

BRICKTOP'S

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

BRUNCH FAVORITES

all eggs are certified organic

Eggs Benedict* 14 hollandaise, Virginia ham, served with BT potatoes	Huevos Rancheros 14 two eggs, chorizo, corn tortillas, black beans, melted cheese, warm salsa, served with BT potatoes
California Benedict 14 hollandaise, fresh sautéed spinach, avocado, tomato, served with BT potatoes	Avocado Toast** 14 topped with two poached eggs, feta cheese, red radishes & pea shoot sprouts
Chicken & Waffle** 14 chicken tenders, malted waffle, served with bacon & warm maple syrup	Steak & Eggs* 20 filet mignon, two eggs, served with BT potatoes & English muffin

OTHER CHOICES



JinMaKey

Mussels & Yuca Frita 18 chorizo & shallot white wine broth	Ahi Tuna Poke Bowl 14 sushi rice, mango, avocado, crispy shallots, fresno peppers
Grilled Trout 18 topped with brown butter, capers, served with broccoli	Cobb Salad 14 grilled chicken, tomato, avocado, Point Reyes blue cheese, bacon, egg
Salmon 18 pan roasted, served with roasted cauliflower	BBQ Chicken Salad 14 roasted corn, avocado, black beans, ranch
Fish Tacos 14 two blackened fish tacos, cheddar, guacamole & cilantro on flour tortillas, served with salsa	Churrasco Steak & Fries* 20 sliced steakhouse style, chimichurri sauce, sweet potato fries, habanero honey mustard
Cheeseburger or SoCal Burger 12 Sharp cheddar/Jack cheese, avocado, arugula, honey mustard add sunny side up egg - 2	Chicken Milanese 16 parmesan crusted, capers, lemon butter sauce, served with fettuccine Alfredo

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