



Starters

- Tempura Green Beans 18**
spicy mustard sauce
- Crispy Deviled Eggs 28**
dungeness crab, caviar
- Dungeness Crab Fondue 22**
braised artichoke, melted leek, gruyere and brie, garlic crostini
- House Smoked Sticky Ribs 21**
pickled papaya, sesame seeds
- Cheese Plate 35**
curated selection of domestic and international cheeses with seasonal accompaniments

- Steak Tartare 28**
fresh ground creek stone Beef , garlic crostini, capers, whole grain mustard, caviar
- Burrata de Andria 23**
grilled asiago bread, cherry tomatoes. aged balsamic, pesto oil
- Ahi Tuna Poke 25**
avocado, macadamia nuts, passion fruit, coconut, crispy wontons
- Shrimp and Pork Potstickers 19**
soy mirin sauce
- Jumbo Shrimp Cocktail 24**
lemon, fermented chili cocktail sauce

Soup and Salad

- Soup of the Day 15**
- Brutus Salad 21**
romaine, fuji apple, aged cheddar, candied pecans, avocado, herb vinaigrette

- Ceasar Salad 21**
romaine lettuce, focaccia, spanish white anchovies
- Mushroom Quesadilla 27**
house made tortilla, duxelle, toma truffle, truffle tremor, truffle jam

Pasta

- Creamy Jambalaya Pasta 29**
Tiger Prawns, Andouille Sausage, Grilled Chicken, Penne Pasta, Cajun Cream Sauce
- Short Rib Ravioli 31**
grilled asparagus, porcini mushroom ragu, pecorino

- Red Wine Braised Lamb Sugo 32**
pappardelle, kalamata olives, baby artichokes, pecorino
- Gabe’s Vegetable Alfredo 28**
rigatoni, artichokes, portabella, broccolini, parmesan cream sauce

Dinner Entrees

- Caramelized Sea Scallops 44**
potato puree, forest mushrooms, sweet corn, hazelnuts, black truffle vinaigrette
- Pan Seared Alaskan Halibut 47**
coconut rice, dungeness crab, shiitake mushroom, hot & sour lobster broth
- Brix Fried Chicken 37**
cheddar biscuit, seasonal vegetable, mashed potatoes, gravy
- Forest Mushroom Risotto 26**
black truffle, parmesan reggiano
- Arnold Palmer’s Meatloaf 33**
From our Sister Restaurant Arnold Palmer’s in La Quinta
Nueske’s bacon, garlic mashed potatoes, green beans, mushroom gravy

- Steak Frites 43**
Creekstone flatiron steak, steak house mushrooms, truffle aioli, fries
- Kelleher Braised Short Rib 43**
horseradish mashed potatoes, chard, beer battered onion ring
- Wood Grilled Filet Mignon 56**
truffled mac-n-cheese, grilled asparagus, whole mustard hollandaise sauce
- Brix Burger 27**
house smoked goat cheddar, bacon marmalade, pickled pepper, mushroom, chipotle remoulade, fries

Sides

- Cary’s Truffled Mac-N-Cheese 13**
- Grilled Asparagus 13**
- Charred Edamame Beans 13**
sesame chili
- Celery Root Croquette 13**

Chef Cary Delbridge

Kelleher Family Vineyards by the Glass
Chardonnay - ‘Three Sisters’ Russian River 2021 22
Sauvignon Blanc – Napa 2022 24
Rose - Kelleher Family Vineyards ‘Rose of Pinot Noir’, RRV 2022 20
Pinot Noir – Kelleher Family Vineyards Sonoma Coast, - 20
Cabernet Sauvignon - ‘Brix Vineyard’ Oakville 2013 26



mushroom madeira cream

Brix Fries 9

Truffle Fries 11

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



Craft Cocktails 18 The Dog or The Bus – greyhound malfy grapefruit gin, st germain, bitter lemon syrup Tequila Mockingbird – twist on a negroni Don Fulano blanco, artica formula, pineapple infused campari Zazoo Bacardi dark rum, campari, pineapple & lime juice, fat-washed in banana milk Mule from the Gardens – sweet, crisp vodka, strawberry, lime,fever tree ginger beer Sandios Mio Absolut Tabasco Vodka,Mi Campo Tequila, watermelon, lime, tajin Paper Plane – classic, citrus, bitter tin cup bourbon, amaro nonino quintessentia, aperol, lemon Side Peace (Hennessy Side Car) hennessy, tripplesec, lemon juice Zero Proof Cocktails 10 Passionfruit Mojito NA 13°Bx mint syrup, passionfruit puree, lime juice, seltzer Passion in my Glass passionfruit, lime, house made vanilla syrup, soda Pear-fect Pear syrup, apple juice, lemon, soda Early Summer Watermelon, lime, strawberry, soda Water 9 Acqua Panna, Tuscany - 750ml Bottle S.Pelligrino Sparkling Water, France - 750ml Bottle Pop & Others Coca Cola 12oz Diet Coca Cola 12oz Coca Cola Zero 12oz Sprite 12oz Fentimans Ginger Ale 200ml Fentimans Ginger Beer 200ml Hanks Root Beer 12oz Hanks Orange Cream Soda 12oz House Made Lemonade Moschetti Artisan Roaster” Organic Black Iced Tea Hot Tea, Two Leaves and a Bud		Wines by the Glass Bubbles 21 Domaine Carneros ‘Brut Rose’, NV Schramsberg Blanc de Blanc Mumm Napa White & Rose Wines 16 Sauvignon Blanc, Groth, Napa Valley, 2023 Sauvignon Blanc, Kelleher, Napa Valley, 2024 Chardonnay, Sequoia Grove, Napa 2023 Chardonay, Kelleher, “Three Sister’s” RRV 2022 Rosé of Pinot, Kelleher, RRV, 2022 Rosé, St Supery, Napa, ‘23 Red Wines 20 Pinot Noir, Kelleher ‘Ten Grand’ SC, California ‘21 Pinot Noir, Walt, Sonoma Coast ‘23 Merlot, Grayson, California ‘23 Cabernet Sauvignon, Kelleher, Brix Vineyard’, ‘13 Cabernet Sauvignon, Hall, Napa Valley ‘23 Reserve Selection 32 Merlot, Paradigm, Oakville, Napa 2021 Chardonnay, Chateau Montelena Napa, 2023 Beer Tap 10 Old Caz “Chismoza” Lager Berryessa Brewing Co, “Separation Anxiety” Almanac Beer Co. “Adventureland” Pilsner” Mad Frits, “The Fool and the Cart” Indian Pale Ale Cans 10 Old Caz, Chismoza Mexican Lager (16oz CAN) Almanac Beer Co. “Adventureland” Pilsner (16oz CAN) Berryessa Brewing Co, Separation Anxiety, (16oz CAN)	
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\$30 Corkage Fee per 750ml Bottle
Limit Two Per Party