

The Brick House

Morning Goods

PAIN AU CHOCOLAT
\$2

ALMOND CROISSANT
\$2.5

BUTTER CROISSANT
\$1.5

CHOCOLATE CHIP COOKIE
\$1.5



Breakfast Menu

Croque Monsieur \$5

Two buttered pain de mie, Cheddar, Emmental cheese & smoked turkey ham, green salad, sun-dried tomato & black garlic aioli.

Sourdough Avocado & Scrambled Eggs \$5

Broiled multi cereal sourdough, avocado & fluffy buttery cream scrambled eggs

Omelette \$4

Served with Green Salad & Parmesan

Zaatar & Cheese Flatbreads Platter \$5

Selection of cucumbers, mix color tomatoes, olives & Labne

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Salads

Kale Sweet Potato \$12

Kale, Roasted sweet potato, Goat Cheese, dried cranberry, quinoa, pomegranate, sun flower seeds & Honey Balsamic dressing | **Add chicken \$5**

Caprese \$14

Fresh mozzarella, tomato, pesto, olive oil, balsamic glaze and black pepper

Smoked Salmon and Avocado \$16

Smoked Salmon, mixed greens, avocado, pickled radish, almonds & house dressing

Hot Appetizers

French Fries	\$4
Truffle Potato Millefeuille	\$8
Beef Sliders	\$18
Club Sandwich	\$18

Pizza

Margherita	\$10
Truffle	\$13

Pasta

Truffle Linguini \$16

Stracciatella and Vodka Sauce Rigatoni \$16

Vodka Sauce, Rigatoni pasta, Stracciatella, parmesan, chili oil

The House Specialties

Chicken Mushroom

Chicken Breast, Mushroom
Tarragon Sauce, Sautéed
Vegetables (cauliflower, broccoli,
zucchini, carrots) potato purée

\$23

Salmon Spinach

Salmon, served with Spinach,
gorgonzola, brie white wine, &
garlic bread
Add sautéed vegetables (broccoli,
cauliflower, zucchini, carrots) **\$5**

\$29

Black Angus Filet

200Gr beef filet, green pepper sauce,
sautéed vegetables, potato purée or
french fries

\$35

Dessert



Pain Perdu

\$10

Chocolate Concerto

\$12

NYC Cheese Cake

\$11

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Lebanese Corner

Salads

Tabbouleh	\$8
Fattouch	\$8

Cold Mezza

Hummus	\$6
Moutabbal	\$7
Vine Leaves	\$8
Seabass Tajen	\$13



Hot Mezza

Kebbeh 4 pcs	\$9
Cheese Rolls 4 pcs	\$8
Sambousek 4 pcs	\$8
Kaaket Sujuk with yogurt dip	\$12

BBQ

Tawouk Platter 2 skewers	\$16
Lamb Platter 2 skewers	\$20
Kebab Platter 3 skewers	\$18

Dessert

Ismaliyeh	\$8
Ashtaliyeh Pistachio and Honey	\$8

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Signature Cocktails

Gin Loz

Gin, Green almond, orange blossom, beer, salt, citrus
\$8

Aperol Spritz

Aperol, sparkling water, prosecco, orange
\$8

Gin Zaataar

Gin, thyme, yuzu, lemon and aquafaba
\$8

Passion Martini

Gin, passion fruit mix, citrus, aquafaba
\$8

Hazelnut Espresso Martini

Vodka, espresso, hazelnut and coffee liquor
\$8

Yellow Agave

Tequila, triple sec, mango, lemon and tajin
\$8

Pina Colada

Mix of rum, coconut cream, pineapple, citrus
\$8

Sangria Rosée

Rosée wine, peach, mix exotic fruits
\$6

Lavender Lemonade

\$4

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Beverages

Hot

Espresso	\$2
Cappuccino	\$4
French Press	\$3.5
Café Latté	\$4
<i>Flavors: Vanilla, caramel, hazelnut</i>	
Matcha Latté	\$4.5
Tea Selection	\$2

Cold

Iced Café Latte	\$4
<i>Espresso & Milk. Flavor of choice: Hazelnut, Caramel, Vanilla or Chocolate</i>	
Citrus Booster	\$3.5
<i>Orange, Grapefruit, Ginger & Honey</i>	
Fresh Orange Juice	\$3

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Wine List



red wine

	Gls	Btl
Ksara Reserve	\$4.5	\$20
Ixsir Altitude		\$30
Domaine St. Gabriel Artisan		\$30
Parallele 45		\$55
Ixsir Grand Reserve		\$45
Ixsir EL		\$70
Sept Cabernet Franc		\$60
Astoria Pinot noir		\$45
Cheval Noir St. Emilion		\$70

rose wine

	Gls	Btl
Ksara Sunset	\$4.5	\$20
Ixsir Altitude		\$30
Chateau Musar		\$30
Domaine St. Gabriel		\$30

white wine

	Gls	Btl
Ksara BDB	\$4.5	\$20
Ixsir Altitude		\$30
Chateau Musar		\$30
Domaine St. Gabriel		\$30
Ixsir Gr. Reserve		\$40
Chablis		\$70
Sept Merwah		\$60

prosecco

	Gls	Btl
Martini Brut	\$8	\$40
Martini Rose		\$45

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