

BrickTop's

ESTABLISHED 2006



APPETIZERS

LOBSTER BISQUE 10

fresh Maine lobster, cream, brandy

DEVEILED EGGS & MILLIONAIRE'S BACON 10

FIG & PROSCIUTTO FLATBREAD 17

fig jam, gorgonzola, prosciutto di Parma

SPINACH DIP 12

artichokes, parmesan cream sauce

HOMEMADE DONUTS 8

crème anglaise, hot fudge & raspberry dipping sauces

AHI TUNA TARTARE* 14

stacked with avocado, mango, crispy wontons, pine nuts**

TEMPURA SHRIMP 12

sweet chili aioli

SHORT RIB TACOS 11

pickled slaw, chipotle creme fraiche, cilantro

BRUNCH FAVORITES

all eggs are certified organic

EGGS BENEDICT* 14

hollandaise, Virginia ham, served with BT potatoes

CRAB BENEDICT* 15

hollandaise, served with BT potatoes

CALIFORNIA BENEDICT* 14

hollandaise, fresh sautéed spinach, avocado, tomato, served with BT potatoes

BRIOCHE FRENCH TOAST** 14

caramelized bananas, Vermont maple syrup

CHICKEN & WAFFLE** 14

chicken tenders, malted waffle, served with bacon

HUEVOS RANCHEROS 14

corn tortillas, two fried eggs, chorizo, black beans, avocado & queso fresco with BT potatoes

CHURRASCO STEAK & EGGS 20

sliced steakhouse style, two eggs, chimichurri sauce, served with BT potatoes & English muffin

AVOCADO TOAST* 14

topped with two poached eggs, feta cheese, red radishes & pea shoot sprouts

BLUEBERRY OR PECAN WAFFLE** 12

malted waffle, served with bacon

SANDWICHES & ENTRÉE SALADS

sandwiches served with coleslaw or french fries

FISH TACOS 15

blackened fish of the day, sharp cheddar, avocado, cilantro

CHEESEBURGER* or BACON CHEESEBURGER* 14/16

sharp cheddar applewood smoked bacon

COBB 16

grilled chicken, tomato, avocado, blue cheese, bacon, egg

THAI STEAK* 18

marinated filet mignon, cucumber, jicama, avocado, mango, fresh herbs, vinaigrette

ENTRÉES

Wedge, Caesar or Garden Salad - 5

FLORIDA GROUPER 24

simply grilled, served with brown rice
add crab meat, champagne beurre blanc 4

SCOTTISH SALMON 20

served with cole slaw

RAINBOW TROUT 18

champagne beurre blanc, capers, served with cole slaw
add crab meat 4

AHI TUNA STEAK 22

sesame seed crusted, seared rare, sliced, served with stir-fried vegetables

HERB ROASTED CHICKEN 16

one-half chicken served au jus, with creamy whipped potatoes

CHURRASCO STEAK & FRIES* 26

sliced steakhouse style, chimichurri sauce, sweet potato fries, habanero honey mustard

CHICKEN MILANESE 16

parmesan crusted, capers, lemon beurre blanc, served with pasta Alfredo

BABY BACK RIBS 22

slow-roasted, served with cole slaw & french fries

FILET MIGNON 8 oz.* 34

center cut, served with creamy whipped potatoes

SIDES - 5

KALE & QUINOA SALAD**

STIR-FRIED VEGETABLES

BROWN RICE

VINE RIPE TOMATOES

CREAMY WHIPPED POTATOES

FRESH SAUTÉED OR CREAMED SPINACH

MACARONI GRATIN

BROCCOLI

SWEET POTATO FRIES

** Contains nuts. Please inform your server of any food allergies you may have so we may properly address them. *Our steaks are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. There is a serious risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach, blood or have immune disorders, you are at greater risk of serious illness from raw oysters and should eat oysters fully cooked.

GIFT CARDS AVAILABLE at

BrickTops.com

Whites

SPARKLING

Ruffino Prosecco , DOC, Veneto, IT	9 / 32
Gloria Ferrer Brut , Sonoma County, CA	11 / 35
Veuve Clicquot , Reims, FR	16 / 80
Veuve Clicquot “La Grande Dame,” Reims, FR	175
Moët & Chandon “Dom Perignon,” Epernay, FR	200

ROSÉ

Whispering Angel , Côtes de Provence, FR	13 / 44
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CHARDONNAY

Coastal Vines , CA	9 / 30
Hess Select , Monterey, CA	11 / 38
La Crema , Sonoma, CA	13 / 44
Sonoma-Cutrer , Russian River Ranches, CA	15 / 55
Cakebread , Napa Valley, CA	20 / 80

SAUVIGNON BLANC

Ferrari-Carano , Sonoma, CA	10 / 36
Kim Crawford , Marlborough, NZ	12 / 41
Groth , Napa Valley, CA	14 / 48

PINOT GRIGIO

Coastal Vines , CA	9 / 30
Estancia , Monterey, CA	11 / 38

RIESLING

Chateau St. Michelle , Columbia Valley, WA	11 / 38
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Brunch Libations

Mimosa Bar	15
Screwdriver	8
Skyy Vodka, Fresh Orange Juice	
French 75	10
Beefeater Gin, Fresh Lemon Juice, Champagne	
Rosemary Greyhound	10
Ketel One Vodka, Grapefruit Juice, Rosemary Simple Syrup	
Peach Belini	10
Peach Nectar, Peach Schnapps, Champagne	
Blood Orange Mimosa	10
Blood Orange Juice, Champagne	

Reds

PINOT NOIR

Belle Glos Meiom , Sonoma County, CA	13 / 44
Joseph Phelps “Freestone Vineyards,” Sonoma, CA	15 / 58
Belle Glos Clark and Telephone , Santa Maria Valley, CA	62
Domaine Serene “Evenstad Reserve,” Willamette Valley, OR	95

ZINFANDEL

Klinker Brick, “Old Vine,” Lodi, CA	13 / 40
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CABERNET SAUVIGNON

Coastal Vines , CA	9 / 30
Hess Select , North Coast, CA	11 / 38
BR Cohn, “Silver Label,” North Coast, CA	13 / 44
Chateau Montelena , Napa Valley, CA	63
Jordan , Alexander Valley, CA	86
Caymus , Napa Valley, CA	98
Dunn “Howell Mountain,” Napa Valley, CA	125
Silver Oak , Napa Valley, CA	145

UNIQUE REDS

Santa Ema Reserve Merlot , Maipo Valley, Chile	10 / 36
Catena Malbec , Mendoza, AR	14 / 48
The Prisoner , Napa Valley, CA	15 / 58
Stags’ Leap Petite Syrah , Napa Valley, CA	59
Joseph Phelps “Insignia,” Napa Valley, CA	265

On Tap

Presidente	6.5
Blue Moon	6.5
Stella	6.5
Fat Tire, amber ale	6.5
Funky Buddha, Hop Gun	6.5
Wynwood, La Rubia Blonde Ale	6.5
Tank Brewing, Freedom Tower Amber Ale	6.5
8th tap	6.5

Hot Tea ~ *Firepot Nomadic Teas*

Oolong	5
Iron Goddess of Mercy	
Botanical Blend	5
Indian Rose Garden	
Black Tea	5
Breakfast Blend	
Rooibos	5
Chai	

