Burgers

All burgers include choice of fries, Parmesan kettle chips, or mixed greens. Substitutions sweet potato fries or tater tots for $1.50 more. See Burger Add-Ons below for more options.

CLASSIC AMERICAN BURGER

Our HellBurger—better than a taste of Black Angus beef mixed with jalapeños and other incendiary ingredients, then topped with melted pepper jack cheese. You'll notice a gradual buildup of heat to 3 or 3.5 on a Thai “1 to 5” scale. If this doesn’t scare you, set your tastebuds on fire by adding habaneros, ghost pepper cheese, or more jalapeños from the add-on list below. $14.95 Add half salad: House $4.50; Caesar $5

CLASSIC BLACK ANGUS BEEF BURGER

Served on a grilled bun with a side of special sauce. If you prefer a “classic burger” style, yes, but for many of our guests it's a true burger with some of the add-ons listed below. $22.95 Add half salad: House $4.50; Caesar $5

IMPOSSIBLE BURGER

A revolutionary all-plant burger that cooks, but it's made entirely from plants. Reading about the Impossible Burger below is one thing, but biting into one is an experience even meat lovers won't forget. Served with chipotle-mayo sauce on a toasted bun. 495. (Jalapeño Juliettes. Note: our salt gitl is also used for cooking & seasoning.)

BURGER ADD-ONS:

• Bacon (no add'l charge) $2
• Jalapeños or habaneros $2
• Housemade peanut butter $2
• Pepper jack, or blue cheese $2
• Tikka sauce, sriracha, tabasco, or cilantro lime $2
• Garlic con fruit salsa $3
• Jalapeño, onion or chile powder (no charge)
• Maui onion, jalapeño, or cilantro lime (take home for $5)

• Classic Herby Roasted Chicken

Juicy and tender from the first bite
This made from plants for people who love meat.

We are immensely proud to be the first Minnesota restaurant to feature the Impossible Burger, a delicious burger made entirely from plants for people who love meat. We opened years before Gordon Ramsay’s TV show came along, and mostly for what it feels like behind the scenes while you enjoy your meal. Any chef can tell you they also juggle a thousand other details under statement. Up at 4am, our cooks labor over simmering pots, but not fancy, interesting but not fussy.

Hell’s Kitchen founders Mitch Omer and Steve Meyer have been renegade chefs far longer than their patient wives (aka their behind-the-scenes Hell’s Kitchen co-owner). Our HellBurger features organic, craft sodas, indicated below. $5.95

Our HellBurger features organic, craft sodas, indicated below.

Add sautéed crimini mushrooms & leeks $3; Add half salad: House $4.50; Caesar $5


First Minnesota Tenderloin
Served on an all-organic bun, this 7 oz. center cut filet mignon features our dry aging process. Includes our vegetable and starch of the day. $39.95 Add sautéed crimini mushrooms & leeks $3; Add half salad: House $4.50; Caesar $5

St. Louis-Style BBQ Ribs
“National Award” First Place Award
Our mouth-watering pork ribs are coated with sweet & spicy rib rub, slowly cooked until tender, then grilled and napped with our spicy barbecue BBQ sauce. dinners, these have a good bite!

Served with choice of fries, Parmesan kettle chips, or cole slaw. $19.95 Add sautéed crimini mushrooms & leeks $3; Add half salad: House $4.50; Caesar $5

Herb-Roasted Chicken

Propaganda

Our HellBurger features organic, craft sodas, indicated below.

Dr. Better
Virgil’s Root Beer
Cola
Lemon Lime
Lemonade
Grilled Cheese*
Hamburger*

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But why the name? To say it's cooler than Hell in the kitchen is an understatement. Up at 4am, our cooks labor over simmering pots, prepping, breathing, and still they have to prove it. Any chef can tell you they also juggle a thousand other details while the food comes to life. Stress, hunger, exhaustion, not to forget putting out fires of all kinds while customers clamor for food. So, Hell’s Kitchen is named a lot after the neighborhood in NYC, but mostly for what it lacks like the scenes (business partners) want to admit. Rather than being “celebrity chefs” with TV shows and tour buses, these restaurants that served till late-night warriors opened up their own space and just serve damn good food: unique but not fancy, interesting but not fussy. Hell's Kitchen is a lot after the neighborhood in NYC, but mostly for what it lacks when the scenes (business partners) want to admit. Rather than being “celebrity chefs” with TV shows and tour buses, these restaurants that served till late-night warriors opened their own space and just serve damn good food: unique but not fancy, interesting but not fussy.

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Appetizers

**State Fair Cheese Curds** (not a GF-certified facility.) A light beer batter, served with our house-made dipping sauce. Add $1 if you like the cheddar-ale arthritis. $6

**Cornbread Poppers** A port, 12 oz. jalapeño cheese-coated cornbread roll topped with tangy smoked salsa and a cilantro-jalapeño butter. $8

**House Salad** Your favorite mix of crunchy, creamy & fresh. Add grilled chicken, 12 oz. choice of dressing, and your choice of cheese. $10

Sandwiches

Our #1 customer favorite 11 years in a row:
Browned and seasoned chicken breast with chipotle mayo. $12.95

Huevos Rancheros***
Once he listed all the ingredients, including hand-chopped salsa and also provides a crispy crust. Served with fresh lemon, housemade lemon-scallion tartar sauce. Two eggs with hashbrowns and a side of sourdough or multi-grain toast, plus your choice of:

- Choice of Grilled Cheese $4
- Choice of Bacon $3
- Choice of Sausage $3
- Choice of Ham $3
- Choice of Turkey $3
- Choice of Turkey $3
- Choice of Shrimp $5

Choice Buffalo, Jamaican jerk, or Pancho's Dry Rub wings, served with other wild and adventurous choices of side. Add housemade horseradish cream sauce 50 ¢

French Dip*
Three melt-in-your-mouth hotcakes made with freshly grated lemon zest and lemon zest. Topped with hand-chopped salsa and a dollop of sour cream. $14.95

Myd's Steak Bomb

Eleven years later, Steve's Huevos Rancheros –nicknamed “Huevos Rancheros of the Gods” by Gourmet Magazine – remain the #1 customer favorite. Here’s a pic of Steve proudly showing them off...in a light beer batter, served with our housemade

CLASSIC SALADS

We're thrilled you're here for dinner; we really are. But know this: Our BREAKFAST and weekend BRUNCH menus are what put us on the map!

Our #1 customer favorite 1 year in a row:
Havasai Bistro™
A crisp flour tortilla filled with vibrant ingredients, served with black beans, rice, corn salsa, choice of Pico de Gallo, and a side of our housemade guacamole. $14.95

Soap

In addition to our classic Tomato Basil Soup, our chefs love to flex their creativity, so ask what they've got simmering on the stove for their “soup of the day.”

Soup & Combos

Soup & Combos

Since we’re not your classic Tomato Basil Soup, we've chefs love to flex their creativity, so ask what they've got simmering on the stove for their “soup of the day.”

JACKET UP Bloody Mary Bar & Champagne Mimosa Bar

When Bell's comes over, pray it's this cool.

During brunch on weekends, for a little extra pizzazz to take our drinks to a whole new level, we’ll be offering a selection of premium, freshly made bellinis, classic mimosas, champagne, bellinis, and red currant syrups. Prices vary depending on your choice of bellini.

Bloody Mary/Mimosa Bar open: Saturdays and Sundays from 9-am.

For brunch reservations, visit our Host Stand or log online to www.789brickst.net/reservations.