

CHEF RICHARD HALES

BLACKBRICK

MODERN CHINESE

Chinese Cuisine with a Florida Soul

THE ORIGINALS

The dishes that created Blackbrick — served family-style for the table.

Papa's Egg Roll
Shrimp, Duroc pork, green beans

Truffle Siu Mai
Steamed dumpling, white truffle

Char Siu Pork Belly
Duroc bacon, Compart Farms

招
Ma La Fried Chicken

Crispy, numbing chili — the one guests remember

125 for the table
all six dishes, served to share

Florida Gator
General Tso, orange, chili crisp

Jujube Apple Tart
Thirteen-spice agave, whipped cream

IF CHEF HALES PICKED ONE WINE FOR THIS MENU

Livio Felluga Pinot Grigio
Colli Orientali del Friuli 2022
· Crisp and aromatic, a clean foil for the heat
· 85 by the bottle

SIGNATURE DUMPLINGS

Steamed to order · four pieces · black vinegar

XIAO LONG BAO 18
Blue crab & Compart Farms Duroc pork soup dumpling

招 BLACKBRICK TOWER 25
Six steamed siu mai — truffle sticky rice, shrimp & bamboo, chicken & chive

SIU MAI *steamed dumplings · choose*

Shrimp & bamboo	17
Truffle sticky rice	19
Lamb & cumin	16
Chicken & chive	13

PORK & NAPA POTSTICKER 15
Jiaozi

CRYSTAL **SPICY** 17
Spicy octopus

APPETIZERS

Must-haves at Blackbrick to start

招 “PAPA'S” EGG ROLL 6
Shrimp, Duroc pork, green beans — grandmother's 100-year recipe
A Chef Hales original creation

招 FLORIDA GATOR 25
General Tso, orange preserves, chili crisp
A Chef Hales original creation

CHAR SIU PORK BELLY **GF** 20
Duroc bacon, Compart Farms

SALT & PEPPER SHRIMP **SPICY GF** 24
Red onion, jalapeño, star anise salt

DUCK BREAST **GF** 33
Maple Leaf Farms, mandarin orange

招 CHAR SIU BABY BACK RIBS **GF** 29
Duroc Farms pork, coconut hoisin

LAMB WONTON **SPICY** 21
Hot pot red oil, lantern pepper, pea tips
• a quiet favorite — ask your server

NOODLES & RICE

Noodles made locally, built for the table to share

招 DAN DAN NOODLES **SPICY** 30
Sichuan pork, local bucatini, Beijing sesame & peanut
pairs with Ponzi Pinot Noir, by the glass

招 YANGZHOU FRIED RICE **GF** 33
Prosciutto, char siu pork, shrimp, egg

UDON CARBONARA **NEW** 37
Udon noodles, Italian pancetta, raw egg, pecorino

XI'AN CUMIN LAMB **SPICY** 34
Wide noodles, cumin, chili, cilantro

THAI GREEN CURRY **SPICY** 35
Ramen egg noodle, smoked brisket, eggplant, coconut, basil

MUSHROOM NOODLE **GF** 34
Sweet potato noodle, white truffle, shiitake, wood ear

TRUFFLE FRIED RICE **GF** 37
Sunflower white truffle, shiitake, scallion, egg thread

PRIME CUT SPECIALS

Limited

招 40OZ TOMAHAWK **GF** 189
Served medium rare, Sichuan salt, wok-charred

招 MONGOLIAN TEXAS BEEF RIB **GF** 94
Smoked 40oz Stock Yards prime Angus, Mongolian sauce
A Chef Hales original creation

LAMB CHOP **SPICY GF** 75
Cumin, red onion & jalapeño
A Guy Fieri DDD Show Dish

PANANG CURRY DUCK **NEW SPICY** 58
Maple Leaf smoked breast & leg, peanuts, coconut, basil

SPICY chef's heat
GF gluten-free preparation
招 marks Chef Hales' signatures

While we offer gluten-free (GF) options, our kitchen is not a gluten-free facility; cross-contamination may occur and we cannot guarantee any item is free of gluten, shellfish, or peanuts. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of foodborne illness.

A 20% gratuity is automatically added to parties of six or more. This charge is paid directly to your service staff.

CHEF RICHARD HALES

BLACKBRICK

MODERN CHINESE

Chinese Cuisine with a Florida Soul

CHEF HALES' SPECIALTIES

The plates the kitchen is known for

招 MA LA FRIED CHICKEN SPICY GF 37

Crispy, numbing chili — the one guests remember

pairs with Kracher Grüner Veltliner, by the glass

HAWAIIAN RIBEYE GF 66

Stock Yards prime Angus, Florida pineapple stir-fry

招 KUNG PAO SHRIMP SPICY GF 36

Kung pao, ginger, peanuts, chili

pairs with Ceretto Arneis, by the glass

CURRY PRAWNS SPICY 36

Thai panang, roasted peanuts, coconut cream, basil

FOSSIL FARMS ELK NEW GF 37

Sichuan pepper, black rice vinegar, garlic, red onion

A Chef Hales original creation

MARKET VEGETABLES

Made to share

EGGPLANT GF 16

Sweet & sour, garlic, chili

a quiet favorite — ask your server

KUNG PAO BROCCOLI SPICY GF 18

Peanuts, lantern chili, green onion

CHILLED GREEN BEANS SPICY GF 18

Black vinegar, house chili oil

招 CAULIFLOWER SPICY GF 26

Numbing chili, garlic, red onion

A Chef Hales original Blackbrick Miami dish

招 BRUSSELS SPROUT GF 18

Soy-braised, sesame

SALT & PEPPER FENNEL GF 16

Fennel bulb, scallion oil, jalapeño

A Chef Hales original creation

FRIED YUCA SPICY 15

Crispy, numbing chili, garlic

A Chef Hales original creation

STEAMED TOFU SPICY GF 18

Chili oil, garlic, sesame, green onion

— A CHEF HALES SIGNATURE —

WHOLE ROASTED DUCK

招

Maple Leaf Farms Pekin, charcoal-roasted over fire, then wok-crisped and served whole:

- Sliced Breast
- Mandarin pancakes, hoisin
- Leg & Thigh
- Green-bean stir-fry
- Crispy Wings
- Cumin salt, jasmine rice

148 · Limited · to share

ask about availability

IF CHEF HALES PICKED ONE WINE FOR THE DUCK

Raúl Pérez, Saint Jacques

Mencía · Bierzo, Spain · 2021

Floral and silky, with acidity to cut the fat.

74, by the bottle

— THE BLACKBRICK TABLE —

40oz TOMAHAWK

A feast for the table — prime Tomahawk, medium rare, served family-style with our signature dishes.

- Soup Dumplings
- Blue crab & Duroc pork
- Eggplant
- Sweet & sour, garlic
- Yangzhou Fried Rice
- Char siu, shrimp, egg
- Kung Pao Broccoli
- Peanuts, lantern chili
- Mandarin Pancakes
- Scallion & cucumber
- Dubai Chocolate Sundae
- Pistachio, kataifi, hot fudge

270 · Limited · serves the table

ask about availability

IF CHEF HALES PICKED ONE WINE FOR THE TABLE

Prunotto Barbaresco

Nebbiolo · Piedmont, Italy · 2021

Structured and aromatic — built for charred prime beef.

192, by the bottle

CHEF RICHARD HALES

不是那么中国

An evening worth planning around.

RESERVATIONS RECOMMENDED