"</b> , Italy, Sauv	2008	\$85
<b>Jayson</b> , Napa, Chardonnay	2007	\$90
<b>Cakebread Cellars</b> , Napa, Chardonnay	2010	\$95
<b>Chateau Montelene</b> , Napa, Chardonnay	2009	\$100
<b>Louis Latour Carton Charlemagne</b> , France	2006	\$265

## WINE + BOTTLE

### REDS

<b>Paul Jaboulet Aine</b> , Cotes Du Rhone 45	2009	\$28
<b>Leone de Castris</b> , Italy, Primitivo	2009	\$32
<b>Sabazio</b> , Italy, Rosso Di Montepulciano	2009	\$32
<b>Poedere</b> , Italy, Montepulciano D'Abruzzo	2010	\$36
<b>Belguardo Serretta</b> , Italy, Sangiovese	2007	\$55
<b>Hecht &amp; Bannier</b> , France, Syrah/Grenache	2007	\$55
<b>Baron De Ley Reserva</b> , Spain, Rioja	2004	\$60
<b>Chateau Pibran</b> , France, Pauillac	2008	\$60
<b>Ceretto Dolcetto d'Alba</b> , Italy, "Rossana"	2007	\$65
<b>Numanthia "Termes"</b> , Spain, Tempranillo	2008	\$65
<b>Louis Latour</b> , France, Chassagne Montrachet	2006	\$70
<b>Austin Hope</b> , Pasa Robles, Syrah	2009	\$75
<b>CA'del Bosco</b> , Italy, Blend	2005	\$75
<b>Nicolas Potel</b> , France, Chambolle-Musigny	2007	\$75
<b>Banfi "Cum Laude"</b> , Italy, Blend	2007	\$80
<b>Rubicone Estate</b> , Napa, Cabernet Franc	2007	\$85
<b>Luna</b> , Napa, Cabernet Sauvignon	2007	\$90
<b>Santi</b> , Italy, Amarone	2006	\$90
<b>Dettori</b> , Italy, Grenache	2003	\$95
<b>Jordan</b> , Alexander Valley Cab Sauv	2007	\$95
<b>Hewitt</b> , Napa, Cabernet Sauvignon	2007	\$100
<b>Caymus</b> , Napa, Cabernet Sauvignon	2009	\$100
<b>Ceretto</b> , Italy, Barolo "Lonchera"	2005	\$120
<b>Antiche Cantine</b> , Italy, Barolo	2005	\$125
<b>Gaja</b> , Italy, Sito Moresco	2007	\$135
<b>Col D'Orcia</b> , Italy, Brunello do Montalcino	2003	\$150
<b>Guado Al Tasso</b> , Italy, Cab-Merlot Blend	2005	\$175
<b>Fortis</b> , Napa, Blend	2004	\$215

# BRICK + MORTAR

## COCKTAILS 12

### Bubbly Italian Greyhound

Absolute Grapefruit, Fresh Squeezed Grapefruit Juice, Agave Nectar, Splash of Prosecco

### Pigs Fly Sazerac

Absinth, Muddled Orange Peel, Whistle Pig Rye Whiskey, Peychaud Bitters,

### Mama's Boy Margarita

In House-Spicy Infused Tequila, Fresh Squeezed Lime Juice, Agave Nectar, Fresh Squeezed Pineapple Juice

### Fire Raspberry Margarita

In House-Spicy Infused Tequila, Muddled Raspberries, Agave Nectar, Splash of Cranberry Juice

### Station 26 Iced Tea

Fire Fly Sweet Tea Vodka, Fresh Squeezed Lemonade, Splash of Soda Water

### Cucumber Basil Refresher

Hendrix Gin, Fresh Squeezed Cucumber Juice, Muddled Basil and Lime

### Blueberry Breeze

Absolute Acaiberry Vodka, Muddled Blueberry and Mint, Fresh Squeezed Lime Juice, Agave Nectar, Splash of Soda Water

### Tijuana Donkey

In House-Spicy infused Tequila, Fresh Squeezed Grapefruit Juice, Splash of Orange Soda

# BEER + COCKTAILS + GLASS

		<b>G</b>	<b>B</b>
<b>WHITE –</b>			
<b>Jekel</b> , Monterey, Riseling	2010	9	36
<b>Fantinel</b> , Italy, Pinot Grigio	2009	8	34
<b>Benziger</b> , Carneros, Chardonnay	2008	8	34
<b>Mulderbosch</b> , South Africa, Chenin	2009	9	36
<b>Kynsi</b> , Santa Maria, Pinot Blanc	2009	10	42
<b>Premiere du President</b> , Morocco	2010	10	42
<b>Darcie Kent</b> , Monterey, Gruner Veltliner	2009	11	44
<b>Nobilo</b> , New Zealand, Sauv Blanc	2010	11	42
<b>RED –</b>			
<b>Penfolds</b> , Australia, Cabernet Sauv	2005	10	40
<b>1805</b> , Columbia Valley, Merlot	2009	9	38
<b>Parducci</b> , Mendocino, Pinot Noir	2009	9	38
<b>Laurier</b> , Carneros, Pinot Noir	2007	12	48
<b>Coppola Diamond</b> , Malbec	2010	10	40
<b>Tormaresca</b> , Italy, Blend	2010	11	42
<b>Mont Gras Reserva</b> , Chila, Cabernet	2009	12	48
<b>Evoche</b> , Spain, Garnacha	2009	11	42
<b>P.K.N.T.</b> , Chili, Carmenere	2009	11	42
<b>Filus</b> , Mendoza, Malbec	2010	12	46
<b>BEER-</b>			
Bud Light	5		
Budweiser	5		
Stella Artois	6		
Corona	6		
Corona Light	6		
Newcastle	6		
PBR (24 oz. Can)	6		
Heineken	6		
Amstel Light	6		
Stone IPA (22oz)	9		

**DRAFT BEER**

Anchor Steam 6  
Arrogant bastard 6  
Bass 6  
Boddingtons 6  
Bud Light 5  
Budweiser 5  
Drop Top Amber 5  
Guinness 7  
Kona Fire Rock 5  
Kona Longboard 5  
PBR 4  
Racer 5 IPA 6  
Red Seal Pale Ale 6  
Sam Adams 5  
Shock Top 5  
Shock Top IPA 6  
Stella Artois 5  
Strongbow 6  
Widmer Drifter Pale Ale 5  
Widmer Hefeweizen 5  
Wyders Cider 6  
Stone IPA 6  
Stone Pale Ale 6  
Sierra Nevada 6

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PBR 4  
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Sam Adams 5  
Shock Top 5  
Shock Top IPA 6  
Stella Artois 5  
Strongbow 6  
Widmer Drifter Pale Ale 5  
Widmer Hefeweizen 5  
Wyders Cider 6  
Stone IPA 6  
Stone Pale Ale 6  
Sierra Nevada 6

# BRICK+MORTAR

## happy hour 4-7

draft beer. 4

house red/house white. 5

well drinks. 4

call drinks. 5

top shelf. 6

## food

chicken paté, cornishons, toast.6

caesar salad, poached egg, crispy ham.7

charcuterie board, mustard & bread.10

cheese board, marmalade & bread.10

tuna tartar. 11

margherita pizza. 8

ricotta, mozzarella, prosciutto & arugula pizza. 8

mixed mushrooms & mozzarella pizza. 8

cheeseburger, balsamic onions, fries. 8