

CATERING/PRIVATE EVENTS

PIZZAS GLUTEN-FREE CRUST AVAILABLE BY REQUEST

BRICKS SIGNATURE PIZZAS
choose from any of our classics
14 inch 24.97 (serves 5)

CHEESE PIZZA
14 in 18.97 (serves 5)

ADDITIONAL INGREDIENTS
2.75

TRAYS

SLIDERS (20 sliders)
pork 49.97 | chicken 49.97
brisket 59.97 | burnt ends 59.97

SMOKED WINGS (25 wings)
you choice of bbq or buffalo wings.
comes with celery, carrots, ranch &
blue cheese dressing 32.97

BBQ NACHOS (half-pan)
pork 39.97 | brisket 49.97
burnt ends 54.97

COCKTAIL RIBS (individually cut)
baby back ribs with bbq sauce 69.97

VEGETABLE TRAY assortment of
fresh-veggies 39.97

SMOKED SALMON (whole filet)
fresh salmon, smoked, served with
chive creme and toast breads 74.97

FRUIT TRAY assortment of fresh-cut
fruits 39.97

TACO BAR

served with tortillas, salsa, cheese. priced per guest and replenished as needed
pulled pork | smoked brisket | pulled chicken | smoked vegetables

TWO MEATS 10.97 **THREE MEATS** 14.97 **ALL FOUR** 17.97

SMOKEHOUSE TOUR

Ask about a personal tour of our smokehouse from Pitmaster & Chef Derek Campbell. He'll show how it's all done and you'll get the first tastings right out of the pit smoker. Perfect for parties of 8-12 people.

EXTRAS

SLIDER BUNS (1 dz) \$8

EXTRA BBQ SAUCE pint \$6; quart \$12

*REUSABLE CHAFING SET rack + pans + 2 hours of fuel \$12 per set

*PLATES + NAPKINS + FLATWARE .50 per person

*CHARGES APPLY TO CARRY-OUT & DELIVERY ONLY.

CATERING/PRIVATE EVENTS

BARBECUE ALL MEATS ARE GLUTEN-FREE SLOW-SMOKED

50 CHICKEN WINGS 59.97

FULL SLAB RIBS 22.97 each

*PULLED PORK 16.97/lb

25 CHICKEN WINGS 32.97
bbq or buffalo. carrots, celery,
ranch & blue cheese dressings

SMOKED WHOLE TURKEY
12-14 lb cider brined 65

*PULLED CHICKEN 16.97/lb

*BRISKET 19.97/lb

HALF CHICKEN 10.97

SMOKED HAM spiral cut,
smoked at bricks, bone-in, 8-10
pounds, serves 12-14 50

*ADD a "TACO KIT" for \$2 PP.
Include tortillas, salsa, cheese

SIDES (serves 20)

MAC AND CHEESE 34.97

SAUTEÉD SPINACH
with garlic 34.97

COLE SLAW 24.97

BAKED BEANS 34.97

TATER TOTS 34.97

HATCH GREEN CHILI
CORNBREAD 1 dz 16.97

FRIES 24.97

SALADS (serves 20)

ARUGULA SALAD baby arugula, cherry
tomatoes, shaved parmesan, red wine
vinaigrette 46.97

ROASTED BEET SALAD baby greens,
purple onion, goat cheese, balsamic
vinaigrette 49.97

HOUSE SALAD baby greens,
blue cheese, roasted red peppers,
balsamic vinaigrette 39.97

TOUT LE MONDE green apple, arugula,
white wine vinaigrette, walnuts, bacon,
blue cheese 49.97

CAESAR SALAD a classic, anchovies on
request 46.97

SATURDAY WISCONSIN SUPPER CLUB

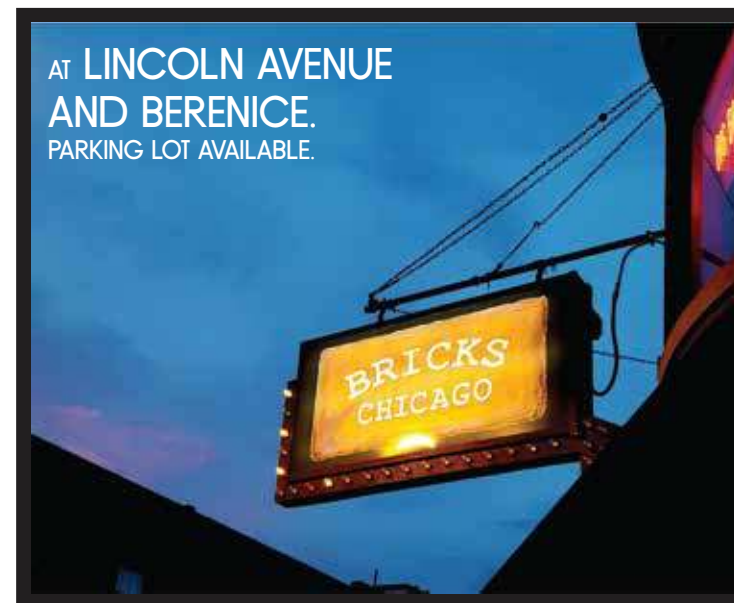
every saturday starting at 5pm. smoked prime rib with side dishes for only 24.95
plus, special, vintage cocktails.
DINE-IN ONLY

3832 N. LINCOLN AVE. CHICAGO, IL
773.525.5022 BRICKSCHICAGO.COM

ITEMS & PRICES SUBJECT TO CHANGE



DELIVERY | CARRYOUT | DINE-IN
PRIVATE EVENT SPACE | CATERING | OUTDOOR PATIO



ORDER AT WWW.BRICKSCHICAGO.COM OR BY PHONE
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APPETIZERS

BAKED GOAT CHEESE marinara sauce, toast 8.97

SMOKY SLIDERS brioche bun, pickle pork 3.50 | chicken 3.50 | brisket 4 | burnt ends 4

BBQ SAMPLES ribs 8.97 | brisket 4.50 | burnt ends 5.50 | pulled pork 4.50

KENNEBEC FRIES 4.97 | with cheese 6.97 | with chili and cheese 8.97 | with pulled pork and cheese 9.97

TOTS tater tots with same topping options as kennebec fries 4.97

BBQ NACHOS black olives, diced tomatoes, green onions, pickled jalapeño, sour cream, cheese sauce
pulled pork 12.97 | brisket 13.97 | burnt ends 13.97 | (no meat 9.97)

TOT'CHOS same as nachos but with tater tots

WINGS smoked, tossed with bbq or buffalo sauce. served with celery and carrot sticks, ranch or blue cheese dressing 5 wings for 8.97 | 10 wings for 13.97

TACOS corn tortillas with pico de gallo
pork 1 for 3.00; 3 for 7.97 | brisket 1 for 3.50; 3 for 9.97 | hatch chile chicken 1 for 3.50; 3 for 9.97

SALADS

add sliced chicken breast 3;
add grilled salmon 7

HOUSE SALAD baby greens, blue cheese, roasted red peppers, balsamic vinaigrette small 6.97 entrée 11.97

ROASTED BEET SALAD baby greens, purple onion, goat cheese, balsamic vinaigrette small 8.97 entrée 13.97

ARUGULA SALAD cherry tomatoes, shaved parmesan, red wine vinaigrette small 7.97 entrée 12.97

TOUT LE MONDE green apple, arugula, white wine vinaigrette, walnuts, bacon, blue cheese small 8.97 entrée 13.97

CAESAR SALAD a classic, anchovies on request small 7.97 entrée 12.97

SOUP

BURNT ENDS CHILI
sour cream, green onion, and cheese
cup 5.97 | bowl 8.97

GUMBO
chicken and andouille
cup 5.97 | bowl 8.97

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BBQ PLATTERS

Our meats are smoked daily using apple and hickory wood in a herbert oyley bbq pit giving our meats a pleasant pinkish color. "The smoke ring" is the red badge of honor of great barbecue.

Served with coleslaw, pickle, white bread and choice of side.

BABY BACK RIBS half slab 16.97 | whole slab 24.97

BEEF BRISKET smoked 18 hrs, traditional or lean 15.97

HALF CHICKEN brined then smoked 13.97

COMBO PLATTER 1/4 chicken, 1/4 slab, pulled pork, slice of brisket 26.97

PULLED PORK smoked 14 hours 13.97

SANDWICHES

Brioche bun, coleslaw, pickle.
Choice of FRIES or TOTS.

BRISKET traditional or lean 14.97

BRICKS GREEN CHILE CHEESEBURGER with hatch, new mexico green chile on two 1/4 lb patties, american cheese 13.97
add bacon 1 | add caramelized onions 1

PULLED PORK tender and juicy 11.97

PULLED CHICKEN tossed in BBQ sauce 12.97

BURNT 'ENDWICH tossed in BBQ sauce 15.97

CRISPY CHICKEN SAMMIE panko crusted with secret sauce, lettuce, tomato, pickles 12.97

BRICKS AMERICAN BURGER two 1/4 lb patties, american cheese 12.97
add bacon 1 | caramelized onions 1

REUBEN smoked corned beef, sauerkraut,

SIDES

FRIES 4.97

SAUTÉÉD BROCCOLI with garlic 4.97

CORN BREAD 1.97

TATER TOTS 4.97

SAUTÉÉD SPINACH with garlic 4.97

COLESLAW 1.97

CHEESE SAUCE 1.97

MAC-N-CHEESE 5.97

BAKED BEANS 3.97

ANY SIDE SALAD 4.97

MAC N CHEESE

SMALL 5.97
LARGE 9.97

WITH BROCCOLI

mac-n-cheese with our sauteéd broccoli and garlic
SMALL 6.97 LARGE 12.97

WITH CHILI

mac-n-cheese with our burnt-end chili
SMALL 8.97 LARGE 14.97

WITH BURNT-ENDS

mac-n-cheese with our burnt-ends
SMALL 8.97 LARGE 14.97

WHAT ARE BURNT ENDS?

cubes cut from the marbled end of the brisket offering extra flavor. a delicacy in kansas city.

DESSERT

PROUDLY SERVING CAKES BY DINKEL'S daily selection 6.97

OUR CLASSIC PIZZAS

10 INCH 13.97 (serves 1-2) | 12 INCH 19.97 (serves 2-3) | 14 INCH 24.97 (serves 4-5)

POPEYE fresh spinach, tomato, roasted garlic, basil, tomato sauce, feta, mozzarella

BERZERKLEY ham, artichoke hearts, sweet red pepper, tomato sauce, and mozzarella

BBQ CHICKEN smoked chicken, purple onion, BBQ sauce, smoked gouda, mozzarella, cilantro

MEAN GREEN pepperoni, purple onion, jalapeno, garlic, pesto sauce, mozzarella

BBQ PORK smoked pork, purple onion, BBQ sauce, smoked gouda, mozzarella

THE DITKA ham, sausage, pepperoni, bacon, tomato sauce, mozzarella

GRANDPA ROSSY smoked brisket, purple onion, BBQ sauce, smoked gouda, mozzarella

RED PLANET sausage, red pepper, purple onion, tomato sauce, goat cheese, mozzarella

SWEET HEAT smoked chicken, bacon, jalapeño, BBQ sauce, smoked gouda, mozzarella

THE KAPALUA ham, fresh pineapple, purple onions, tomato sauce, mozzarella

PAINFUL pepperoni, purple onion, jalapeño, garlic, tomato sauce, mozzarella

NICK & VITO pepperoni, sausage, tomato sauce, mozzarella, hot giardiniera

PETALUMA CLUB smoked chicken, bacon, purple onion, fresh tomato, tomato sauce, and mozzarella

VEGETARIAN spinach, mushroom, purple onion, green pepper, basil, tomato sauce, mozzarella

CRUST

Our pizza crusts are made with King Arthur whole wheat flour. We offer a gluten-free crust for the 12-inch pizza for an additional \$2. Note that the gluten-free crust is cooked in an oven with gluten.

BUILD YOUR OWN

CHEESE 10 INCH 11.97 (serves 1-2) | 12 INCH 14.97 (serves 2-3) | 14 INCH 18.97 (serves 4-5)

ADDITIONAL INGREDIENTS

10 INCH 1.75 • 12 INCH 2.25 • 14 INCH 2.75

anchovy, artichoke hearts, arugula, bacon, banana pepper, basil, barbecue sauce, chopped brisket, smoked chicken, extra cheese, feta, garlic, hot giardiniera, goat cheese, smoked gouda, smoked ham, hatch new mexico green chile, italian sausage, jalapeño, mushroom, olive (black or green), pepper (green or red), pepperoni, pesto, pineapple, blue cheese, pulled pork, purple onion, roasted red peppers, spinach, tomato