

# BRICK + BRAMBLE

## COCKTAILS

<b>THE BRAMBLE</b> 11 Gin, Lemon, Blackberry, Champagne Simple	<b>BLOOD ORANGE FIZZ</b> 14 Gin, Blood Orange Liqueur, Blood Orange Puree, Lemon, Egg White	<b>TOKYO SOUR</b> 13 Nikka Japanese Whisky, Big O Ginger Liqueur, Lemon, Simple, Egg White, Red Wine Float
<b>ROSEMARY MARTINI</b> 12 Bombay Sapphire Gin or Wheatley Vodka, Shaken with Fresh Rosemary, Your Choice of Dry, Dirty, or Filthy	<b>SPICY LOMA</b> 12 512 Tequila, Grapefruit, Lime, Agave, Jalapeño - Try it with Mezcal! -	<b>BLACKBERRY BASIL MARG</b> 12 512 Tequila, Cointreau, Lime, Blackberry Puree, Agave, Fresh Basil
<b>GARDEN COSMO</b> 12 Cucumber Vodka, Cointreau, Lime, Cranberry	<b>PINA VERDE</b> 14 Green Chartreuse, Pineapple, Lime, Coconut	✦ <b>ROSE COLORED GLASSES</b> 9 Rose Syrup, Orange Juice, Coconut, Lime, Ginger Beer
<b>7 YEAR OLD FASHIONED</b> 13 Old Ezra 7, Blackberry Syrup, Grand Marnier Float, Blackberry and Orange Peel Garnish	<b>B+B+B</b> 12 Bourbon, Crème De Banana, Licor 43, Brulee Bananas, Flaky Salt	✦ <b>LAVENDER LIMONADA</b> 8 Lavender Syrup, Lemonade, Mint, Soda

## BEER + MORE

### BEER

- ✦ Athletic NA Golden Ale | 5
- Boulevard Tank 7 | 7
- Coors Light | 5
- Michelob Ultra | 7
- Millpond Seasonal Hop | 7
- Stella Artois | 7
- UCBC Tangerine Radler | 7

### BEER + SHOT COMBOS

- ✦ Athletic NA - Ritual NA Whiskey | 12
- Boulevard Tank 7 - Amaro Montenegro + Mezcal | 16
- Coors Light - Sazerac Rye | 15
- Michelob Ultra - Buffalo Trace Bourbon | 15
- Millpond Seasonal Hop - 512 Tequila Reposada | 16
- Stella Artois - Ferrari (Fernet Branca + Campari) | 16
- UCBC Tangerine Radler - Kula Toasted Coconut Rum | 16

Ask about pricing for standalone shots.

### HAPPY HOUR

Monday through Thursday | 3-6p

Our Happy Hour lineup is a "who's who" of classic cocktails. These drinks are classic for a reason and Happy Hour at Brick + Bramble is the perfect time to discover why.

Scan the QR code for a full listing of our menus, happy hour cocktails, bourbons, whiskeys, and other spirits.

**BOURBON  
HAPPY HOUR  
+ MORE**



---

## SMALL PLATES

---

### BEEF MEDALLIONS 18

Marinated Beef Medallions grilled and topped with Portobello + Veal Demiglaze

### SMOKED CHICKEN WINGS 14

Crispy, with choice of Honey Garlic Sauce, Sweet Thai Chili Sauce, Truffle Dry Rub | Served with Jalapeño Ranch

### DUCK WINGS 20

Crispy, with a choice of Honey Garlic Sauce, Sweet Thai Chili Sauce, Truffle Dry Rub | Served with Jalapeño Ranch

### PORK POT STICKERS 14

Pan-Fried, with choice of Honey Garlic Sauce, Sweet Thai Chili Sauce, Soy Sauce

### ◇ BAKED CHEESE + MARINARA 18

Manchego, Cream Cheese, Parmesan, Mozzarella, Marinara, Crostini

### ◇ SMOKED TOMATOES + BURRATA 16

Smoked Tomatos, Garlic, Balsamic Glaze, Fresh Basil, Burrata Cheese, Crostini

### PEACHES + PEAR BURRATA 17

Mixed greens, Pomegranate Vinaigrette, Grilled Peaches, Diced Pears, Candied Walnuts, Dried Pomegranate Seeds, Burrata Cheese

### SHORT RIB RAVIOLI 20

Short Rib Ravioli tossed with Mushroom, Bacon and Boursin Cream Sauce.

### AHI TUNA 22

Sesame Seed, Pan Seared, Sweet Thai Chili Slaw, Wasabi Puree

### CALAMARI 18

Served Breaded with Microgreens, Shredded Parmesan, Housemade Marinara

### ◇ HUMMUS TRIO 24

Roasted Red Pepper, Beetroot, Green Goddess Hummus, Assorted Veggies, Pita Bread

### ARANCINI 15

Stuffed Abrio Rice Balls with Smoked Gouda, Fontina and Parmesan Cheese, Panko Breadcrumbs. Served over Housemade Vodka Sauce

---

## FLATBREADS

---

### ARUGULA + PROSCIUTTO 18

Arugula, Prosciutto, Roasted Garlic Olive Oil, Fresh Basil, Goat Cheese, Reduced Balsamic

### BEEF WELLINGTON 20

Sliced Filet, Mascarpone, Boursin, Mushroom Duxelle, Mustard, Reduced Balsamic, Basil Microgreens

### MARGHERITA 16

Tomato Sauce, Fresh Mozzarella, Cherry Wood Smoked Tomatoes, Fresh Basil, Pesto

### BUFFALO CHICKEN 18

Grilled Chicken tossed with Hot Sauce, Cream Cheese, Bacon, Bell Peppers, Onions, Mozzarella Cheese, Ranch

### CHIMICHURRI + BLACKENED CHICKEN 18

Chimichurri, Salsa, Bacon, Blackened Chicken, Caramelized Onions, Sharp Cheddar, Pepperjack Cheese, Fresh Jalapenos topped with Lime Crema

### SURF + TURF 25

Lobster Mousse and Beef Medallions topped with Basil Microgreens

---

## SALADS

---

### CAESAR 10 / 18

Romaine, Parmesan, Croutons, Housemade Caesar Dressing

### ◇ BRAMBLE SALAD 10 / 18

Mixed Greens, Fresh Mixed Berries, Bleu Cheese Crumbles, Vinaigrette

### BURRATA SALAD 18

Burrata Cheese, Mixed Greens, Tomato, Prosciutto, Balsamic Glaze

+ 6oz Blackened Chicken | 6

+ 3ct Grilled Shrimp | 10

---

## LARGE SPREADS

---

Designed to serve 2-4 people

### BRAMBLE SPREAD 135

16oz NY Strip, Rack of Lamb, Mini Wedge Ranch Salad, Hassleback Potatoes, Brussel Sprouts, Roasted Garlic, Chimichurri, Truffle Butter

### SEAFOOD SPREAD 140

Pan-Seared Shrimp, Seared Scallops, Calamari, Kielbasa Sausage, Fingerling Potatoes, Onions, Bell Peppers, Celery, Lemon Butter Sauce, Crostini

### ◇ CHARCUTERIE SPREAD 36

Seasonal Meats and Cheeses By Market Availability, Crostini

---

## GRILL

---

### ◇ FILET MIGNON 8oz 55

### ◇ NY STRIP 16oz, Tagliata 60

### ◇ RACK OF LAMB Tagliata 50

### ◇ SALMON Bed of Mixed Greens 35

### ◇ SCALLOPS U10, 4ct, Pan Seared 28

---

## SIDES

---

To Share

### GRILLED ASPARAGUS 12

### CHEF'S RISOTTO 12

### HASSLEBACK POTATOES 12

### HOUSE MASHED POTATOES 12

### LOBSTER MAC + CHEESE 26

### BRUSSEL SPROUTS 10

---

## SWEET

---

### CARROT CAKE 13

Six Layer Carrot Cake

### BRAMBLE PIE 13

Mixed Berry Served In a Cast Iron Skillet

◇ Gluten Free Items