

THE BRIKS

North African savoury pastry

The Tony Montana

Lechon, black beans, mojo, sautéed onions, egg 8

The Guru

Chicken curry, potatoes, peas, tamarind sauce, egg 8

The Berber

chicken ras el hanout, tomatoes, chermoula, egg 9

The Cholo

Beef chorizo, papas, salsa ranchera, pico de gallo, queso fresco, egg 8

The Classic

Tuna, capers, shallots, harissa, egg 7

The Tree Hugger

Soyrizo, kale, white beans, peanut lime sauce, egg 7

The Bougie

Duck Confit, cauliflower puree, balsamic truffle glaze, duck egg 12

SALADS

Caesar Chavez

Romaine, cotija, baby crouton, chipotle caesar dressing 11

Citrus Sumac & Fennel

Arugula, orange supremes, radish, shaved manchego, pita chips, 12

The Jefe

Marinated carne asada, romaine, red onions, tomatoes, roasted corn, black beans, queso fresco, cilantro lime vinaigrette 16

Roasted Chicken & Cous Cous

Arugula, cucumbers, tomatoes, feta, candied almonds, preserved lemon, pimenton vinaigrette 14

Warm White Bean & Kale

Garlic, chili flakes, za'atar, pine nuts 12

Cucumber & Baby Heirloom Tomato

Mixed greens, lemon thyme vinaigrette 10

*Add chicken 4 shrimp 6

MUNCHIES

Hummos of the Day 7

Cast Iron Veggies 7

Spicy Potatoes 6

Bacon & Piloncillo Brussels Sprouts 8

Mejillones

Salt spring mussels, spanish chorizo, white beans 13

Harissa Mac & Cheese 9

Add bacon 4, chorizo 4, pork belly 5

Discada Fries 12

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The Briks

We proudly use



COCAS

Spanish-style flatbreads

Chicken Ras El Hanout

Tomatoes, cucumbers, cilantro, harissa mayo 13

Duck Confit

Caramelized onions, heirloom tomatoes, micro arugula, orange chipotle glaze 15

Shakshouka

Roasted tomato sauce, peppers, onions, feta, egg 10

Chorizo con Papas

Pico de gallo, avocado crema, queso fresco 11

Merguez

Cotija, tomatoes, fried basil, preserved lemons 13

Pork Belly

Sweet baby peppers, garlic paste, manchego, fried Brussels sprouts leaves 13

*Add fried egg 2 (All Cocas are baked in a brick oven)

ENTREES

The Shank

Braised lamb shank, seasonal veggies, roasted potatoes, figs, lavender and red wine reduction 29

Steak & Potatoes

Coffee crusted rib eye, celery root potato gratin, green peppercorn sauce 32

North African Roasted Half Chicken

Mary's free range, Spanish style Israeli couscous, North African gremolata 29

Chermoulazino

Citrus fennel and onion relish stuffed whole Branzino, baby heirloom tomatoes, chermoula, preserved lemon 35

Pork Belly Tajine

Heritage farms, seasonal veggies, potatoes, plums 26

Tempeh Cazuela

White beans, seasonal veggies, za'atar sauce 16

DESSERTS

Cajeta Brulee 7

Midnight Munchies

Strawberry, banana and Nutella brik, ice cream 7

Abuelitas cupcake

Chipotle devils food, abuelita chocolate ganache, salted caramel 6

Norma's Bread Pudding

My Mother's version of bread pudding, nuff said 7

DAILY AGUAS FRESCAS

Refreshing Seasonal Fruit Waters

Made daily 3

THE BRIKS

THE BRIKS HAPPY HOUR

Monday through Friday from 5-7PM