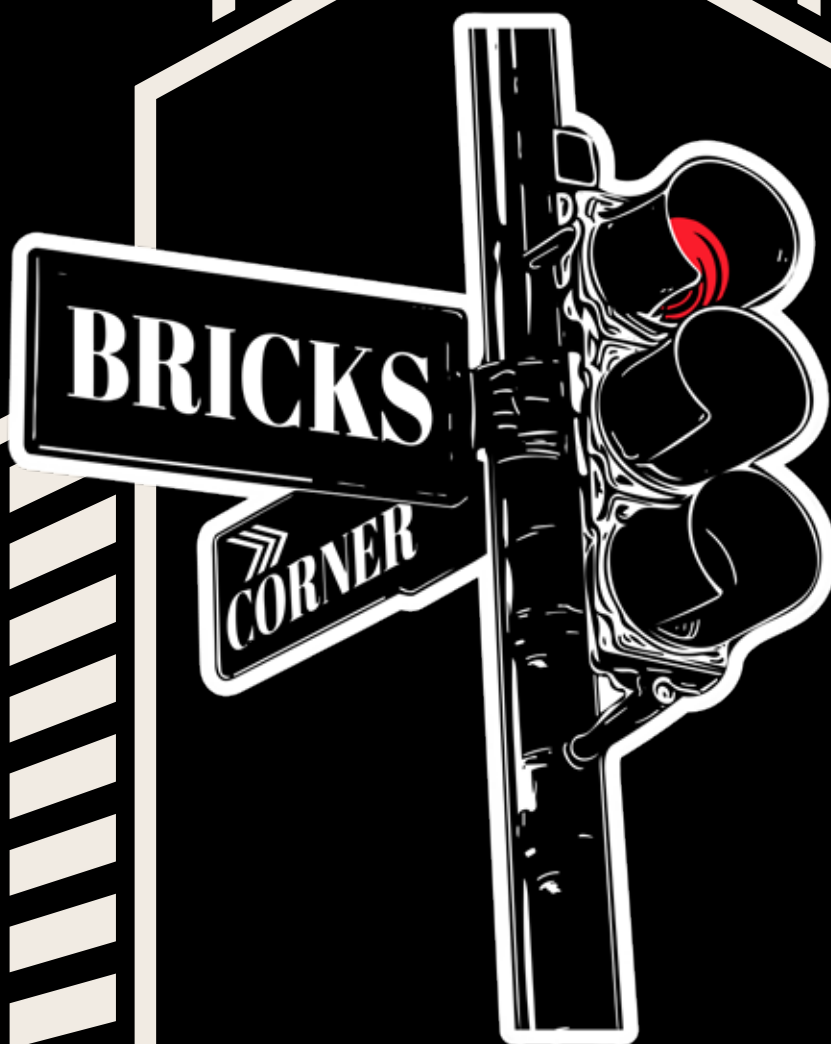




A CHEF'S NOTE

"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

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



B.C. CHEESY WEDGES

Cheese 12.99

Pepperoni 15.49

Truffle Mushroom 15.49

Cheesy gooey pizza bread wedges, EVOO, smashed roasted garlic, fresh basil ricotta marinara

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 UNCUT JUMBO WINGS 15.99 | 12 WHOLE UNCUT 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



3-4 GUESTS • 3-4 GUESTS • 3-4 GUESTS • 3-4 GUESTS
FAMILY BOWLS

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 consumè, 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 jalapenos, 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

EVOO 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 jalapenos, slab bacon, bbq basted chicken, carolina buttermilk ranch

B.C. NAPOLI 18.99

Anchovies & EVOO, 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 | • cupping pepperoni | • crispy salty brussel sprouts |
| • caramelized onion | • canadian bacon | • artichoke hearts |
| • sautéed mushroom | • applewood bacon | • fresh giardiniera |
| • italian roasted bell peppers | • char grilled chicken | • house marinara |
| • fresh sautéed spinach | • bread & butter jalapeños | • house white pana cheese sauce |
| • marinated tomatoes | • roast squash | • kalamata olives |
| • roasted garlic confit | • roasted carrots | • grilled serrano pico de gallo |
| • mild italian sausage | • black olives | • fresh pico de gallo |

ADDITIONAL PREMIUM TOPPINGS 3.49

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

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 jalapenos, 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

H A N D H E L D S

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

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

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

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

B.C. "EVERYDAY" LUNCH SPECIAL

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

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

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 SLC

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 KETO 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.

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 pilld 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 Panta, 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