

KITCHEN SPECIALS



Grilled Calamari 10

Tomato & Burrata Salad 9

With fresh basil & EVO

Homemade Steak Fries 9

Topped with bacon & melted cheddar cheese

Brazilian Trio 12

Kibe (football-shaped deep-fried meat croquettes)

Coxinha (breaded soft dough filled with minced chicken)

Meat Rissole (small meat patties)

Fried Yuka with Calabresa & Onions 10

Served with Chipotle Aioli

Buffalo Wings 9

Served with Bleu Cheese

BAR SPECIALS



Wines by the Glass 7

Noble Vines, Merlot (California)

Robert Mondavi, Cabernet Sauvignon (California)

Haymaker, Sauvignon Blanc (New Zealand)

Shadow Brook, Pinot Grigio (California)

Bottles

Palm Rose by Whispering Angel (Provence) 28
expressive, subtle with fruity notes, fresh exceptional
suave finish

Candoni Prosecco – Single serve bottle (Venezie) 7
fruity, hint of honey, crisp and clean

Draft Beer 6

Relic IPA (CT, 6.4%)

Ransack The Universe IPA (CN, 6.8%)

Block Party Munich Helles Lager (CT, 4.9%)

Stella Artois Lager (BE, 5.2%)

Cocktails

Margarita 7

Traditional Caipirinha 8

Martini 8



phone (203) 403.3265

instagram @BRICKHOUSEJFCT

visit 632 DANBURY RD. | RIDGEFIELD, CT

PASSIONATE ABOUT PIZZA

Dedicated to his craft for over a quarter century, **Junio Filgueira** was recognized in 2019 at the **International Pizza Expo** in Las Vegas, NV as a premier figure in **traditional brick oven pizza making** (#2 Northeast US, #13 Worldwide).

In August of 2019, Junio launched his third passion project, **Brick House Wood Fired Pizza** in Ridgefield, CT.



HAPPY HOUR

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