ESTABLISHED LUNCH &

appetizers

Jumbo Pretzel \$11.5 (Vegetarian)

The North Shore's largest soft pretzel, supplied by Milwaukee Pretzel Company, with homemade queso and honey mustard

Hummus Plate \$9.5

Veggies and toasted pita chips with red pepper hummus

Wings (Market Price)

Double grilled wings with choice of homemade BBQ, mild, hot, teriyaki, garlic herb or sweet chili sauces served with celery and carrots

Irish Nachos \$11

Waffle fries topped with corned beef, green onions and melted cheese with side of sour cream

Nachos \$11.5

Tortilla chips topped with melted cheese, green onions, olives, tomatoes, jalapeno peppers and chicken or beef with side of salsa and sour cream Add chorizo or black bean crumbles for \$2

Reuben Rolls \$9.5

Made fresh in house corned beef, swiss cheese and sauerkraut wrapped in a wonton wrapper and served with Thousand Island dressing

Mac N Cheese Bites \$9 (Vegetarian)

Homemade mac n cheese rolled into bite-sized pieces and deep fried served with Timmy Sauce

Spinach and Artichoke Dip \$9.5 (Vegetarian)

Toasted pita chips with creamy spinach and artichoke dip

Brick Cheese Curds \$9 (Vegetarian)

Wisconsin cheese curds served with homemade ranch dressing

Mozzarella Sticks \$8 (Vegetarian)

Made fresh in house, warm mozzarella wrapped in a wonton wrapper with marinara sauce

Carnivore Tots \$10.5

Perfectly cooked tater tots topped with bacon bits, pulled pork and melted cheese with a side of BBQ sauce

Potato Side-Winders \$8.5 (Vegetartian)

A twist on your classic potato skin topped with melted cheese, green onion and choice of bacon or broccoli with a side of sour cream

Choose from the following dressings - Ranch, Balsamic Vinaigrette, Italian, French, Thousand Island, Blue Cheese, Southwest Ranch

House Salad \$6.5 (Vegetarian)

Mixed greens, cucumbers, broccoli, tomatoes Add chicken for \$3

Caesar Salad \$10

Romaine lettuce, Caesar dressing, herbed croutons, and Parmesan cheese Add chicken for \$3

Wedge Salad \$11

Iceberg lettuce, shredded cheese, bacon, hard boiled egg

Crispy Chicken Bacon Ranch Salad \$13.5

Crispy chicken and bacon chopped and tossed with mixed greens, shredded cheese and homemade ranch dressing

Southwest Salad \$11.5 (Vegetarian)

Mixed greens, avocado, tomatoes, corn salsa and tortilla strips with a homemade southwest ranch dressing | Add chicken for \$3

Turkey Club Salad \$12.5

Romaine lettuce, tomatoes, bacon, avocado, turkey, cheese, hard boiled eggs

Buffalo Chicken Salad \$13.5

Mixed greens topped with crispy or grilled buffalo chicken, red onion, carrots, celery and blue cheese crumbles

The Brick donates \$1 to the listed organization every time a menu item

marked with this symbol is purchased

homemade soups

Soup is served in a cup or bowl with crackers

French Onion \$3.5 | \$4.5

Sweet onions simmered in homemade broth with croutons and topped with melted mozzarella cheese

Chicken Noodle \$3.5 | \$4.5

Chicken, carrots, celery and egg noodles in home made chicken broth

Brick Gumbo \$5 | \$7

Southern stew with shrimp, sausage, chicken, okra and vegetables

Vegetarian Chili \$4.5 | 6.5 (Vegetarian)

A mixture of beans, vegetables and spices simmered to perfection Served seasonally (October-March)

Soup of the Day \$3.5 | \$4.5

Ask your server about our soup of the day selection

wraps

All wraps come with your choice of side and a pickle. Pick from flour, spinach or tomato basil wrap.

Original Timmy Wrap \$11.5

Grilled or crispy chicken, bacon, shredded cheese and Timmy Sauce

Corned Beef Wrap \$10.5

Corned beef cooked in house, swiss cheese, sauerkraut and Thousand Island Veggie Hummus Wrap \$9 (Vegan)

Spinach, zucchini, shredded carrots, peppers, onions and red pepper hummus

Traditional Gyro \$11.5

Freshly cooked lamb, lettuce, tomato, cucumber and red onion in warm pita bread and served with homemade tzatziki sauce

sandwiches

All sandwiches come with your choice of side and a pickle. Buns can be upgraded to a pretzel bun or gluten free bun for \$1.5. Prefer your sandwich as a wrap? Just tell your server!

The Billy (Market Price)

Sliced in house tenderloin steak topped with mushrooms and grilled onions on a toasted bun served with a side of au jus

Reuben Sandwich \$10.5

Corned beef cooked in house, swiss cheese, sauerkraut and Thousand Island dressing on rye bread

BLT \$10.5

Peppered bacon, tomato and lettuce on a toasted bun

Bacon Jack Chicken Sandwich \$11.5

Grilled chicken breast topped with bacon, lettuce, tomato and pepper jack cheese on a toasted bun

French Dip \$14

Thinly sliced Italian beef cooked in house with mozzarella cheese on onion ciabatta served with a side of au jus and giardiniera

Turkey Club Sandwich \$10.5

Turkey, bacon, tomato, avocado and mayo on white or wheat toasted bread

Grilled Portobello \$10 (Vegetarian)

Grilled portobello marinated in balsamic vinaigrette topped with peppers, spinach and pesto on tomato focaccia

Build Your Own Grilled Cheese \$10 (Vegetarian)

Two cheeses - pepper jack, American, swiss, mozzarella or cheddar Two fillings - tomato, onion, avocado or bacon

♦ Nicolet Wrestling CrossFace \$11.5

Grilled chicken breast with a bourbon BBQ glaze topped with bacon and cheddar cheese on a toasted bun

Cajun Chicken Sandwich \$11.5

Cajun seasoned grilled chicken topped with mozzarella, lettuce, tomato and onion on a toasted bun

Green Goddess (Vegan) \$9.5

Spinach, shredded carrots, sliced cucumbers, avocado, tomato and red pepper hummus served cold on hearty wheat bread | Add cheese for 50 cents

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burgers

All burgers come with lettuce, tomato and onion, your choice of side and a pickle. Buns can be upgraded to a pretzel bun or gluten free bun for \$1.5. Substitute a black bean burger, grilled chicken breast or turkey burger free of charge.

The Willmer \$11.5

Angus beef patty topped with applewood smoked bacon and pepper jack cheese

The Frenchy \$11.5

Angus beef patty topped with your choice of cheese, haystack onion strings and French dressing

The Brick Burger \$13

Angus beef patty topped with pepper jack cheese, haystack onion strings, avocado and homemade southwest ranch dressing

Classic Bogan \$9.5

Angus beef patty topped with your choice of cheese

Maple Bacon Burger \$11.5

Angus beef patty topped with maple-glazed bacon and cheddar cheese

Burger of the Week

Ask your server about our weekly burger special

entrees

Grown Up Mac n Cheese \$14.5 (Vegetarian)

Macaroni tossed in a homemade cheese blend with choice of bacon, chicken, spinach or broccoli

Chicken Marsala \$15.5

Our homemade Marsala wine sauce drizzled over chicken and mushrooms served with rice and cooked vegetables

Bacon Meatloaf \$15.5

Bacon wrapped meatloaf served with mashed potatoes and cooked vegetables

BBQ Ribs (Market Price)

Fall off the bone BBQ ribs served with your choice of side | Half or full rack

Grilled Salmon \$16.5

Grilled salmon filet served with rice and cooked vegetables. Choice of plain, cajun, lemon pepper or a bourbon glaze

Steak Dinner (Market Price)

Sliced in house tenderloin steak grilled to prefered temperature and served with mashed potatoes and cooked vegetables

Entree of the Week

Ask your server about our weekly entree special

sides & baskets

French Fries

Side free of charge | Basket \$4

Tater Tots

Side free of charge | Basket \$5.5

Dipping Veggies Side free of charge

Cooked Veggies

Side an additional \$1.5

Onion Strings

Side an additional \$1 | Basket \$7

Waffle Fries

Side an additional \$1.5 | Basket \$6.5

Mashed Potatoes

Side an additional \$2

Side Salad

Side an additional \$2 | Add chicken \$2

Soup Cup

Side an additional \$2 | Chili or Gumbo cup \$3

Adult Chicken Tender Basket \$10

Four crispy chicken tenders and choice of side

paninis

All paninis come with your choice of side and a pickle

Chicken Parmesan Panini \$11.5

Chicken breast topped with a melted Italian cheese blend and marinara sauce

Chel's Caprese Panini \$9 (Vegetarian)

Add chicken for \$3

Melted mozzarella, tomatoes and pesto basil drizzled with balsamic vinaigrette

Grilled Veggie Panini \$10 (Vegetarian)

Grilled carrots, zucchini and bell peppers topped with spinach, avocado, mozzarella and homemade southwest ranch dressing

BBQ Pulled Pork Panini \$10

Freshly cooked pulled pork with onions, cheddar cheese and BBQ sauce

Turkey Avocado Panini \$10

Hand sliced turkey, tomatoes, avocado and cheddar cheese

Half Panini Lunch Special \$9

Half panini and cup of soup or side salad. Available weekdays 11am-2pm

kids menu

All kids meals come with your choice of side and a kids drink

Hot Dog \$6

Two Beef Sliders \$6 **Chicken Tender Basket \$6.5**

Bratwurst \$6 Mac n Cheese \$6

Cheese Quesadilla \$6

Grilled Cheese \$6

◆ Junior Knights Pita Pizza \$7

◆ Glendale Little Leaguer Corn Dogs \$7

friday fish fry

The famous Wren's Fish Fry is served Fridays 11am-10pm. Enjoy lightly breaded fish served with marble rye bread, coleslaw and homemade potato pancakes or your choice of side.

Fried Cod \$11.5 | \$14.5

Choose two or three piece

Walleye \$16.5

One large fillet pan seared

Perch \$13.5 | \$15.5 Two or three piece pan seared or fried

Blue Gill \$15.5

Four to five fillets pan seared

Baked Cod Dinner \$14

Two pieces served with rice and cooked vegetables

Grilled Salmon Dinner \$16.5

Grilled salmon filet served with rice and cooked vegetables. Choice of plain, cajun, lemon pepper or a bourbon glaze

ly specials

Ask your server for our daily specials menus

Mexican Monday \$2 tacos | Fajitas

Thursday Pizza 16 inch homemade thin crust pizza Friday Fish Fry Perch, cod, walleye, blue gill

Sunday Brunch Served 9am-12pm

Feel free to show your appreciation to our cooks by buying them an after-shift drink! Your gratitude will be well received. Round for the kitchen \$12

our story

What was old is new again: The story of The Brick Pub and Grill

In 1961, Louie Hren opened Wren's, a restaurant located on the corner of Green Bay Avenue and Mill Road where the Kletzsch Park softball diamond now stands. Much loved by the Glendale community, Wren's thrived as a local favorite.

In 1981, the family opened Wren's II across the street from their original restaurant, in the same location that is now The Brick. Louie's youngest grandson, Tim, started helping his grandpa by cleaning the restaurant when he was only six years old. Young Tim dreamed of a day when he would take over the family business, but when Grandpa Louie retired, he sold Wren's II.

Tim continued to work in the restaurant industry while earning his living building cabinets; never forgetting his dream of running the restaurant his grandpa had built. In December 2014, he made it happen. For nine months, with the help of dedicated friends, family members and skilled local subcontractors, Tim redesigned, gutted and rebuilt the building. The reincarnated restaurant was named The Brick Pub and Grill after the Milwaukee Cream City Brick that wraps around the bar; the only original structure that remains.

Grandpa Louie had always been grateful for his success, and believed that small businesses should support their community. Tim and his wife, Chelsea, are now following in his grandpa's footsteps, and promise to run The Brick in a way that would make Louie and the Hren family proud.