

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

NOM NOM NOM 8.99
Double chocolate chip jumbo cookies,
chocolate sauce, powdered sugar,
really good vanilla bean ice cream

CRAFT ICE CREAM FLOAT 7.95
With choice of our local craft sodas

THE YETI PIZZA SUNDAE 9.95
Caramel cream pan pizza cubes, house
chocolate and caramel sauces, dulce
de leche and vanilla ice cream, whipped
cream, chocolate candy chunks



DRINKS

GOOD COFFEE 5.99
Ground to order, French press, 2 cups
Utah's star mountain roasters

HOT TEA 3.99
Assorted herbal and black hot teas

IMPORTED GLASS SODAS 3.99

DUTCH APPLE 9.95
Brown sugar bourbon apples, crumble
baked top, salted butter caramel,
really good vanilla bean ice cream

ANNIVERSARY PIE 8.99
House made peanut butter fudge in a
double stuffed hazelnut chocolate crust,
cool whip dollop, caramel ice cream

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



SIDES

NA BEVERAGES 3.49
Coke, Diet Coke, Coke Zero, Sprite,
Lemonade, Ginger Ale, Iced Tea, Dr. Pepper

CRAFT BOTTLED SODAS 5.49
KEVITA KOMBUCHAS 5.49
FAYGO ROCK & RYE 3.99

MOUNTAIN MUD PIE 9.95
House made double stuffed graham
crust layered with caramel de leche
ice cream, Nutella, vanilla ice cream,
toasted marshmallow

**THE LEGEND!
BANANA CREAM PIE** 8.99
Graham cracker crust pilld high with
banana fosters custard layered between
Nilla wafers and cookie butter with fresh
cream, topped with caramel sauce served
with scoop of vanilla bean ice cream

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

CHOICE OF MAIN:

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

OR A PREMIUM MAIN (\$4.95 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

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
and lime on the side
Available as personal pan or thin Tavern style

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

RANDAZZO PEPPERONI
Double double, thin and char pepperoni,
house red sauce, gooey mozzarella.
Available as personal pan or thin Tavern style



*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.

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

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

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

PERSONAL PAN "THE BIG NASTY"
Mozzarella and sharp cheddar, dill pickles,
smoked ham, slab bacon, old school caroline
buttermilk ranch, french onion dip on the side

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

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

OVEN FIRED SQUASH & BRUSSELS 14.95
Grated parmesan, sea salt, high west whiskey honey clover syrup, and caramelized shallot dip

SPARTICHOKE DIP 13.45
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

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



B.C. CHEESY WEDGES
Cheese 13.99 | Pepperoni 16.99
Truffle Mushroom 16.99
Cheesy gooey pizza bread wedges, smashed roasted garlic, fresh basil ricotta marinara

B.C. FRIED CAULIFLOWER 15.99
Choice of two styles
▪ BC Buffalo Blue Style: Beer battered, with bread and butter jalapenos, fried and dunked in BC buffalo sauce, hot firecracker ranch drizzle, gorgonzola crumbles, carrots & celery sticks
OR
▪ Sticky Hot Tupelo Honey Style: Beer battered with bread and butter jalapenos, fried and dunked in BC hot tupelo honey, classic carolina ranch drizzle, carrot and celery sticks

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

OUR FAMOUS GRILLED & SAUCY B.C. WHOLE BUFFALO WINGS

5 WHOLE UN CUT JUMBO WINGS 16.45 | **12 WHOLE UN CUT JUMBO WINGS** 34.95

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 7.95 | Entree 12.95 | 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 15.95 | Family 21.49

THE CORNER SALAD
Starter 7.95 | Entree 13.99 | 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 8.45 | Entree 14.95 | 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) 14.45
(1/2 wedge) 18.99
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 Peta Vinaigrette, HOT Firecracker Ranch
Add a half pound of marinated Italian grilled chicken breast 3.95

BC is not like the rest, we add the CC fees to our menu price, but if you choose to pay cash, we will honor a 3% discount to your check. No extra fees here at BC!

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

SALCHICHA PICANTE 19.95
House red sauce, loaded with hot honey laced natural casing pepperoni, fire roasted serranos, creamy ricotta dollops and aged cotija cheese served with house pico de gallo and lime on the side

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

SWEET SALTY PIG 22.95
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 19.95
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

THE BIG NASTY DIP 19.95
Mozzarella and sharp cheddar, dill pickles, smoked ham, slab bacon, old school carolina buttermilk ranch, french onion dip on the side

POLYNESIAN PIE 22.99
Light red sauce, grilled Spam, house slab canadian bacon, classic pineapple rings, red onion, bread and butter jalapenos, grilled fresh pineapple jalapeño jam, marinated tomato

ITALIAN BEEF DIP 22.95
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!!!

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

THE ROOTS 19.95
EVOO and smashed garlic confit, roasted butternut squash, marinated tomatoes, red onion, topped with crispy salty carrot ribbons, brussel sprouts, shaved parmesan cheese

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

CHEESY MUSHROOM AFGOO 19.99
EVOO and smashed garlic loaded with fresh sauté mushrooms, sweet caramelized onions, marinated tomato, baked truffle ricotta and finished with fresh oregano and herbs

CAROLINA BBQ CHICKEN 19.99
Mozzarella and cheddar cheese, grilled red onions, bread & butter jalapenos, slab bacon, bbq basted chicken, carolina buttermilk ranch

BIRRIA SIRLOIN JALISCO DIP 22.99
Ancho & Guajillo adobo marinated slow braised angus sirloin topped with fire roasted green chilies, grilled red onion with aged Cotija and mozzarella cheese, chipotle cream and consume on the side

SAUSAGE KING OF CHICAGO 19.45
Red sauce, loaded with fresh house made mild Italian sausage and cupping pepperoni

CHICKEN PICCATA 19.99
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 22.95
House red sauce, thin pepperoni, B.C. Italian sausage, genoa salami, and slab bacon

B.C. NAPOLI 19.99
Anchovies & EVOO, roast garlic, capers, grilled lemon, oven roasted tomato, mixed olives, red onion, light red sauce, shaved parmesan & fresh herbs

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, organic flour, with a double proofed 24 hour aging process matched with artesian ingredients topped with loads of seriously good Mozzarella Cheese and baked in our granite stone ovens.



*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
- house made pico de gallo

ADDITIONAL PREMIUM TOPPINGS 3.49

- grilled spam
- braised italian beef
- extra mozzarella
- arugula salad
- EVOO marinated feta cheese
- BBQ basted grilled chicken
- Genoa salami
- bbq pulled pork
- basil ricotta
- GOOD blue cheese
- white truffle oil
- Anchovies & EVOO

B.C. GRANITE FIRED TAVERN THIN CRUST PIZZA

Offered in Personal or Extra Large 14"

CHEESE Personal 12.95 | 14" 17.95
House red sauce

RANDAZZO PEPPERONI
Personal 15.95 | 14" 20.95
Thin and char pepperoni, house red sauce, layered thin and char pepperoni

MARGARITA Personal 15.95 | 14" 20.95
House red sauce, mozzarella, basil ricotta, tomato slices, basil and arugula, aged balsamic drizzle, shaved parmesan

SLC Personal 13.95 | 14" 19.45
Pesto, house white panna cheese sauce, marinated tomatoes, fresh herbs

BC SIGNATURE
Personal 16.95 | 14" 22.95
Italian Sausage, mushroom & pepperoni, house red sauce

CHEESY MUSHROOM AFGOO
Personal 16.95 | 14" 21.95
EVOO 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
Personal 16.95 | 14" 22.95
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
Personal 17.45 | 14" 22.45
House red sauce, thin pepperoni, B.C. Italian sausage, genoa salami, and slab bacon

CAROLINA BBQ CHICKEN
Personal 16.95 | 14" 22.95
No red sauce, bbq basted chicken, grilled red onions, bread and butter jalapenos, slab bacon, firecracker ranch dip

CHICKEN PICCATA
Personal 16.95 | 14" 22.95
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 Personal 16.95 | 14" 21.95
Anchovies & EVOO, roast garlic, capers, grilled lemon, oven roasted tomato, mixed olives, red onion, light red sauce, shaved parmesan & fresh herbs

*Substitute Dairy Free Vegan Cheese 1.99 / 3.49 | *Make any thin crust a Personal size gluten free Cauliflower crust 4.95

HANDHELDS

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



THE CORNER BURGER, EVERYONE IS TALKING ABOUT 16.99
Twin Brick dusted and iron seared 1/4 lb sirloin patties, thick cut American cheese, butter brioche bun, BC shallot dip burger sauce, four-hour caramelized onion jam, served with LTO. Add fried eggs 2 | **SINGLE 1/4 POUND PATTY** 14.99

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

B.C. ITALIAN BEEF DIP 16.99
Slow Braised angus sirloin, four hour caramelized onions, roasted bell peppers, melted mozzarella, Chicago imported crusty bread, au jus, giardiniera on the side

SPECIALTY COCKTAILS

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

PRAIRIE MANHATTAN 11.44
Traditional Manhattan with High West bourbon

HONEY BEE 11.44
Jackrabbit gin, honey water, lemon juice

DETROIT SOUR 10.40
Bourbon, pineapple juice, sour, pinot noir float

PURPLE HAZE 12.48
Empress 1908 gin, creme de Gillette, fresh lemon, simple, soda

FRESH GRAPEFRUIT 11.44
Deep Eddy ruby red, grapefruit juice and freshly squeezed lime juice

ROSEMARY GIMLET 11.44
Hendrick's gin, fresh lime juice and rosemary infused simple syrup

SWEET SERRANO MANGO MARGARITA 12.48
House Serrano hot honey, fresh lime, mango, silver tequila

RED ROCK SUNRISE 12.48
Cazadores tequila, cranberry, wasatch blossom tart cherry, grenadine, oj

LIME RICKY 9.36
Dented brick vodka, fresh lime, grape pucker, sprite

RELEASE THE KRAKEN 11.44
Kraken rum, ginger beer, fresh lime