

BRICKTOPS

ESTABLISHED 2006

APPETIZERS

Lobster Bisque fresh Maine lobster, cream, brandy 10	Deviled Eggs & Millionaire's Bacon 10
The Wedge 8 hardboiled egg, bacon, cucumber, blue cheese dressing	Short Rib Tacos 12 pickled slaw, chipotle crema, cilantro
Caesar 8 focaccia croutons, grated parmesan (anchovies on request)	Crispy Chicken Wings 12 slow roasted and finished in an Asian apricot glaze
Tuna Tartare* stacked with avocado, mango, plantains, pine nuts** 12	Coconut Shrimp sweet chili sauce 12
Fig and Prosciutto Flatbread 12 fig jam, gorgonzola cheese, prosciutto di Parma	Spinach & Artichoke Dip parmesan cream sauce 10

LUNCH FAVORITES

sandwiches served with fried yuca, sweet potato fries or french fries

Fish Tacos 14 two blackened fish tacos, sharp cheddar, guacamole & cilantro on flour tortillas, served with salsa	Ahi Tuna Poke Bowl 14 suchi rice, mango, avocado, crispy shallots, fresno peppers
Classic Club Sandwich 12 shaved ham, turkey, bacon, Jack cheese, lettuce and tomato, mayonnaise	Cobb Salad 14 grilled chicken, tomato, avocado, Point Reyes blue cheese, bacon, egg
Tuna Burger 14 seared rare with teriyaki ginger glaze, topped with citrus soy cole slaw	BBQ Chicken Salad 14 roasted corn, avocado, black beans, ranch
Choripan Sandwich 12 grilled Chorizo, chimichurri, pico de gallo	Churrasco Steak Salad 14 sliced steakhouse style with chimichurri sauce, iceberg wedge
Chicken & Waffles 12 crispy chicken, malted waffle, served with bacon & warm maple syrup	Salmon Paillard 14 arugula, mango, mandarin orange, shaved parmesan, ginger citrus dressing
Cheeseburger or SoCal Burger 12 sharp cheddar/Jack cheese, avocado, arugula, honey mustard add sunny side up egg - 2	Miracle Mile 16 crab meat, poached shrimp, remoulade, avocado, tomato, chopped egg, pea shoot sprouts

ENTRÉES



Florida Grouper 24 simply grilled, served with kale & quinoa salad** add crab meat, champagne butter sauce	Bistro Chicken 16 pan sautéed served with champagne butter sauce, creamy whipped potatoes & fresh sautéed spinach
Grilled Trout 18 topped with brown butter, capers, served with broccoli	Chicken Milanese 16 parmesan crusted, capers, lemon butter sauce, served with fettuccine Alfredo
Salmon 18 pan roasted, served with roasted cauliflower	Churrasco Steak & Fries* 20 sliced steakhouse style, chimichurri sauce, sweet potato fries, habanero honey mustard

five dollars each

CREAMY WHIPPED POTATOES
SWEET POTATO FRIES
FETTUCCINE ALFREDO

FRIED YUCA
KALE & QUINOA SALAD**
FRESH SAUTÉED SPINACH

ROASTED CAULIFLOWER
OVEN ROASTED ASPARAGUS
BROCCOLI

18% GRATUITY ADDED FOR PARTIES OF SIX OR MORE

** Contains nuts. Please inform your server of any food allergies you may have so we may properly address them. *Our steaks, burgers and seafood 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.

BY THE GLASS

WHITE

SPARKLING	La Marca Prosecco, IT	12
	Schramsberg “Mirabelle” Brut, CA	14
ROSE	Whispering Angel, FR	12
CHARDONNAY	Hess Select, Monterey, CA	12
	La Crema, Sonoma, CA	14
SAUVIGNON BLANC	Kim Crawford, NZ	12
PINOT GRIGIO	Alois Lageder, IT	12

RED

PINOT NOIR	Meiomi, CA	12
	Siduri, Willamette, OR	14
CABERNET	Hess Select, Monterey, CA	12
	Duckhorn “Decoy”, Sonoma, CA	14
	Frank Family, Napa, CA	16
MERLOT	Caymus “Emmolo”, Napa, CA	14
RED BLEND	The Prisoner, Napa, CA	16
MALBEC	Catena, Mendoza, AR	14

SPARKLING

La Marca Prosecco, IT	44
Schramsberg “Mirabelle” Brut, CA	62
Veuve Cliquot, FR	89
Moet & Chandon “Imperial” Brut, FR	92

ROSE

Whispering Angel, FR	44
Domaine Carneros Brut, by Taittinger, CA	64

CHARDONNAY

Hess Select, Monterey, CA	44
La Crema, Sonoma, CA	52
Flowers, Sonoma, CA	72
Cakebread, Napa, CA	80
Far Niente, Napa, CA	87

SAUVIGNON BLANC

Kim Crawford, NZ	44
Twomey by Silver Oak, CA	54

PINOT GRIGIO

Alois Lageder, IT	44
Four Graces, Willamette, OR	48

PINOT NOIR

Meiomi, CA	44
Siduri, Willamette, OR	52
Belle Glos “Clark & Telephone”, CA	64
Domaine Serene, “Evenstad Reserve” Willamette, OR	92

CABERNET

Hess Select, Monterey, CA	44
Duckhorn “Decoy”, Sonoma, CA	52
Frank Family, Napa, CA	62
Stag’s Leap Wine Cellars “Artemis” Napa, CA	92
Caymus, Napa, CA	125
Silver Oak, Napa, CA	145

OTHER REDS

Caymus “Emmolo” Merlot, Napa, CA	44
Catena Malbec, Mendoza, AR	48
The Prisoner, Red Blend, Napa, CA	68
Mollydooker “The Boxer” Shiraz, AU	67

BEER

Presidente	7
Blue Moon	7
Stella Artois	7
Fat Tire	7
Funky Buddha, Hop Gun	7
Wynwood, La Rubia Blonde Ale	7
Tank Brewing, Freedom Tower Amber Ale	7
8th Tap	7

SCOTCHES

Glenlivet 12	15
Glenlivet 18	20
Oban 14	18
Macallan 12	15
Macallan 18	25
Macallan Rare Cask	32
Johnny Black Label	12
Johnny Blue Label	30