

## CATERING/PRIVATE EVENTS

### PIZZAS

**BIG BRICKS CLASSIC PIZZAS**  
choose from any of our classics.  
10 inch 11.97 12 inch 17.97  
14 inch 21.97

**BASIC CHEESE PIZZA**  
10 in 8.97 12 in 12.97 14 in 14.97  
**ADDITIONAL INGREDIENTS**  
10 in 1.75 12 in 2.25 14 in 2.75

### TRAYS

**SLIDERS** 20 sliders  
pork \$34.97 chicken \$39.97  
brisket \$44.97 burnt ends \$49.97

**BBQ NACHOS** 1/2 pan  
pork \$33.97 brisket \$39.97  
burnt ends \$44.97

**25 CHICKEN WINGS** \$23.97

**COCKTAIL RIBS** individually cut,  
slow-smoked baby back ribs with  
Big Bricks bbq sauce \$69.97

**SMOKED SALMON**  
cider-brined fresh salmon, smoked  
and served with chive goat cheese  
and toast breads \$69.97

### TACO BAR

pork, brisket, chicken, smoked vegetables

served with tortillas, pico de gallo, cheese, sour cream

**TWO TACOS** 8.97

**THREE TACOS** 11.97

**FOUR TACOS** 13.97

### SMOKEHOUSE TOUR

Enjoy a personal tour of our smokehouse from Chef Derek Campbell while you get the first taste of our pork shoulder right out of the pit. Includes one draft beer, house wine, signature cocktail, and bbq tastings.

\$25 per person. Perfect for parties of 8-12 people.

### EXTRAS

**SLIDER BUNS** (1 dz) \$8

**EXTRA BBQ SAUCE** pint \$6; quart \$12

**REUSABLE CHAFING SET** rack + pans + 2 hours of fuel \$12 per set

**PLATES + NAPKINS + FLATWARE** .50 per person

ITEMS & PRICES SUBJECT TO CHANGE

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### SLOW-SMOKED BARBECUE

**FULL SLAB RIBS** \$19.97 (EACH)

**50 CHICKEN WINGS** \$42.97

**25 CHICKEN WINGS** \$23.97

**SMOKED TURKEY** \$10.97/lb.  
(Requires one week lead time)

**BRISKET** \$14.97/lb.

**PULLED CHICKEN** \$13.97/lb.

**PULLED PORK** \$12.97/lb.

**HOT LINKS** \$5.97/lb.

**ADD: TACO KIT** \$5.97 serves 3  
tortillas, pico-de-gallo, cheese, sour cream

### SIDES

(serves 20)

**MAC AND CHEESE** \$34.97

**BAKED BEANS** \$34.97

**FRIES** \$34.97

**TATER TOTS** \$34.97

**COLE SLAW** \$24.97

**MINI CORNBREAD** \$1.97/EACH

### BOX LUNCHES

\$11.97

**SANDWICH + SIDE DISH + DESSERT**

choice of smoked turkey, roast beef, corned beef, brisket, pulled pork,  
pulled chicken. served with pickle, cole slaw, apple, and cookie

### SALADS

**ARUGULA SALAD**

baby arugula, cherry tomatoes, shaved  
parmesan, red wine vinaigrette 44.97

**HOUSE SALAD**

baby greens, balsamic vinaigrette, red  
bell pepper, kalamata olives, point  
reyes blue cheese 39.97

**CAESAR SALAD**

a classic, anchovies on request 39.97

**ROASTED BEET SALAD**

baby greens, goat cheese, sliced  
purple onion 44.97

**TOUT LE MONDE**

belgian endive, green apple, arugula,  
white wine vinaigrette, candied  
walnuts, bacon, point reyes blue  
cheese 44.97

ITEMS & PRICES SUBJECT TO CHANGE



DINE-IN / DELIVERY  
CATERING / PRIVATE EVENTS

3832 N. LINCOLN AVE. CHICAGO, IL 60613  
773.525.5022 BIGBRICKSCHICAGO.COM

## DINE-IN / DELIVERY

### APPETIZERS

**PORK TACOS** 1 for 1.97 3 for 5.49  
6 for 9.97

**BRISKET TACOS** 1 for 2.97  
3 for 7.97 6 for 14.97

**SMOKED CHICKEN WINGS** tossed in  
BBQ sauce 5 for 5.97 10 for 9.97  
15 for 13.97 20 for 17.97

**BAKED GOAT CHEESE** toast crisps 7.97

**SLUTTY RAVIOLI** a Bricks classic 8.97

**SMOKY SLIDERS** brioche bun, pickle  
pork 1.97 chicken 2.49 brisket 2.97  
burnt ends 3.49

### SOUP / SALAD

add smoked chicken breast 3

**CHICKEN AND ANDOUILLE GUMBO**  
cup 4.97 bowl 7.97

**BURNT END CHILI** sour cream,  
green onion, and cheese  
cup 5.97 bowl 8.97

**HOUSE SALAD** baby greens, balsamic  
vinaigrette Point Reyes blue cheese 6.97

**ARUGULA SALAD** cherry tomatoes,  
shaved parmesan, red wine vinaigrette 7.97

### SODAS

made with real cane sugar

"OLD SCHOOL" DR. PEPPER 3  
DRAFT SPRECHER ROOT BEER 3.5  
PEPSI THROWBACK 2.25

**BBQ SAMPLES** ribs 7.97  
brisket 3.97 burnt ends 4.97  
pulled pork 2.97

**KENNEBEC FRIES** 4.97  
with cheese 5.97  
with chili and cheese 8.97  
with pulled pork and cheese 8.97

**BBQ NACHOS** black olives, diced  
tomatoes, green onions, pickled jalapeño,  
sour cream, cheese sauce  
pulled pork 11.97 brisket 12.97  
burnt ends 13.97

**ROASTED BEET SALAD** baby greens,  
goat cheese, balsamic vinaigrette 7.97

**TOUT LE MONDE** Belgian endive,  
green apple, arugula, white wine vinaigrette,  
walnuts, bacon,  
Point Reyes blue cheese 8.97

**CAESAR SALAD** a classic, anchovies on  
request 6.97

MOUNTAIN DEW THROWBACK 2.25  
SIERRA MIST 2.25

### OUR CLASSIC PIZZAS

10 inch 11.97 12 inch 17.97 14 inch 21.97

**POPEYE** fresh spinach, tomato,  
roasted garlic, basil, tomato sauce,  
feta, mozzarella

**BBQ CHICKEN** smoked chicken,  
purple onion, tomato sauce, BBQ  
sauce, smoked gouda, mozzarella,  
cilantro

**BBQ PORK** smoked pork, purple  
onion, tomato sauce, BBQ sauce,  
smoked gouda, mozzarella

**BBQ BRISKET** smoked brisket,  
purple onion, tomato sauce, BBQ  
sauce, smoked gouda, mozzarella

**SWEET HEAT** smoked chicken,  
bacon, jalapeño, tomato sauce, BBQ  
sauce, smoked gouda, mozzarella

**PAINFUL** pepperoni, purple onion,  
jalapeño, garlic, tomato sauce,  
mozzarella

**MEAN GREEN** pepperoni, purple  
onion, jalapeno, garlic, pesto sauce,  
mozzarella

**THE DITKA** ham, sausage,  
pepperoni, bacon,  
tomato sauce, mozzarella

**RED PLANET** sausage, red pepper,  
purple onion, tomato sauce, goat  
cheese, mozzarella

**THE KAPALUA** ham, fresh  
pineapple, purple onions, tomato  
sauce, mozzarella

**NICK & VITO** pepperoni, sausage,  
hot giardiniera

**VEGETARIAN** spinach, mushroom,  
purple onion, green pepper, basil,  
tomato sauce, mozzarella

### BUILD YOUR OWN

**BASIC CHEESE PIZZA**  
10 in 8.97 12 in 12.97 14 in 14.97

**ADDITIONAL INGREDIENTS**  
10 in 1.75 12 in 2.25 14 in 2.75

anchovy, artichoke hearts, arugula, bacon, banana pepper, basil, barbecue sauce, chopped brisket, smoked chicken, extra cheese, feta, garlic, hot giardiniera, goat cheese, smoked gouda, smoked ham, italian sausage, jalapeño, mushroom, olive (black or green), pepper (green or red), pepperoni, pesto, fresh pineapple, Point Reyes blue cheese, pulled pork, purple onion, roasted red peppers, spinach, tomato

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### BBQ PLATTERS

Our BBQ is smoked daily using apple and hickory wood in a Herbert Oyler BBQ pit

Served with coleslaw, pickle, white bread and choice of side.

**BABY BACK RIBS**  
half slab 15.97 whole slab 22.97

**1/2 CHICKEN** brined then smoked 12.97

**PULLED PORK** smoked 14 hours 12.97

**BEEF BRISKET** smoked 18 hrs,  
traditional or lean 14.97

**COMBO PLATTER** 1/4 chicken, 1/3 slab,  
pulled pork, slice of brisket 24.97

#### SIDES

fries 4.97  
tater tots 3.97  
add: cheese sauce 1  
mac-n-cheese 4.97  
baked beans 2.97  
vegetable 3.97  
corn bread 1.97  
coleslaw 1.97

### SANDWICHES

Served with brioche bun, coleslaw, pickle and choice of fries or tots.

**BRISKET** traditional or lean 12.97

**PULLED PORK** tender and juicy 10.97

**PULLED CHICKEN** tossed in BBQ sauce 11.97

**BURNT 'ENDWICH** tossed in BBQ sauce 13.97

**BRICKS AMERICAN BURGER**  
two 1/4 pound patties with  
American cheese 10.97  
bacon 1  
caramelized onions 1

### MAC N CHEESE

**SMALL** 4.97

**LARGE** 8.97

**BURNT ENDS SMALL** 5.97

**BURNT ENDS LARGE** 10.97

### WHAT ARE BURNT ENDS?

Cubes cut from the thin end of the brisket that receive extra flavor and richness. A delicacy in Kansas City.