



PERFECTLY SHARABLE

SMALL PLATES

OUR SMALL PLATES MENU ENCOURAGES AN ASSORTMENT OF FLAVOR AND FOOD OPTIONS. MIX & MATCH ITEMS WITH A GROUP OF FRIENDS, OR SIMPLY ENJOY THEM AS APPETIZERS.

***BAKED OLIVES — \$4.75**

Mixed Mediterranean Olives served warm with Sweetie Drop Chilies and fried Herbs

ZA'ATAR CRUSTED PITA — \$5.00

Served with house-made Labneh Cheese

***ROASTED ALMONDS — \$4.75**

Smoky house-roasted Almonds with Paprika & Salt

AVOCADO TOAST — \$3.75

Toast smeared with fresh Avocado, Extra Virgin Olive Oil and Aleppo Peppers

***BAKED BEAN BRÛLÉE — \$4.00**

House-made BBQ Baked Beans brûlée with Coconut Sugar and My Jam (contains bacon)

***BLACKENED BROCCOLI & CAULIFLOWER — \$5.75**

Lemon charred Broccoli and Cauliflower with Calabrian Chili Aioli

SAMBUSEK — \$9.00

Spiced Ground Lamb, Sweet Onion, and Pine Nuts in a crispy Pastry. Served with microgreen Salad and filbert hot sauce

PRETZEL BREAD FONDUE — \$7.25

Made to order White Cheddar & Parmesan Fondue served with sliced Pretzel Bread Baguette

***ROASTED BEET SALAD — \$7.75**

Roasted Organic Beets served with Chevre Cheese, White Truffle Sea Salt and drizzled with Oregon Hazelnut Oil & Balsamic Syrup

SZECHUAN POT STICKERS — \$8.50

Vegetarian Pot Stickers sautéed in house made Szechuan sauce

GRILLED GOAT CHEESE — \$12.00

Goat cheese wrapped in braised Greens and grilled. Served with sliced Pear, crispy Mushrooms, Crostini and Microgreens

CHICKEN WINGS — \$11.00

Red Hot Frank's Hot Sauce

Szechuan House-made

Honey & Cracked Pepper House-made

FRENCH FRIES

small \$2.50 large \$4.75

Basket of Brickroom thin cut Fries served with house-made Ranch

DIRTY FRIES — \$7.25

House-made thin cut Fries, Parmesan Cheese, Banana Peppers, Rosemary, Sage and Bacon Lardon

Make 'em Filthy! Add Parmesan Fondue \$11.25

PORK BELLY — \$11.00

Slow cooked Pork Belly with Citrus Marmalade, served with Crostini and Goat Cheese Frosting

***CHICKEN TENDERS — \$12.00**

Draper Valley Organic Free Range Chicken dredged in a rice flour batter with Fries and served with house-made Ranch

*Gluten Free

Gluten-Free bread substitutions available.....add \$2.00

SALADS



Add Draper Valley Free Range Organic Chicken Breast to any Salad below

\$5.00

*SMALL GREEN SALAD

Tender Scarlett Butter Lettuce, pickled Onions, Cherry Tomatoes and Parmesan, dressed with a Lemon Vinaigrette

\$4.00

*SPINACH SALAD

Baby Spinach tossed in a feta cheese vinaigrette with candied Prosciutto, toasted Hazelnuts, pickled Onion, Balsamic Syrup, and Piquillo Puree

\$9.00

*ANCHO CHOP SALAD

Chopped Romaine tossed in an ancho-buttermilk dressing. Crispy Corn Tortilla strips, Black Beans, caramelized Corn, Tomato, Queso Fresco, Avocado, Cilantro Babies, and warm Mazina Tortillas

\$11.00

*NORTHWEST SALAD

Oregon Pear served with tender Scarlett Butter Lettuce, dressed with Toasted Hazelnut Brittle, Gorgonzola and Balsamic Vinaigrette

Dressing

\$9.00

BRICKROOM GREEK

Cucumber, Tomato, Red Onion, Kalamata Olives and Romaine tossed in an herbed feta and red wine vinaigrette. Warm Za'atar crusted Pita and house-made Labneh Cheese

\$10.00

*GRILLED SHORT RIB SALAD

Thinly sliced Beef Short Ribs in a sweet & spicy bulgogi style marinade. Grilled and served with a Kumquat dressed micro-green and vegetable

Slaw

\$16.00



SANDWICHES

BRICKROOM BURGER	Hand pressed ground chuck Patty, shredded Lettuce, pickled Onion, aged Tillamook White Cheddar, My Jam (contains bacon), and Chevre Aioli, on a grilled Brioche Bun.	\$10.00
PULLED PORK SANDWICH	Slow roasted Noble Espresso-rubbed Carlton Farms Pork Shoulder, house-made BBQ Sauce, topped with Cole Slaw and Tobacco Onions served on a Brioche Bun.	\$10.00
VEGGIE PO'BOY	Parmesan crusted Hoagie Roll smeared with Cauliflower Caviar, Tapenade, White Bean Salad, balsamic marinated Tomatoes and Scarlett Butter Lettuce. Topped with Sweetie Drop Peppers and edible Flower Confetti.	\$9.75
CUBANO	Pressed Cuban Bread stuffed with Hill Meat Ham (Pendleton OR), Tillamook Swiss, Mustard, Pickle, and Pork Belly.	\$9.75
POLISH ROPE	Hill Meat Polish Sausage (Pendleton OR), grilled with Sweet Onion Dijonnaise, Fennel, Pickled Onions and Mustard Seeds, served on a Hoagie Roll.	\$9.00
PRIME DIP	Thinly shaved USDA Prime grade Beef Ribeye roast on a toasted Sourdough Baguette. Raspberry horseradish, Rosemary and roasted Garlic Au Jus.	\$15.00
TUNA MELT	Tuna Salad, Melted Swiss & Tapenade with Fennel & Peppadew Peppers served on a Hoagie Roll.	\$9.00



** Gluten Free
Gluten-Free Bread substitutions available.....add \$2.00*





House Specialties

*BRICK CHICKEN

Natural Bone in Breast of Chicken 'Brick Cooked,' with BBQ sauce and served with Pan Seared Greens and Bruleed Baked Beans.

\$16.50

FLAT IRON STEAK

Marinated and Grilled Flat Iron Steak Served with Roasted Garlic Mashed Potatoes, Tobacco Onions and Sauce Béarnaise.

\$18.75

CRAB & ARTICHOKE RAVIOLI

Dungeness Crab and Artichoke Raviolis served with Sauce Limon, Parsley Oil, and Parmesan.

\$17.50

SHRIMP & GRITS

Wild White Prawns Sautéed with Vegetables and Bacon Lardon in a Parmesan cream sauce, served over creamy Polenta.

\$19.50

*GINSENG PANACEA BOWL

Slow Roasted Oregon Game Hen (Lazy B Farms, Chiloquin) in ginseng-lemongrass broth. Rice stick Noodles, Fennel, Baby Carrots, crispy Mushrooms, Pea Shoots, Scallions, Cilantro, Chilies and Hemp Microgreens.

\$19.00

CIOPPINO

A San Francisco style seafood stew of Alaskan Halibut, Wild Salmon, Lump Crab, Mussels, Clams and Prawns in a court bouillon-tomato pan sauce. Served with Crayfish Risotto and grilled bread.

\$23.00

BEEF SHORT RIBS 'COLORADO'

Slow braised Certified Angus Beef Short Ribs in a plum tomato 'Colorado' sauce. Rice, Avocado, Black Beans, Tomatoes, Queso Fresco, Cilantro Babies, Mazina Tortillas.

\$19.00

* Gluten Free

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



COFFEE & ESPRESSO

DRIP COFFEE
\$2.00

ESPRESSO
\$2.50

AMERICANO
\$3.00

LATTE
Caramel, Hazelnut, Vanilla
\$3.50

CHAI
\$3.75

*Almond and Soy Milk available
Add .50 for Flavors*

GIBALTAR
\$3.50

ICED TEA
\$3.75

MOCHA
\$4.50

COLD BREW
\$4.00

HOT CHOCOLATE
\$3.50

MACCHIATO
\$3.00

LOOSE LEAF TEA
Chamomile, Earl Grey, Jasmine
\$3.75

Dessert

Tiramisu

Lady Fingers soaked in Noble Espresso, layered with Rum Spiced Mascarpone Cheese and Whipped Cream dusted with Bittersweet Cocoa
\$7.00

Pear Crisp

Caramel Poached Pear "Crisped" with Pistachio Streusel served with house made Vanilla Bean Ice Cream, Pinot Noir Syrup and Pear Caramel
\$9.00

*Not Your Father's Root Beer Float

Not Your Father's Root Beer, topped with house made Vanilla Bean Ice Cream (contains alcohol, ages 21+)
\$7.00

Magic Shell Affogato

House made Vanilla Bean Ice Cream covered in a Dark Chocolate & Hazelnut Magic Shell served with a Fresh pulled shot of Noble Espresso to pour over
\$7.00

*Misterio Chocolate Nemesis Cake

Delicious Flourless Cake drizzled with Basil Hayden's Caramel Sauce, Hazelnut Brittle and Cocoa Nibs served with house made Vanilla Bean Ice Cream
\$9.00

FOUNTAIN DRINKS

\$2.50

**COKE
DIET COKE
SPRITE
ROOT BEER
GINGER ALE**

OTHER BEVERAGES

Pellegrino.....	Lg 7.00.....	Sm.....	2.75
Cock N Bull Ginger Beer.....			4.50
Iced Tea (<i>lemon or blueberry</i>).....			3.75
Fresh Squeezed Orange Juice.....			5.00
Fresh Made Lemonade (<i>sorry, no refills</i>).....			3.50
Lemonade.....			3.00
Cranberry Juice.....			3.00
Milk.....			3.00
Red Bull (<i>regular or sugar-free</i>).....			4.50

* Gluten Free