



Starters

Tempura Green Beans 12

spicy mustard sauce

Burrata di Andria 18

grilled bread, cherry tomatoes, aged balsamic, pesto

Wood Grilled Artichoke 16

roasted garlic parmesan aioli, lemon oil

Shrimp and Pork Potstickers 17

soy mirin sauce

Dungeness Crab Fondue 17

braised artichoke, melted leek, gruyere and brie, garlic crostini

Crispy Lobster Deviled Eggs 26

osetra caviar

House Smoked Salmon 16

cheddar biscuits, mustard sauce, capers

Soup and Salad

Soup of the Day 12

Heirloom Tomato Salad 18

herb focaccia, fresh mozzarella, watermelon, balsamic

Fall Vegetable Salad 17

roasted cauliflower, broccolis, bacon lardon, grapes, soffritto vinaigrette

Butter Lettuce Salad 17

crispy pancetta, avocado, spring onion, honey lemon vinaigrette

Sides

Braised Brussels Sprouts 12

Forest Mushrooms 13

Cary's Mac-N-Cheese 12

Truffle Fries 8

French Fries 6

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

Lunch Entrees

Brix Chicken Salad 23

baby greens, cherry tomato, bacon, avocado, pickled pepper, herb cream

Wood Grilled Smoked Pork Chop 33

house smoked hill ranch pork chop, crispy panisse, apple, baby carrot, cider glaze

Pan Seared Alaskan Halibut 39

coconut rice, dungeness crab, shiitake mushroom, hot & sour lobster broth

Wood Grilled Flatiron 36

braised brussels sprouts, celery root, bordelaise sauce

BRIX B.L.A.T. 24

maple rubbed Nueske's bacon, focaccia, heirloom tomatoes, avocado, charred tomato aioli, french fries

Fried Chicken Sandwich 20

Brix fried chicken, focaccia, house made pickles, chipotle remoulade, french fries

Brix French Dip 23

herb crusted prime rib, focaccia roll, horseradish aioli, au jus, french fries

Brix Burger 24

house smoked cheddar, bacon marmalade, pickled pepper, mushroom, chipotle remoulade, parmesan fries

Pasta

Papperdelle Cacio e Pepe 22

radish, black pepper butter, pecorino

Four Cheese Stuffed Pasta Shells 27

kelleher cabernet sauvignon, portabella bolognese, parmesan reggiano

Gigli Toscani and Peppers 26

house smoked sausage, broccoli rabe, summer pepper stew, ricotta salata

House Made Potato Gnocchi 25

mary's chicken, leeks, roasted chicken broth, pecorino

Forest Mushroom Risotto 24

black truffle, parmesan reggiano

Beef and Pork Bolognese 25

spaghetti alla chitarra, english peas, parmesan

Weekly Specials

Sunday - Brunch

Sunday - Prime Rib Night

Open Wednesday – Sunday

\$20 Corkage Fee per 750ml Bottle
Limit One Per Guest

Kelleher Family Vineyards by the Glass

Chardonnay- 'Three Sisters' Russian River 2018 22

Pinot Noir- 'Ten Grand', Sonoma Coast 2018 20

Cabernet Sauvignon- 'Brix Vineyard' Oakville 2012 24

For the Safety of our Staff and Guests: Please Wear a Face Mask While Not at Your Table

Chef Cary Delbridge

BRIX - HOW SWEET IT IS

Craft Cocktails 16

Negroni 9°Bx

barr hill gin, carpano antica sweet vermouth, campari

The Brix 'Classic' 9°Bx

loch & union gin, lo-fi dry vermouth, ALWAYS UP, lemon peel

The Oakville Grade 9°Bx

charbay green tea vodka, st. germain, lemon, egg white

Mule from the Gardens 6°Bx

absolut elyx, strawberry, lime, g's ginger beer

Smokin' Passion Margarita 14°Bx

espolon blanco, yuzuri, passion fruit puree, vanilla bean infused raw blue agave

Brix Sprixx 9°Bx

lo-fi gentian amaro, lillet blanc, orange bitters, q tonic, cava

The Last Oaxacan 8°Bx

union mezcal, chartreuse, luxardo maraschino, lime, jalapeño

American Anthem 11°Bx

redemption rye, carpano antica, psychaud and angostura bitters, st. george absinth rinse, lemon twist

Kelleher Coffee 7°Bx

jameson, kahlua, frangelico, chilled nitro coffee

Zero Proof Cocktails 10

Passionfruit Mojito NA 8°Bx

passionfruit, lime, mint, seltzer

Strawberry Lime Cooler NA 11°Bx

strawberry, lime, q ginger ale

Waters

Acqua Panna Natural Water, Italy 750ml Bottle 8
 Perrier Sparkling Water, France 750ml Bottle 8

Two Leaves and a Bud Tea 5

Earl Grey	Alpine Berry
Organic Chai	Jasmine Petal
Chamomile	Peppermint
General Mai Cha	Organic Assam

Brix Irish Whiskey Collection

Jameson's	12
Jameson's 'Black Barrel'	14
JJ Corry 'The Hanson'	16
McConnell's 5 year	12
Powers 'Gold Label'	13
Proper 12	12
Redbreast 12 year 'Pot Still'	15
Redbreast 'Lustau Edition'	23
Redbreast 'Cask Strength'	33
Spot-Green Spot 'Pot Still'	20
Slane 'Triple Cask'	14
Tullamore DEW 'Cider Cask Finish'	14
Writer's Tears 'Copper Pot'	15
Writer's Tears 'Double Oak'	21

Brix Wifi-Brix Guest
 Password-Oakville

Wines by the Glass

SPARKLING WINES

J Vineyards 'CA Cuvee', California NV 13
 Laird Family 'Sparkling Brut Rose', Napa Valley NV 15
 Schramsberg 'Blanc de Noirs', North Coast 2017 17

WHITE WINES AND ROSE WINES

Pinot Grigio-Swanson, San Benito 2019 10
 Kerner-Silverado 'Borreo Vineyard', Napa Valley 2019 18
 Sauvignon Blanc-Groth, Napa Valley 2020 12
 Sauvignon Blanc-Morlet 'Les Petits', Sonoma County 2019 16
 Chardonnay-Goldschmidt 'Singing Tree' Russian River Valley 2018 11
 Chardonnay-Two² by Alpha Omega, Napa Valley 2019 16
 Chardonnay-Kelleher Family Vineyards
 'Three Sisters' Russian River Valley 2018 22
 Rose-Larkin Wines 'Larkan', Napa Valley 250ml Can 12
 Rose-Hogwash, California 2020 11
 Rose-Paradigm 'Rose of Merlot', Napa Valley 2020 20

RED WINES

Pinot Noir-Baldacci 'Elizabeth', Carneros 2018 13
 Pinot Noir-Merry Edwards, Russian River Valley 2018 23
 Pinot Noir-Kelleher Family Vineyards 'Ten Grand',
 Doña Margarita Vineyard, Sonoma Coast 2018 20
 Merlot-Peju, Napa Valley 2018 13
 Merlot-Emmolo by Caymus, Napa Valley 2018 17
 Zinfandel-Grgich Hills, Napa Valley 2016 13
 Syrah-Cep 'Estate', Sonoma Coast 2018 14
 Red Blend (Syrah/Cabernet)-Bell 'The Scoundrel',
 Napa Valley 2018 11
 Cabernet Sauvignon-Priest Ranch, Napa Valley 2018 16
 Cabernet Sauvignon-Kelleher Family Vineyards
 'Brix Vineyard' Oakville 2012 24
 Cabernet Sauvignon-Oakville Cuvee, Oakville 2018 [En Magnum](#) 58

From the Tap

Mad Fritz 'The Lion and Other Beasts-Grisette Ale', Napa Valley 5oz 9
 Mad Fritz 'The Lion and Other Beasts-Grisette Ale', Napa Valley 10oz 14
 Pliny the Elder DIPA 16oz 9
 Trumer Pils 16oz 9
 Cliché, Lemon Blueberry Hard Seltzer
 by Joe Wagner & Dave Phinney, 'Brix Claw' 8oz 9

Bottles & Cans

Anchor Brewing Co. 'Steam', San Francisco 6
 Amstel Light, Amsterdam 6
 Lagunitas "A Little Sumpin' Sumpin'", Ale, Petaluma 6
 Offshoot Beer Co. 'Relax Hazy IPA', Placentia 7
 Altamont Beer Works 'Maui Wai IPA', Livermore 7
 Lagunitas 'IPNA', Zero Proof, Petaluma 6

Pops & Other

Mexican Coca Cola 12oz 6
 Coca Cola 12oz 4
 Diet Coca Cola 12oz 4
 Sprite 12oz 4
 Q's Ginger Ale 6.7oz 4
 Sprecher 'Root Beer' 16oz 7
 Sprecher 'Cream Soda' 16oz 7
 House Made Lemonade 16oz 8
 Honest Tea 16oz 5
 Arnold Palmer with Honest Tea 16oz 8