

# B.C. HOUSE MADE ALREADY FAMOUS STEEL PAN DESSERTS, PIES & CREAMERY

## CHOKAHLUA 8.99

Mexican kahlua and milk chocolate mousse pie, house graham crust, brigadeiro fudge, butter churned over whipped fresh cream mound

## NOM NOM NOM 8.99

Double chocolate chip jumbo cookies, chocolate sauce, powdered sugar, really good vanilla bean ice cream

## DUTCH APPLE 8.99

Brown sugar bourbon apples, crumble baked top, salted butter caramel, Dutch caramel ice cream

## DULCE DE LECHE PIZZA SUNDAE 8.99

Caramel cream pan pizza cubes, house chocolate and caramel sauces, dulce de leche ice cream, butter churned over whipped sweet cream, chocolate candy chunks

## SCOOP OF VANILLA BEAN OR DUTCH CARAMEL ICE CREAM 2.99

## MOUNTAIN MUD PIE 8.45

House made double stuffed graham crust layered with caramel de leche ice cream, Nutella, vanilla ice cream, toasted marshmallow

## ANNIVERSARY PIE 7.99

House made peanut butter fudge in a double stuffed hazelnut chocolate crust, whipped fresh cream dollop

## CRAFT ICE CREAM FLOAT 7.49

With choice of our local craft sodas

## THE LEGEND! BANANA CREAM PIE

Graham cracker crust piled high with banana fosters custard layered between Nilla wafers and cookie butter with fresh cream, topped with caramel sauce 7.99



## DRINKS

Add a side of house butter churned whipped fresh cream to any soda 1.50

### GROUND TO ORDER COFFEE 5.99

For two  
Ground to order, French press, 27oz.  
Utah's star mountain roasters

### HOT TEA 3.99

Assorted herbal and black hot teas

### IMPORTED GLASS SODAS 3.99

Coke Mexico, Squirt Mexico, Grape Mexico, Orange Mexico, Strawberry Mexico, Assorted Jarritos

### DAIRY GOLD CHOCOLATE AND 2% MILK 3.99

### NA BEVERAGES 3.49

Coke, Diet Coke, Coke Zero, Sprite, Orange Fanta, Lemonade, Raspberry Iced Tea, Dr. Pepper

### CRAFT BOTTLED SODAS 5.49

Brighams Root Beer, Cream Soda, Peach Cream, Cock N Bull Ginger Beer

## SIDES

### PLAIN TOTS 3.99

### CRACKED TOTS 4.99

### FRY PIZZA BREAD .99

### BEER BATTER JALAPENOS 6.99

# B.C. "EVERYDAY" LUNCH SPECIAL

FROM 11AM - 3PM  
**12.95**  
FROM 11AM - 3PM

Pick One Main and One Side, Choice of: Caesar Salad | Corner Salad  
Crack Tots | Sea Salt Tots | Greek Salad \$2 upcharge

## CHOICE OF MAIN:

### CHEESE PIZZA

House red sauce loaded with gooey mozzarella.  
*Available as personal pan or thin Tavern style*

### DOUBLE DOUBLE PEPPERONI

House red sauce, layered thin and char pepperoni.  
*Available as personal pan or thin Tavern style*

### SAUSAGE KING

Red sauce, loaded with fresh house made mild Italian sausage and cupping pepperoni. *Available as personal pan or thin Tavern style*

### PESTO SLG

Pesto, house white panna cheese sauce, marinated tomatoes, fresh herbs. *Available as personal pan or thin Tavern style*

## OR A PREMIUM MAIN (\$2.95 UPCHARGE):

### ITALIAN BEEF SANDWICH

House braised Angus sirloin, four hour caramelized onions, roasted bell peppers, melted mozzarella, crusty bread, au jus, giardiniera on the side

### MEATBALL BOMBER SANDWICH

House sirloin and brisket meatballs, BC red sauce, crusty garlic bread, fire roasted hot peppers, bubbly mozzarella

### MARGARITA

Light red sauce, marinated tomato, tossed arugula, fresh basil ricotta, aged balsamic.  
*Available as personal pan or thin Tavern style*

### SALCHICHA PICANTE

House red sauce, loaded with hot honey laced natural casing pepperoni, fire roasted jalapeños, fresh ricotta dollops and served with fresh pico de gallo, cilantro and lime on the side  
*Available as personal pan or thin Tavern style*

### PERSONAL PAN ALBÓNDIGAS TINGA

Four cheese pizza topped with house pork belly and sirloin meatballs simmered in a poblano and chipotle tinga sauce, fire roasted peppers, oven roasted tomatoes finished with pickled red onion, queso de chivo served with cilantro, lime and house pico de gallo on the side

### PERSONAL PAN SALTY PIG

Burnt end bbq pork shoulder, applewood bacon, marinated tomatoes, caramelized onions, bread & butter jalapeño chips, firecracker ranch

### PERSONAL PAN POLY PIE

Light red sauce, grilled Spam, house slab canadian bacon, classic pineapple rings, red onion, bread and butter jalapenos, marinated tomato, grilled fresh pineapple jalapeño jam

### PERSONAL PAN BRICK HOUSE

Red sauce, pepperoni, house mild Italian sausage, roasted peppers, red onions, mushrooms, marinated tomatoes



\*Substitute Dairy Free Vegan Cheese 1.49 | \*Make any thin crust a 12" gluten free Cauliflower crust 3.95  
Make any lunch PAN pizza H&TO Gluten free for 3.95

Remove we shall but sorry no substitutions.

Food at this establishment may contain one or more of the nine major food allergens, please consult a manager if you have any questions.

\*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness.

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BRICKS

CORNER

### A CHEF'S NOTE

"Here at BC we cook only FRESH REAL FOODS and do our best to always source local ingredients. All of our dishes and desserts are from the heart and scratch made. Our portions are loaded and you will get what you paid for! We truly take pride in our food and thank you for choosing Bricks Corner, we wouldn't be here without you"

# SHARABLES

**THE IMPORTANCE OF THE FRIED CHEESE FRIED CHEESE DELTA BLOCKS** 11.99  
Hand breaded fresh mozzarella cheese, garlic crouton crumb, shaved parmesan, marinara



**MEATBALL BURRATA** 14.35  
Baked house sirloin and pork belly pancetta meatballs, BC skillet tomato sauce, mozzarella pizza bread wedges, fresh burrata, basil & shaved parmesan

## B.C. CHEESY WEDGES

Cheese 12.99  
Pepperoni 15.49  
Truffle Mushroom 15.49  
Cheesy gooey pizza bread wedges, EVVOO, smashed roasted garlic, fresh basil ricotta marinara

**SPARTICHOKE DIP** 12.95  
Fresh baby spinach, imported artichokes, sharp cheddar, mozzarella, garlic crouton crust, parmesan reggiano panna sauce, thick house made cheese bread crostinis with celery and carrots

**RANCH RINGS** 11.95  
House IPA battered onion ring platter tossed in ranch pow-pow and parmesan dust, served with awesome sauce and carolina ranch dips

**SASSO TOTS** 14.99  
Cracked tots, braised fork tender beef shoulder, caramelized onions, fire roasted peppers, melted mozzarella served with a trio of house giardiniera, hot firecracker ranch, awesome sauces

**CRACKED TOTS** 9.99  
Fried potato, cracked pepper n' sea salt, fresh herbs, truffle oil, parmesan pow, awesome sauce

## OUR FAMOUS GRILLED & SAUCY

# B.C. BRINED WHOLE BUFFALO WINGS



**5 WHOLE UN CUT JUMBO WINGS** 15.99 | **12 WHOLE UN CUT JUMBO WINGS** 32.99

Dry rubbed, grilled & dunked in B.C. house buffalo sauce -OR- Dry rubbed, grilled & dunked in sticky HOT tupelo honey butter

Served with choice of our own (HOT) firecracker ranch, carolina buttermilk ranch or chunky blue all served with carrots & celery. Gluten Free. **Minimum 15 minute cook time**

# DRESSED GREENS

## CAESARS GODDESS

Starter 6.95 | Entree 11.95 | Family 18.95  
Romaine tossed with whipped creamy green goddess Caesar dressing, crispy garlic croutons, topped with fresh shaved parmesan, side of pizza fry bread

## THE GRINDER

Salami, pepperoni, mixed olives, chick peas, roma tomato, pepperoncini, red onions, diced mozzarella, shaved parmesan, romaine, pizza fry bread, house Italian dressing on the side  
Starter 9.95 | Entree 14.95 | Family 21.49

## THE CORNER SALAD

Starter 7.95 | Entree 12.95 | Family 19.95  
Romaine, roma tomato, red onion, carrot ribbons, cucumber, crispy garlic croutons, cheddar cheese, pizza fry bread, BC Italian dressing on the side

## ZORBA THE GREEK SALAD

Starter 7.95 | Entree 12.95 | Family 20.95  
Iceberg and romaine, crispy persian garbanzo beans, mixed olives, feta, pepperoncini, red onions, tomatoes, cucumbers, pizza fry bread, our house lemon feta dressing on the side



## BRICK WEDGE

(1/4 wedge) 12.99  
(1/2 wedge) 17.99  
Iceberg, herb marinated tomatoes and red onions, applewood bacon, hard chopped egg, creamy good blue cheese, balsamic rim, pizza fry bread

## B.C. HOUSE MADE DRESSINGS

B.C. Vinaigrette, Green Goddess Caesar, Classic Carolina Buttermilk Ranch, Creamy Good Bleu Cheese, Very Good Olive Oil & Red Wine Vinegar, Lemon Feta Vinaigrette, HOT Firecracker Ranch

**Add a half pound of marinated Italian grilled chicken breast 2.95**

# B.C. AWARD WINNING STEEL PAN PIZZA

**THE RANDAZZO** 17.99  
"A tribute to the late pioneer of Detroit pizza" red sauce, double layers of cupping pepperoni

**SAUSAGE KING OF CHICAGO** 18.99  
Red sauce, loaded with fresh house made mild Italian sausage and cupping pepperoni

**ITALIAN BEEF DIP** 21.99  
Red sauce, slow braised beef, roasted Italian peppers, sauté mushrooms, 4-hour caramelized onion, served with a side of house made giardiniera and Italian bone stock aus jus to dip!!!

**SWEET SALTY PIG** 21.99  
Award winning, voted #1 specialty pizza!  
Burnt end bbq pork shoulder, applewood bacon, marinated tomatoes, caramelized onions, bread & butter jalapeño chips, hot firecracker ranch

**THE BRICK HOUSE** 18.99  
Award winning, voted #1 specialty pizza!  
Red sauce, pepperoni, house mild Italian sausage, roasted peppers, red onions, mushrooms, marinated tomatoes served with B.C. giardiniera on the side

**B.C. O.G. CHEESE** 14.49  
Red sauce and seriously good mozzarella

**CORNER MARGHERITA** 18.99  
Light red sauce, marinated tomato, tossed arugula, fresh basil ricotta, aged balsamic

**BIRRIA SIRLOIN JALISCO DIP** 21.99  
Ancho & Guajillo adobo marinated slow braised angus chuck roast topped with mozzarella, fire roasted green chilies, grilled red onion with chipotle crème and House consommé, fresh pico de gallo, cilantro and lime on the side

**SALCHICHA PICANTE** 18.99  
House red sauce, loaded with hot habanero honey laced natural casing pepperoni, fire roasted jalapeños, creamy ricotta dollops, and fresh pico de gallo, cilantro and lime on the side

**ALBÓNDIGAS TINGA** 20.95  
Four cheese pizza topped with house pork belly and sirloin meatballs simmered in a poblano and chipotle tinga sauce, fire roasted peppers, finished with pickled red onion, queso de chivo served with cilantro, lime and house pico de gallo on the side

**THE BIG NASTY DIP** 18.99  
Mozzarella and sharp cheddar, dill pickles, smoked ham, slab bacon, old school carolina buttermilk ranch, french onion dip on the side

**POLYNESIAN PIE** 22.95  
Light red sauce, grilled Spam, house slab canadian bacon, caramelized pineapple rings, red onion, bread and butter jalapeños, grilled fresh pineapple jalapeño jam, marinated tomato

**THE S.L.C** 15.99  
White panna sauce, basil pesto, marinated tomatoes, fresh herbs

**CHEESY MUSHROOM AFGOO** 18.99  
EVVOO and smashed garlic loaded with fresh sauté mushrooms, sweet caramelized onions, marinated tomato, baked truffle ricotta and finished with fresh oregano and herbs

**THE SPARTICHOKE** 21.99  
White panna sauce, roasted garlic, sauté fresh spinach, hearts of artichokes, fresh basil ricotta

**CAROLINA BBQ CHICKEN** 18.99  
Mozzarella and cheddar cheese, grilled red onions, bread & butter jalapeños, slab bacon, bbq basted chicken, carolina buttermilk ranch

**B.C. NAPOLI** 18.99  
Anchovies & EVVOO, roast garlic, capers, grilled lemon, oven roasted tomato, mixed olives, red onion, light red sauce, shaved parmesan & fresh herbs

**CHICKEN PICCATA** 18.99  
Four cheese pizza with mozzarella, grand cru gruyere, fontina, gouda, capers, mushrooms, oven roasted tomatoes, red onion, grilled chicken, chimichurri, caramelized grilled lemon, shaved parmesan

**M&M&M: MEAT 'N MORE MEAT** 21.99  
House red sauce, thin pepperoni, B.C. Italian sausage, genoa salami, and slab bacon

Remove we shall but sorry no substitutions.

This is what Bricks is all about, Bricks Authentic Detroit Inspired Steel Pan Pizza, the art of dough work starts with pure R.O. water, special patent flour, with a double proofed 24 hour aging process matched with artesian ingredients topped with loads of seriously good Mozzarella Cheese.



\*Substitute Dairy Free Vegan Cheese 3.49 | \*Make any pan pizza Keto and gluten free in a "personal pan size crust" made out of 100% B.C. Italian sausage. Voted #1 gluten free and #1 Keto pizza crust in Utah!

## ADDITIONAL TOPPINGS 2.49

- red onion
- caramelized onion
- sautéed mushroom
- italian roasted bell peppers
- fresh sautéed spinach
- marinated tomatoes
- roasted garlic confit
- mild italian sausage
- cupping pepperoni
- canadian bacon
- applewood bacon
- char grilled chicken
- bread & butter jalapeños
- roast squash
- roasted carrots
- black olives

- crispy salty brussel sprouts
- artichoke hearts
- fresh giardiniera
- house marinara
- house white pana cheese sauce
- kalamata olives
- grilled serrano pico de gallo
- fresh pico de gallo

## ADDITIONAL PREMIUM TOPPINGS 3.49

- grilled spam
- braised italian beef
- extra mozzarella
- arugula salad
- Chipotle Pork Tinga
- BBQ basted grilled chicken
- bbq pulled pork
- basil ricotta
- white truffle oil
- Genoa salami
- EVVOO Anchovies

# B.C. HEARTH FIRED TAVERN THIN CRUST PIZZA

Offered in Personal 12" | Large 14"

**CHEESE** 12" 11.95 | 14" 14.49  
House red sauce

**DOUBLE DOUBLE PEPPERONI** 12" 13.99 | 14" 18.99  
House red sauce, layered thin and char pepperoni

**MARGARITA** 12" 14.45 | 14" 17.99  
House red sauce, mozzarella, basil ricotta, tomato slices, basil and arugula, aged balsamic drizzle, shaved parmesan

**SLC** 12" 12.95 | 14" 15.99  
Pesto, house white panna cheese sauce, marinated tomatoes, fresh herbs

**BC SIGNATURE** 12" 14.95 | 14" 18.99  
Italian Sausage, mushroom & pepperoni, house red sauce

**CHEESY MUSHROOM AFGOO** 12" 15.95 | 14" 18.99  
EVVOO and smashed garlic loaded with fresh sauté mushrooms, sweet caramelized onions, marinated tomato, baked truffle ricotta and finished with fresh oregano and herbs

**SALCHICHA PICANTE** 12" 15.95 | 14" 19.99  
House red sauce, loaded with hot honey laced natural casing pepperoni, fire roasted jalapeños and fresh ricotta dollops, fresh pico de gallo, cilantro and lime

**M&M&M: MEAT 'N MORE MEAT** 12" 16.99 | 14" 19.99

House red sauce, thin pepperoni, B.C. Italian sausage, genoa salami, and slab bacon

**CAROLINA BBQ CHICKEN** 12" 15.95 | 14" 19.99  
No red sauce, bbq basted chicken, grilled red onions, bread and butter jalapeños, slab bacon, firecracker ranch dip

**CHICKEN PICCATA** 12" 15.95 | 14" 19.99  
Four cheese pizza with mozzarella, grand cru gruyere, fontina, gouda, capers, mushrooms, oven roasted tomatoes, red onion topped with grilled chicken, chimichurri, caramelized grilled lemon, shaved parmesan

**B.C. NAPOLI** 12" 15.95 | 14" 19.99  
Anchovies & EVVOO, roast garlic, capers, grilled lemon, oven roasted tomato, mixed olives, red onion, light red sauce, shaved parmesan & fresh herbs

Remove we shall but sorry no substitutions.

\*Substitute Dairy Free Vegan Cheese 1.99 / 3.49 | \*Make any thin crust a 12" gluten free Cauliflower crust 4.95

# HANDHELDS

All served with side of B.C. sea salt tots no up charge | Cracked tots .99  
Add a side Caesar/House/Greek 1.99  
Add two fried eggs 1.99, Sub vegan cheese 1.99



**THE CORNER BURGER, EVERYONE IS TALKING ABOUT** 15.99  
Twin Brick dusted and iron seared 1/4 lb sirloin smash burgers, thick cut American cheese, butter brioche bun, BC burger sauce, four-hour caramelized onion jam, served with LTO.  
**SINGLE 1/4 POUND PATTY** 13.99

Make your burger protein style without the bun on a iceberg wedge with tomato and onion

## B.C. ITALIAN BEEF DIP 15.99

Slow Braised angus sirloin, four hour caramelized onions, roasted bell peppers, melted mozzarella, Chicago imported crusty bread, au jus, giardiniera on the side

## MEATBALL BOMBER 15.99

house sirloin and pork belly pancetta meatballs, BC red sauce, crusty garlic bread, fire roasted hot peppers, caramelized onions, bubbly mozzarella, house giardiniera

## FRIED JALAPEÑO BURGER 16.99

twin dusted and iron seared 1/4 pound sirloin smash burgers, melted cheddar cheese, fried beer battered fresh jalapeños, chipotle aioli, grilled chili pico de gallo

# SPECIALTY FROZEN COCKTAILS

FROZEN OR ON THE ROCKS

## MO-TOWN MAI TAI 11.44

Plantation 5 yr rum, amaretto, pineapple juice, orange juice, lime juice, triple sec

## GRILLED PINEAPPLE JALAPENO MARGARITA 14.56

Fresh grilled pineapple, muddled bread & butter jalapeño, gold margarita, salted rim

## SWEET SERRANO MANGO MARGARITA 12.48

House Serrano hot honey, fresh lime, mango, silver tequila