

# PUB BRICCO

## APPETIZERS

PRETZEL BITES *with QUESO* \$5.25  
BRUSHED *with GARLIC BUTTER* \$5.50

POUND of MUSSELS *with GRILLED GARLIC BREAD*  
DIABLO *with SRIRACHA and DICED TOMATOES* \$10  
WHITE WINE GARLIC BUTTER \$9.50

CORNED BEEF SAUERKRAUT BALLS  
*with 1000 ISLAND DRESSING* \$6.75

PARMESAN CRUSTED CALAMARI *with CHORIZO,*  
BANANA PEPPERS, ROASTED RED PEPPERS  
*and CREAMY PARMESAN DRESSING* \$7.50

FRIED DILL PICKLES *with ROASTED GARLIC AIOLI* \$6.50

FRIED POPCORN SHRIMP *with COCKTAIL SAUCE* \$8

BUFFALO CHICKEN WONTONS *with CREAM CHEESE,*  
BUFFALO SAUCE *and PEPPERCORN RANCH* \$6

GOAT CHEESE *and SPICY MARINARA*  
*with FRIED or GRILLED PITA* \$7.50

FRIED PEPPER JACK CHEESE WEDGES  
*with MARINARA SAUCE* \$6.50

3 SOFT SHELL TACOS *choice of SHRIMP, PORK or \* BEEF with BLACK*  
BEAN CORN SALSA, LETTUCE, CHEDDAR *and SOUR CREAM* \$9.50

HOUSE NACHOS TOPPED *with QUESO, SCALLIONS, BLACK OLIVES,*  
BLACK BEAN CORN SALSA, JALAPENOS *and SOUR CREAM*  
*with choice of CHORIZO, PULLED PORK or CHICKEN* \$9

BUFFALO HUMMUS *with BLEU CHEESE and GRILLED PITA* \$8

## WRAPS

SHAVED TURKEY *with LETTUCE, TOMATO, BACON,*  
BOURSIN *and AVOCADO in a FLOUR WRAP* \$8

CHICKEN (*grilled or fried*), BUFFALO SAUCE,  
PEPPERCORN RANCH, CHEDDAR, LETTUCE *and*  
TOMATO *in a TOMATO WRAP* \$8

SOUTHWEST GRILLED CHICKEN *or \* SALMON with CHOPPED*  
ICEBERG, PEPPERCORN RANCH, BLACK BEAN CORN SALSA,  
CHEDDAR, TORTILLA STRIPS *and AVOCADO in a TOMATO WRAP* \$10

\* SALMON *with SPINACH, RED ONION, CUCUMBER,*  
TZATZIKI *and FETA in a TOMATO WRAP* \$9

FEATURED CHICKEN SALAD *in a FLOUR WRAP with LETTUCE,*  
TOMATO *and ONION* \$7

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BRICCO OFFERS A VARIETY OF VENUES FOR YOUR NEXT CELEBRATION.  
WE HAVE PRIVATE PARTY SPACES THAT OFFER SEATING FOR  
UP TO 400 PEOPLE WITH FLEXIBLE MENU AND DRINK OPTIONS.

JOIN US EVERY WEDNESDAY AT PUB BRICCO FOR LIVE JAZZ  
FROM 7:00 PM TO 10:00 P.M.

## SOUPS

FEATURED SOUP \$4.50/\$3.50 FRENCH ONION \$4.50/\$3.50  
FEATURED CHILI \$4.50/\$3.50

## SALADS

ADD TO YOUR SALAD CHICKEN (*grilled, buffalo or fried*) *or*  
DAILY CHICKEN SALAD \$4.50, PARMESAN CRUSTED CALAMARI \$6,  
SHRIMP \$6, \* SALMON \$6.50, CRAB CAKE \$6.50

ICEBERG WEDGE *with ROASTED GARLIC WHITE FRENCH DRESSING,*  
BABY TOMATOES, CRISPY PROSCIUTTO, HARD BOILED EGG  
*and DRY BLEU CHEESE* \$9 FULL/\$5 HALF

CHOPPED ROMAINE *tossed with CAESAR DRESSING,*  
MARINATED TOMATOES, SHAVED PARMESAN *and RYE CROUTONS*  
\$9 FULL/\$4.50 HALF

BABY SPINACH *tossed with WHITE BALSAMIC VINAIGRETTE,*  
FRESH BERRIES, ALMONDS *and GOAT CHEESE*  
\$9 FULL/\$4.75 HALF

CHOPPED ROMAINE *tossed with RANCH, BABY TOMATOES,*  
CUCUMBERS, CARROTS *AND CHEDDAR CHEESE*  
\$8.50 FULL/\$4.25 HALF

GREEK SALAD OF SPINACH *tossed with GREEK VINAIGRETTE. KALA-*  
MATA OLIVES, CUCUMBERS, ARTICHOKE HEARTS, TOMATOES *and*  
FETA CHEESE \$9 FULL/\$5 HALF

MIXED GREENS *tossed with POMEGRANATE VINAIGRETTE,*  
COUSCOUS, APPLE SLICES, DRIED CRANBERRIES,  
*and SLICED ALMONDS* \$9 FULL/\$5 HALF

HEIRLOOM TOMATO SLICES *and FRESH MOZZARELLA SLICES*  
*drizzled with a BALSAMIC REDUCTION over MIXED GREENS*  
\$9 FULL/\$4.75 HALF

FEATURED CHICKEN SALAD OVER MIXED GREENS *with pita* \$10

## SIDES

FRIED BRUSSELS SPROUTS *with PARMESAN DRESSING* \$5

SWEET POTATO FRIES \$4

HOUSE CHIPS *with PEPPERCORN RANCH* \$3.75

SEASONAL STEAMED VEGGIES \$2.75

COLESLAW \$2

BEER BATTERED ONION RINGS *with*  
WHOLE GRAIN HORSE RADISH MUSTARD SAUCE \$4.50

FRENCH FRIES \$3

TRUFFLE ROSEMARY FRIES *with PARMESAN DRESSING* \$5

LOADED FRIES *with BACON, JALAPENOS,*  
SCALLIONS, QUESO *and SOUR CREAM* \$7

## KIDS MENU—11 and UNDER

3 FRIED CHICKEN TENDERS *with FRENCH FRIES* \$6

\* 1/4 lb. CHEESEBURGER *with FRENCH FRIES* \$5

GRILLED CHEESE *with FRENCH FRIES* \$6

PITA BREAD PIZZA *with CHEESE and MARINARA* \$5

KIDS PASTA—LINGUINE *tossed with BUTTER or MARINARA* \$4.50

## SPECIALTY SANDWICHES

**BUTTERMILK RANCH CHICKEN** — BREADED CHICKEN topped with BACON, CHEDDAR and RANCH DRESSING on a PRETZEL BUN \$9

**GOURMET GRILLED CHEESE**—AMERICAN, SWISS and CHEDDAR CHEESE with TOMATO SLICES on TOASTED RYE \$6.50  
with BACON \$7.50

**LOADED BURGER** — \* BURGER topped with BACON, 2 CHEESE WEDGES, JALAPENOS, LETTUCE, SOUR CREAM  
and SMOTHERED with QUESO on a BRIOCHE BUN \$10.50

**REUBEN** — CORNED BEEF, SWISS, KRAUT and 1000 ISLAND DRESSING on TOASTED RYE with a COLESLAW garnish \$9.75

**TURKEY REUBEN** — TURKEY, SWISS, COLESLAW and 1000 ISLAND DRESSING on TOASTED RYE \$9.25

**OPEN FACED B.E.L.T.** — BACON, EGG, LETTUCE, TOMATO, PEPPERJACK CHEESE and GARLIC AIOLI on a BRIOCHE BUN \$7.50

**CHICKEN PARMESAN** — ITALIAN HERB-CRUSTED CHICKEN, SHREDDED MOZZARELLA, FRESH BASIL and MARINARA on a HOAGIE \$9

**CUBAN** — PULLED PORK, SWISS CHEESE, HAM, PICKLE SLICES and WHOLEGRAIN HORSE RADISH MUSTARD sauce on a PRETZEL BUN \$9

**TENDERLOIN SLIDERS** — TWO \* 3 oz FILET MEDALLIONS with BLEU CHEESE and an ONION RING on MINI BUNS \$13

**FAJITA HOAGIE**—\* FAJITA BEEF, GREEN PEPPERS, CAMELIZED ONIONS and QUESO on a TOASTED HOAGIE \$10.50

## SANDWICH SELECTIONS

**YOUR CHOICE OF: CHICKEN BREAST, TURKEY BURGER OR VEGGIE BURGER \$7.50**

**\* 8 OZ BEEF PATTY \$8 \* LAMB BURGER \$9 \* GRILLED SALMON \$9 CRAB CAKE \$10**

BACON, CHEDDAR, BBQ SAUCE and ONION STRAWS on a BRIOCHE BUN

CAJUN SEASONING, CRUMBLLED BLEU CHEESE, GRILLED ONIONS and ROASTED RED PEPPERS on a BRIOCHE BUN

GARLIC AIOLI, GRILLED ONIONS, MUSHROOMS and SWISS CHEESE on TOASTED RYE

OVER-EASY EGG, BACON and AMERICAN CHEESE on a BRIOCHE BUN

SPROUTS, AVOCADO, ROASTED RED PEPPERS and BOURSIN CHEESE on a MULTIGRAIN CIABATTIA ROLL

CRANBERRY COMPOTE, BACON and BOURSIN CHEESE on a PRETZEL BUN

WHOLEGRAIN HORSE RADISH MUSTARD SAUCE, ONION STRAWS and SWISS CHEESE on a PRETZEL BUN

SPINACH, FETA, ROASTED TOMATOES and TZATZIKI SAUCE on a MULTIGRAIN CIABATTIA ROLL

FRESH BASIL, GARLIC AIOLI, FRESH MOZZARELLA and SUN-DRIED TOMATOES on a BRIOCHE BUN

## ENTREES

\* 3oz. FILET and SHRIMP with CHEESY GARLIC GRITS \$15

\* GRILLED SALMON, SHRIMP, CRAB CAKE or CHICKEN served over COUSCOUS tossed with  
DICED BELL PEPPERS, MUSHROOMS, ONIONS and OLIVE OIL \$14

\* 10oz. SIRLOIN, PARMESAN TRUFFLE FRIES and GRILLED VEGETABLES with JAMESON STEAK SAUCE \$16.50

CHICKEN PARMESAN—ITALIAN HERB-CRUSTED CHICKEN with FRESH MOZZARELLA and BASIL,  
served over LINGUINE with MARINARA and CAMELIZED ONIONS \$13

CAJUN SHRIMP AND ANDOUILLE SAUSAGE tossed with FRESH GARLIC, GRILLED VEGETABLES,  
EXTRA VIRGIN OLIVE OIL and GRATED PARMESAN \$13

## DESSERTS

BLONDIE ICE CREAM SUNDAE WITH CAMEL SAUCE \$6

FLOURLESS CHOCOLATE CAKE \$6.50

FEATURED BREAD PUDDING \$6

ROOT BEER FLOAT \$5

FEATURED ICE CREAM \$4

FEATURED CHEESECAKE \$6

VANILLA ICE CREAM \$4

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk  
may increase your risk of food born illness\*