

SUNDAY BRUNCH MENU



skillets

Southwest \$9.5

Eggs, tater tots, chorizo, peppers, onions, avocado, pepper jack cheese

Veggie \$8.5

Eggs, tater tots, peppers, onions, tomatoes, asparagus, avocado, shredded cheese

Carnivore \$9.5

Eggs, tater tots, bacon, sausage, pulled pork, shredded cheese

omelets

Omelets come with choice of tater tots or hash browns and white, wheat or rye toast

Brick Omelet \$9.5

Corned beef, crispy hash browns, swiss and shredded cheese

Caprese Omelet \$8.5

Spinach, tomatoes, mozzarella and pesto drizzled with balsamic vinaigrette

Big Steak Omelet \$12.5

Tenderloin steak, peppers, onion, portobello mushrooms, tomatoes and shredded cheese

Chorizo Salsa Omelet \$10.5

Chorizo, bacon, avocado, onion, spinach and shredded cheese with salsa and sour cream

Build Your Own Omelet \$9.5

One meat (extra meat is \$1 each)
bacon, sausage, ham, chorizo, pulled pork, corned beef
Three veggies (extra veggies are 50 cents each)
spinach, peppers, mushrooms, onions, tomatoes, asparagus, avocado
One cheese
cheddar, swiss, mozzarella, American, pepper jack

brick plates

The Basic Brick \$7

Two eggs your way with choice of sausage, bacon or ham and white, wheat or rye toast or a cup of fruit

Skippy's Steak & Eggs \$13

Charbroiled steak served with two eggs your way and white, wheat or rye toast

Chicken & Waffles \$10

Fried chicken with a hint of maple syrup and honey in between two waffle wedges served with two eggs your way

The Brick Stack \$7

Two buttermilk pancakes served with maple syrup and fruit

French Toast \$8

Flavorful French toast served with maple syrup and fruit

Classic Waffle \$8.5

A large waffle served with maple syrup and fruit

Biscuits & Gravy \$10

Two flaky buttermilk biscuits covered in homemade sausage gravy served with two eggs your way and bacon

ala carte

One Egg \$2

Bacon \$3.5

One Pancake \$3

Sausage \$3.5

Two Biscuits \$3.5

English Muffin \$2.5

Toast \$2.5

Tater Tots \$3.5

Hash Browns \$3.5

Cup of Fruit \$3.5

benedicts

Benedicts come with choice of tater tots or hash browns and fruit

Ham Eggs Benedict \$9.5

Poached eggs, ham and hollandaise sauce on a toasted English muffin

Brick Eggs Benedict \$11

Poached eggs with chorizo, pulled pork, and hollandaise sauce on a toasted English muffin

Garden Eggs Benedict \$10

Poached eggs with asparagus, tomatoes, avocado and hollandaise sauce on a toasted English muffin

Portobello Eggs Benedict \$10.5

Poached eggs with grilled portobello marinated in balsamic vinaigrette topped with peppers, spinach, tomatoes and hollandaise sauce on a toasted English muffin

Steakhouse Eggs Benedict \$13

Poached eggs with tenderloin steak, hash browns and hollandaise sauce on a toasted English muffin

sandwiches

Sandwiches come with choice of tater tots or hash browns and fruit

Fried Egg & Hamburger \$10.5

Fried egg on an Angus beef patty with American cheese

English Muffin Sandwich \$8.5

Fried egg with cheese and choice of bacon, sausage, or asparagus

Spinach & Artichoke Panini \$9.5

Scrambled eggs, spinach and artichoke spread, Parmesan cheese and hollandaise sauce toasted between white or wheat bread

Brick Breakfast Panini \$9.5

Scrambled eggs, bacon, ham, tomatoes and cheddar cheese toasted between white or wheat bread

Avocado Panini \$9

Scrambled eggs, avocado, tomatoes and cheddar cheese toasted between white or wheat bread | Add bacon \$1.5

huevos

Huevos Rancheros \$9.5

Crispy tortilla with black beans, peppers, onions, over-medium eggs, shredded cheese, served with hash browns or tater tots and a side of salsa and sour cream | Add Chorizo \$2

Breakfast Burrito \$11

Eggs, tater tots, peppers, onions, avocado, shredded cheese, and choice of chorizo, sausage, bacon, or asparagus wrapped in a tortilla served with fruit and a side of salsa and sour cream

Breakfast Tacos \$8.5

Two flour tortillas filled with eggs, hash browns, shredded cheese and choice of chorizo, sausage, bacon, or asparagus served with fruit and a side of salsa and sour cream

SUNDAY BRUNCH MENU



beverages

Bottomless Coffee \$2

Milk \$2 | \$3.5

Chocolate Milk \$2.5 | \$3.75

Hot Tea \$1.5

Ice Tea \$2.5

Juice \$2 | \$3.5

Orange, apple, cranberry, tomato

Soda \$2.5

Coke, Diet Coke, Sprite, Diet Sprite, Root Beer

cocktails

Brick Bloody Mary

A special blend of tomato juice, spices, and vodka garnished with a beef stick, pickle spear, mozzarella whips, olives, and choice of beer chaser. Like the mug it's served in? It's YOURS for an additional \$5!

Michelada

Choice of beer mixed with our famous bloody mary mix garnished with a lime and salted rim

Classic Mimosa

Champagne and orange juice garnished with an orange wedge

Grapefruit Mimosa

Champagne and grapefruit juice garnished with an orange wedge

Paloma Mimosa

Champagne, tequila, grenadine and grapefruit juice garnished with a lime

Man-Mosa

Champagne, splash of beer and orange juice. Like the mug it's served in? It's YOURS for an additional \$4!

Vodka-Mosa

Champagne, vodka and orange juice. Like the mug it's served in? It's YOURS for only \$4!

Paloma

Tequila, grapefruit juice, lime juice and seltzer garnished with a lime

Classic Screwdriver

Vodka and orange juice garnished with an orange

Tequila Sunrise

Tequila, orange juice, and a splash of grenadine garnished with an orange and cherry

Brick Me Up

Vodka, Emergen-C, orange juice and sprite...a great way to start your day!

Brick Punch

New Amsterdam Mango Vodka, lemonade and splash of pineapple juice garnished with a lemon

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 besides the original deck wood which has been repurposed into patio tables.

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.

Welcome to our family!

