

Brick and Porter

47 Monroe Center St NW 49503-2901 · +16162266928 · Updated: Jan 14, 2026

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STARTERS 13

Sweet & Spicy Shrimp

\$12.00

Crispy fried shrimp, tossed in our sweet and Spicy Sauce and served over a fresh, honey vinegar slaw

Spicy Lobster Dip

\$14.00

Pulled lobster claw and knuckle, folded into a creamy, hot and spicy dip. Served with toasted Pita and tortilla Chips

Ahi Tostadas

\$13.00

Seared Ahi Tuna, rested on a bed of kohlrabi slaw, shredded greens and Pico de Gallo, topped with avocado and chipotle aioli, served on 4 crispy tostadas

Black Jack Quesadilla

\$11.00

Blackened chicken, Pico de Gallo, cheddar Monterey jack cheese, Bacon, Grilled onion, Mushrooms and Cilantro drizzled with Chipotle lime sour cream

Loaded Fries

\$9.00

Crispy, beer - battered French fries, topped with homemade, blended cheese sauce, our pulled pork and Pico de Gallo, drizzled with BBQ sauce

Calamari

\$11.00

Classic, tender, flash - fried calamari lightly seasoned and served with chipotle aioli

Garlic Breaded Cheese Curds

\$11.00

Crispy, herbed breading, encasing melted white cheddar cheese curds served with marinara sauce

B & P Beer Cheese

\$10.00

Home-made beer cheese dip served with baked pretzels and tortilla chips

Southwest Egg Rolls

\$10.00

Three Crispy egg rolls, stuffed with smoked chicken, black beans, corn, melted pepper jack, red peppers and spinach

Swachos

\$12.00

Pulled pork, Tortilla Chips, Monterey Jack Cheese with Pico de Gallo and Shredded Lettuce topped with Chipotle lime sour cream

Boneless Wings

AVAILABLE OPTIONS

12, tender white meat boneless wings tossed in your choice of BBQ, Buffalo, Reaper, Thai chili,

\$10.00

Parmesan Garlic

Sub Meatless Wings @ 8 Pc. For:

\$12.00

Fried Pickle Chips

\$9.00

Hand breaded and served with ranch

Chili Cheese Fries	\$8.00
Crispy, Beer Battered Fries Smothered in chili, cheese and onion	

SANDWICHES 11

Chicken Bacon Jammer	\$13.00
Buttermilk fried chicken breast, served on brioche Bun, with creamy, boursin cheese, bacon Jam, arugula, reaper ranch and topped with a Fried Egg	
Salmon BLT	\$12.00
Grilled salmon, Applewood smoked bacon, lettuce, tomato, and Kale Pesto Aioli served on a grilled Hoagie Roll	
Pesto Melt	\$11.00
Crispy or grilled chicken breast, basil, tomato, Kale pesto Aioli and melted mozzarella cheese, served on grilled cheesy Bread	
Ranch Chicken Wrap	\$10.00
Choice of Fried or grilled chicken, with chopped lettuce, tomato, shredded cheddar jack cheese, wrapped in a garlic herb tortilla	
Bomb.Com	\$12.00
Buttermilk Tabasco fried chicken on a brioche bun with lettuce, tomato, pepper jack cheese, bacon, haystack onions, and chipotle aioli	
B & P Lobster Roll	\$15.00
Garlic butter glazed hoagie roll, topped with melted gouda cheese and stuffed with a chilled lobster salad	
El Cubano	\$12.00
Our take on this street favorite; chopped ham, pickle and pulled pork with melted swiss and Dijon mustard on our grilled cheesy bread	
Deluxe Club	\$12.00
Applewood smoked bacon, shaved turkey and ham, swiss, cheddar, lettuce, tomato and mayonnaise, stacked on grilled sourdough	
Pulled Pork Sandwich	\$12.00
Slow roasted pulled pork, applewood smoked bacon, haystack onion, melted sharp shedder cheese, BBQ sauce, tangy coleslaw 'n sweet hottie pickles served on grilled brioche	
B & P Beef	\$12.00
Tender, shaved sirloin, sautéed onions, mushrooms and melted mozzarella cheese, served on a grilled Hoagie roll with au jus	
Vegan Club	\$11.00
Roasted Red Pepper Hummus, Mixed Greens, Onions, Tomato and Cucumber on Toasted Pita Bread	

QUINOA BOWLS 2

Southwestern	\$12.00
Quinoa/couscous blend, tossed w/ Pico de Gallo, black bean 'n corn salsa, Salsa Verde, queso fresco, blackened chicken and cilantro	
Tuscan	\$12.00
Quinoa/couscous blend, tossed w/ pesto sauce, tomatoes, red onion, fresh basil, grilled chicken and crumbled goat cheese	

TACOS DEL MAR 3

Ahi Tacos	\$15.00
Blackened, seared Ahi, over shredded mixed greens, Pico de Gallo, avocado and topped with chipotle aioli. Served in 5 soft, flour tortillas	
Mahi Tacos	\$14.00
Tortilla crusted mahi, over kohlrabi blend, grilled peaches, red onions, cilantro and chipotle lime sour cream. Served in 5 soft, flour tortillas	
Shrimp Tacos	\$13.00
Crispy, fried shrimp, over Kohlrabi blend, with pineapple, red onions, cilantro a drizzled with Thai chili sauce. Served in 5 soft, flour tortillas	

ENTREES 6

Grilled Salmon	\$17.00
An 8 oz. grilled salmon filet, drizzled with a creamy dill sauce and served with rice and vegetables	
Sir Loin	AVAILABLE OPTIONS
12 oz. House – cut, sirloin steak, grilled to order and served with garlic, Cheddar mashed potatoes and vegetables	\$16.00
	Get it Smothered w/ Sautéed Onions and Mushrooms:
	\$2.00
Seoul Brother's Beef Stir Fry	\$15.00
Seared flank steak, kohlrabi blend, red peppers, red onions, broccoli and celery tossed in a spicy Korean BBQ sauce and served on a bed of rice	
Wilbur's Last Squeal	\$15.00
Plump, Cavatappi pasta, tossed in a medley of pulled pork, applewood smoked bacon, and grilled andouille sausage, tossed in our homemade cheese sauce and topped with crispy, haystack onions and BBQ drizzle	
Fish and Chips	\$14.00
Crispy, beer battered cod, served with seasoned fries, tangy coleslaw and our house made tartar sauce	
The Dirty Dogs	AVAILABLE OPTIONS
Two smoked Andouille sausage kenneled in hoagie rolls, smothered in chili, topped with chopped onion, pickle and jalapeno. Served with potato salad	\$14.00
	Add Cheese: \$1.00

SALADS 7

Ahi Tuna Salad	\$14.00
mixed greens, blackened ahi tuna, Kohlrabi Blend, avocado, red onion, and red pepper toped sesame seeds served with toasted sesame dressing	
Cobb Salad	\$13.00
Tender, grilled chicken, applewood smoked bacon, hard-boiled egg, avocado, tomato and crumbled goat cheese atop a bed of crisp, Romaine lettuce	

Steak Salad	\$13.00
Seasoned, grilled sirloin, cooked to order, with tomato, red onion and crumbled queso fresco on a bed of crisp Romaine lettuce and garnished with crispy, beer battered fries	
Fiesta Salad	\$12.00
Crisp Romaine lettuce, topped with blackened chicken, black bean 'n corn salsa, crumbled queso fresco, Pico de Gallo, cheese quesadilla points and our southwestern ranch	
Chicken Caesar	\$11.00
Tender grilled chicken, atop crisp, Romaine lettuce tossed with parmesan cheese, croutons and Caesar dressing	
Cherry Walnut	\$10.00
Mixed greens feat. Arugula, Topped with roasted, candied walnuts, goat cheese crumbles, Dried Cherries with Balsamic Vinaigrette	
Large House Salad	\$7.00
Crisp Romaine Lettuce, shredded cheddar jack, tomato red onion and crouton	

BURGERS 8

Three B's	\$12.00
Our ½ lb. burger seasoned, blackened, and topped with creamy, boursin cheese and applewood smoked bacon, with lettuce, tomato, onion and sweet hottie pickles	
Meat Wagon	\$14.00
Our ½ Lb. burger seasoned, grilled and topped with shaved ribeye, ham, applewood smoked bacon and melted swiss and cheddar cheese, with lettuce, tomato, onion, sweet hotties and garlic aioli	
Otto Von Burger	\$13.00
Our ½ lb. burger seasoned, grilled and topped with fried egg, applewood smoked bacon and melted sharp cheddar cheese, with lettuce, sweet hottie pickles and mayonnaise	
El Aguacate	\$12.00
Our ½ lb. burger seasoned, grilled and topped with fried avocado and melted pepper jack cheese, with lettuce, tomato and jalapeno aioli	
The Trail Boss	\$13.00
You'll need a knife and a fork to tame this wild one; Our ½ lb. burger seasoned, grilled and topped with our homemade chili, pepper jack cheese, haystack onions and a dollop of Sour Cream. Add chopped onion, pickle or jalapeño on us	
Porter Bella	\$12.00
Savory Portabella Mushrooms, steamed in a porter broth and melted, smoked gouda cheese top our grilled, seasoned ½ lb. burger, with fresh arugula and garlic Aioli	
The Big Sassy	\$13.00
Our ½ lb. burger Seasoned, grilled and topped with crispy jalapeno bottle caps, applewood smoked bacon, fresh avocado and melted, pepper jack cheese with chipotle aioli, lettuce and Pico de Gallo	

The Classic		AVAILABLE OPTIONS
Our ½ lb. burger, seasoned, grilled and served with lettuce, tomato, onion and sweet hottie pickles		\$10.00
		Add Cheese: \$1.00
		Add Goat Cheese: \$2.00
		Add Fried Egg or Bacon:\$2.00

SIDES AND SOUPS 9

Mac 'n Cheese	\$5.00
Cavatappi, actually!	
Crispy, Beer Battered Fries	\$5.00
Sweet Potato Waffle Fries	\$7.00
Garlic Cheddar Mashed Potatoes	\$4.00
Long Grain Wild Rice	\$4.00
Potato Salad	\$3.00
Yup, that's made here too!	
Chef's Choice Vegetable of the Day	\$3.00
Tangy Cole Slaw	\$3.00
House or Caesar Salad	\$4.00