

Brick & Fire Bistro

1630 F St 95501-2365 · +17072688959 · Updated: May 6, 2026

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APPETIZERS 6

Salumi Plate

\$\$15.60

... a variety of Italian style cured meats, seasoned mixed olives, housemade spicy pickles, artisan cheese, roasted nuts, rosemary crackers

Whole Monterey Bay Calamari

\$\$14.40

not your plain old calamari appetizer! Whole squid stuffed with prawns, leek, chiles & fresh bread crumbs, then lightly grilled. Served with a roasted golden pepper coulis, sprinkled with fried capers

crudo of wild ahi tuna & scallops

\$\$15.60

...thin slices of raw tuna & wild scallops with fresh slices of avocado & meyer lemon.. and a pickled local organic cherry bomb pepper vinegar

wild mushroom cobbler

\$\$14.40

... with shiitake, porcini, crimini and oyster mushrooms in a savory reduced cream topped with a cheesy cobbler biscuit & baked in the wood-fired oven

kobe beef carpaccio

\$\$16.80

....well marbled thinly sliced raw American Kobe beef...served with toasted pistachios, capers, fresh arugula, shaved hard cheese and white truffle oil...\$13

wood fire roasted stuffed fresh apricots

\$\$7.20

.....two halves filled with a honey goat cheese with bleu crumbles, wrapped in pancetta bacon and roasted...served with reduced balsamic vinegar

SALADS & SOUPS 4

The Chopped Caesar

\$\$13.20

The perfect salad, romaine and spinach, nicely dressed with a traditional red-wine Caesar dressing, topped with a local organic huckleberry farm over-easy fried egg, parmesan and our home made croutons, and we'll add olives and/or anchovies at your request!.

Grilled Romaine Caesar

\$\$13.20

Charred hearts of romaine featuring a gorgeous parmesan panna cotta, the classic red-wine Caesar dressing, served warm with our crostini. We're happy to add olives or anchovies.

Today's Soup

\$\$9.00

roasted red pepper & smoked gouda soup (veg & gf)

fresh peach caprese salad

\$\$15.60

...spring mix, spinach & arugula topped with sliced fresh summer peach, fresh 'fior di latte' mozzarella, radish, red onions, strawberry & toasted almonds...with a fresh basil, pine nut & avocado green goddess dressing

VEGETABLE ACCOMPANIMENTS 2

Local Organic Braised Greens \$\$10.20

Red chard, spinach and kales, with sweet red peppers and roasted garlic , olive oil and tamari balsamic (GF)

Wood Fire Roasted Vegetables \$\$10.20

brick oven roasted organic broccoli...lightly charred in the wood fire with olive oil, gorgonzola bleu cheese. lemon and toasted pine nuts.

PIZZA 5

Margherita Pizza \$\$21.60

A classic Italian white crust with fresh basil, roasted tomato coulis, fresh 'fior di latte' mozzarella, toasted pine nuts, baby heirloom tomatoes and parmesan.

artichoke & asparagus pizza \$\$22.80

with classic Italian white crust...basil pinenut pesto, roasted artichoke hearts, asparagus & kalamata olives, fresh spinach, cherry tomato, pepper jack & parmesan cheeses

fig & pig pizza \$\$22.80

with a basil oregano parmesan crust ...red wine, black pepper & balsamic poached dried figs, crème fraiche , local fresh goat cheese , house-cured pancetta bacon, red onion & arugula, finished with provolone and fontina...\$18

Tuscan salami & mushroom \$\$22.80

on a basil oregano parmesan crust ... our wild mushroom cobbler mixed with a Calabrian chili crème fraiche, braised Tuscan kale, fennel salami, housemade pancetta, roasted onion, cherry tomato, provolone, fontina & parmesan

House Made Italian Sausage Pizza \$\$22.80

A basil oregano parmesan crust with roasted tomato coulis, fresh Italian pork sausage, roasted red onions, deep roasted kalamata olives, fresh mozzarella and parmesan.

NICE PLATES 6

bbq braised beef ribs & polenta \$\$30.00

...tender large dino-bone ribs slow braised in a red wine & balsamic barbeque -ish tomato sauce...served over a soft and creamy cheese polenta

kobe "fettina" steak \$\$37.20

a richly flavorful cut of Snake River American Kobe beef, the fettina steak is a “flap cut” from the flank, garlic marinated and quickly grilled, complemented by a blueberry, ancho chili and red wine sauce. Served with our roasted potatoes au gratin -- ultra creamy with a hint of goat cheese

pan seared fresh dover sole \$\$28.80

...dusted with almond & rice flour, served with a summer corn, fresh basil & baby heirloom tomato relish, a meyer lemon aioli...and our 3 seed basmati pilaf

Fire-Roasted Brick Bird \$\$34.80

The full bird served with a basmati, sunflower and sesame pilaf and topped with a peppercorn cognac sauce. Brick and fire, indeed!.

Italian Mac & Cheese \$\$25.20

A simple brick oven roasted, penne pasta with a cheddar, ricotta, parmesan and garlic cream with a touch of braising greens and herbs, topped and roasted with kalamata olives, roma tomatoes and crispy cheese crust.

Polenta Lasagna

\$\$26.40

Feta cheese, roasted eggplant and red peppers, sautéed mushrooms and a dried-tomato basil tapenade, between squares of firm and cheesy polenta, roasted in the wood oven and served with a warm oven-roasted tomato compote.

SWEET 3

Bread Pudding

\$\$9.00

this week we made a white peach, blueberry lemon, & goat cheese, bread pudding...served warm with fresh berries & whipped cream

Dark Chocolate Truffles

\$\$8.40

We have a lot of fun coming up with exciting flavors for our ultra-rich deep chocolate treats.\n3 truffles in 3 unique changing flavors...surprise yourself

Chocolate Mascarpone Cheesecake

\$\$9.00

New York style, Italian inspired decadent dark chocolate cheesecake, topped with our fresh whipped cream and drizzled sweet balsamic reduction.