



FOOD, COFFEE, DRINKS, MUSIC

Starters/Shareables

Shrimp Ceviche \$11

Jicama, Bell Peppers, Red Onion, Jalapeno,
Citrus, Cilantro, Tortilla Chips

Black Bean Hummus \$9

Black Beans, Roasted Peppers,
Caramelized Onions, Cilantro, Pickled Onions,
Queso Fresco, Tortilla Chips

Stuffed Jalapenos \$11

Chili Lime Goat Cheese, Caramelized Onions,
Bacon, Green Onion

Brie \$12

Honey Roasted Garlic, Apples, Bread

Bricklayer Nachos \$12

Black Bean Corn Relish, Jalapeno Aioli,
Queso, Salsa, Tortilla Chips
Add Mojo Pork or Chicken \$4

Chips & Guacamole \$8

Chips & Salsa \$8

Chips & Queso \$8

Salads

Add Mojo Pork, Chicken or Black Bean Hummus \$4

Brick's Salad \$10

Mixed Greens, Tomatoes, Cucumbers, Jicama,
Cabbage Slaw, Citrus Vinaigrette

Corn Salad \$10

Roasted Corn, Avocado, Bell Peppers,
Queso Fresco, Chili Lime Crema, Pickled Onions

Cucumber Salad \$9

Cucumbers, Cabbage Slaw, Aleppo Chili, Ginger,
Crushed Peanuts, Citrus Vinaigrette

Sandwiches

*All Sandwiches Come with a Choice of
Cabbage Slaw, Tortilla Chips or Small Mixed Green Salad*

Bird & Pig \$13

Roasted Chicken, Bacon, Apple, Brie,
Honey, Pressed Hawaiian Bun

Pacific Rim \$12

Mojo Pork, Asian Slaw, Pickles,
Jalapeno Aioli, Pressed Hawaiian Bun

Veggie Cuban \$12

Mixed Greens, Tomato, Guacamole,
Pickled Onion, Swiss Cheese,
Honey Mustard, Pressed Cuban Bread

Grilled Cheese \$13

Tomato, Herbed Goat Cheese,
Cabbage Slaw, Pressed Cuban Bread

Shrimp Salad Sandwich \$14

Shrimp, Jicama, Red Onions, Celery,
Avocado, Jalapeno Lime Aioli,
Pressed Hawaiian Bun

Rice Bowls

Kung Fury (Pork) \$13

Mojo Pork, Cabbage Slaw,
Green Onions, Crushed Peanuts,
Jalapeno Lime Aioli, Jasmine Rice

Rooster (Chicken) \$12

Roasted Chicken, Roasted Peppers, Tomato,
Pickled Onion, Green Onion,
Cilantro Lime Aioli, Jasmine Rice

Vegetarian (Black Bean Hummus) \$12

Black Bean Hummus, Roasted Peppers, Tomato,
Pickled Onion, Green Onion,
Cilantro Lime Aioli, Jasmine Rice



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Cocktails

Mr. Butterworth's Old Fashioned \$12

Four Roses Bourbon, Orange/Angostura Bitters,
Maple Ice Cube, Applewood Smoke

Sparkling Negroni \$12

Bombay Gin, Dolin Rouge, Aperol,
Sparkling Wine, Orange Dum Dum

Tommy's Angry \$10

Espolon Tequila, Jalapeno Infused Agave,
Lime, Cayenne Salt Rim

Sleepless in Manhattan \$11

Coffee Infused Old Overholt, Cynar,
Angostura, Caffeinated Cherry

Old Cuban \$10

Santa Teresa 1796 Solera Rum, Lime, Sugar,
Mint, Angostura, Sparkling Wine

Mai Tai \$11

Sailor Jerry Rum, Orgeat Almond,
Orange Curacao, Lime

Draft Beers

Cigar City Jai Alai

IPA

Cigar City Maduro

Brown Ale

Coppertail Florida Special

Lager

Escape Brewing Goofy Footed

Wheat Ale

Ayinger 'Brauweisse'

Hefeweizen

Veltins

Pilsner

Happy Hour Everyday 4pm – 7pm

\$5 Select Drafts, \$4 Well Liquor, \$3 White Claw

Wines

*All our wines are eco-friendly with minimal intervention.
Biodynamic, Organic, Sustainable or Natural*

Sparkling

Francois Montand 'Blanc de Blancs'
Jura, France 10/36

Whites

Peter Nicolay, *Riesling*
Mosel, Germany 9/33

Talis, *Pinot Grigio*
Friuli-Venezia Giulia, Italy 9/33

Foucher Lebrun 'Petit le Mont', *Sauvignon Blanc*
Loire Valley, FR 9/33

Michael Pozzan, *Chardonnay*
Russian River, California 11/40

Rose

Chateau Barbeville, Rose Blend
Provence, FR 10/36

Reds

Annabella, *Pinot Noir*
Russian River, California 11/40

Michel Gassier, *Grenache/Syrah/Mouvedre*
Cotes du Rhone, France 10/36

Poggio Anima, *Sangiovese*
Tuscany, Italy 10/36

Corazon del Sol, *Malbec*
Mendoza, Argentina 13/48

Frelander, *Cabernet Sauvignon*
California 10/36

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