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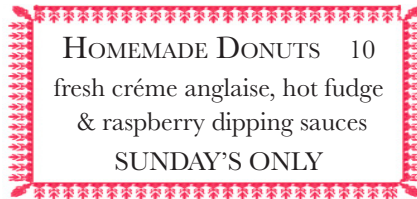
## APPETIZERS & SALADS

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SPINACH & ARTICHOKE DIP 14  
served with salsa and warm tortilla chips

DEVILED EGGS &  
SUGAR BACON 14

LOBSTER BISQUE 12  
fresh Maine lobster, sherry



GRILLED CALIFORNIA ARTICHOKEs 14  
simply grilled, aioli

CAESAR\* 14  
grated parmesan, toasted ciabatta croutons  
chicken, salmon\*, or blackened shrimp - 6

THE WEDGE 14  
iceberg lettuce, chopped bacon, cucumber, egg,  
blue cheese or thousand island

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## BRUNCH CLASSICS

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EGGS BRICKTOP'S 18  
sausage, egg, Jack cheese casserole,  
served with herb roasted potatoes

CLASSIC EGGS BENEDICT\* 20  
Canadian bacon, hollandaise  
served with herb roasted potatoes

CHICKEN & WAFFLE 22  
malted waffle, served with bacon

BRIOCHE FRENCH TOAST 20  
topped with powdered sugar and warm maple syrup,  
served with herb roasted potatoes & bacon

SHRIMP & GRITS\* 22  
sautéed shrimp in a savory Creole sauce,  
warm cheddar grits

BLUEBERRY OR PECAN WAFFLE\*\* 18  
malted waffle, served with bacon

CRAB BENEDICT\* 24  
hollandaise, lump crab, sliced tomato  
served with herb roasted potatoes

AVOCADO TOAST\* 20  
topped with two poached eggs,  
feta cheese, red radishes & mesclun mix

STEAK & EGGS\* 26  
filet mignon, scrambled eggs,  
served with herb roasted potatoes &  
toasted English muffin

CALIFORNIA BENEDICT\* 20  
hollandaise, fresh sautéed spinach, avocado, tomato  
served with herb roasted potatoes

HUEVOS RANCHEROS 20  
two eggs, chorizo, corn tortillas, black beans,  
melted cheese, avocado, warm salsa,  
served with herb roasted potatoes

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## OTHER CHOICES

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COBB SALAD 20  
grilled chicken, tomato, avocado,  
blue cheese, bacon, egg

ATLANTIC SALMON\* 24  
pan-roasted,  
served with kale & quinoa salad

CHEESEBURGER DELUXE\* OR TAVERN BURGER 18  
fully dressed, sharp cheddar OR two griddled patties, caramelized onion,  
sunny side up egg 2 American cheese, secret sauce  
served with French fries or cole slaw

PALM BEACH\* 24  
perfectly stacked crab meat,  
poached shrimp rémoulade, avocado,  
diced tomato, chopped egg

BISTRO CHICKEN 22  
thinly sliced chicken breast, pan sautéed,  
beurre blanc, served with creamy whipped potatoes

18% GRATUITY ADDED FOR PARTIES OF SIX OR MORE

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

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BRUNCH LIBATIONS

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<p><b>MIMOSA</b> 13 orange juice or grapefruit juice, champagne</p>	<p><b>BLOODY MARY</b> 14 Wheatley vodka, Zing Zang</p>	<p><b>FRESH PEACH BELLINI</b> 13 peach nectar, champagne</p>
<p><b>SCREWDRIVER</b> 14 Wheatley vodka, fresh orange juice</p>	<p><b>TEQUILA SUNRISE</b> 14 Corazon Blanco tequila, fresh orange juice, grenadine</p>	<p><b>BLOODY BULL</b> 14 Wheatley vodka, Zing Zang, beef broth</p>
	<p><b>GLASS OF CHAMPAGNE</b> 13 Louis Perdrier Brut</p>	

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BY THE GLASS & BOTTLE

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**SPARKLING/CHAMPAGNE**

La Marca Prosecco, IT	14/54
Gruet Sauvage Blanc de Blanc, NM	16/62
Schramsberg “Mirabelle” Brut, CA	18/70
Domaine Carneros Brut Rosé, CA	...80
Möet & Chandon “Imperial” Brut, FR	...100
Veuve Clicquot, FR	...110

**CHARDONNAY**

Hess Select, Monterey, CA	16/62
Sonoma Cutrer, CA	16/62
Caymus “Mer Soleil” Silver, CA	16/62
Rombauer, Napa, CA	22/84
Cakebread, Napa, CA	...88
Far Niente, Napa, CA	...150

**SAUVIGNON BLANC**

Kim Crawford, NZ	16/62
East Side Crossing, CA	16/62
Le Grand Ballon, FR	16/62
Twomey by Silver Oak, CA	...68
Pascal Jolivet, FR	...80

**MORE WHITES**

Trefethen Riesling, Napa, CA	14/54
Whispering Angel Rose, FR	18/68
Santa Margherita Pinot Grigio, IT	18/68
Prisoner Wine Company, “Blindfold”, CA	...66

**CABERNET**

Hess Select, Monterey, CA	16/62
Duckhorn “Decoy”, Sonoma, CA	16/62
Austin Hope (1L), Paso Robles, CA	20/110
Turnbull, Napa, CA	22/88
Trefethen, Dragon’s Tooth Estate, CA	...86
Robert Sinskey “Point of View”, CA	...88
Orin Swift “Palermo”, CA	...115
Caymus, Napa, CA	...125
Silver Oak, Alexander Valley, CA	...140
Nickel & Nickel, Napa, CA	...200
Heitz “Trailside”, CA	...225

**PINOT NOIR**

Meiomi, CA	14/54
La Crema, Sonoma, CA	16/62
Siduri, Willamette Valley, OR	18/70
Ken Wright Cellars “Eola Amity”, OR	...62
Belle Glos “Clark & Telephone”, CA	...78
Paul Hobbs, CA	...115
Bergstrom, Willamette, OR	...115
Kistler, CA	...135

**MORE REDS**

Mollydooker “The Boxer” Shiraz, AU	16/62
Orin Swift “Advice from John” Merlot, CA	18/70
The Prisoner, Red Blend, Napa, CA	22/84
Orin Swift, 8 Years in the Desert Zinfandel Blend, CA	22/84
Chasing Rain, Red Mtn Blend, WA	...62
Stags’ Leap Petite Syrah, Napa, CA	...82
Paraduxx, Cabernet Blend, Napa, CA	...100
Textbook “Mise En Place” Cabernet Blend, CA	...110
Orin Swift “Papillon” Bordeaux Blend, CA	...125
Cain Five Cabernet Blend, Napa, CA	...195
Plumpjack Syrah, CA	...210

Corkage Fee \$20

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ON TAP

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<p>\$8</p> <p>Bearded Iris, Homestyle IPA</p> <p>Modelo Especial</p>	<p>Stella Artois, Belgian Pilsner</p> <p>Michelob Ultra</p>
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