



Vegetarian Menu

Starters/Salads

- Tempura Green Beans 15**
spicy mustard sauce
- Butter Lettuce Salad 19**
herbed goat cheese, butternut squash granola, charred carrot vinaigrette
- Brix Garden Vegetable Crudit  19**
radish, carrot, cauliflower, turnips, black garlic miso dipping sauce
- Baby Beet Salad 22**
feta cheese, citrus, pistachios, red watercress, blood orange cream
- Brutus Salad 21**
romaine, fuji apple, aged cheddar, candied pecans, avocado, herb vinaigrette
- Avocado Toast 19**
Grilled Asiago Bread, Pimiento Cheese, Pine Nut Agro-Dolce

Entree

- Forest Mushroom Risotto 26**
black truffle, parmesan reggiano
- Trio of Vegetable Presentations 25**
- Vegetable Pasta 26**
- Trio of Vegetable Presentations 26**
 - Please inform your server of any preferences

Sides

- Cary’s Mac-N-Cheese 12**
- Charred Edamame Beans 13**
sesame chili
- Celery Root Croquette 13**
mushroom madeira cream
- Fermented Hot Honey Glazed Carrots 13**
- Truffle Fries 9**

Gluten Free Menu

Starters/Salads

- Soup of the Day 15**
- Brix Garden Vegetable Crudit  19**
radish, carrot, cauliflower, turnips, black garlic miso dipping sauce
- Brutus Salad 21**
romaine, fuji apple, aged cheddar, candied pecans, avocado, herb vinaigrette

Entree

- Forest Mushroom Risotto 26**
black truffle, parmesan reggiano
- Steak Frites 41**
Creekstone flatiron steak, steak house mushrooms, truffle aioli, fries
- Pan Seared Alaskan Halibut 41**
coconut rice, Dungeness crab, shiitake mushroom, hot & sour lobster broth
- Brix Chicken Salad 25**
baby greens, cherry tomato, bacon, avocado, pickled pepper, herb cream
- Crab Louie Salad 33**
blue crab lump meat, baby iceberg, local egg, cherry tomato, louie dressing

Sides

- Fermented Hot Honey Glazed Carrots 13**
- Charred Edamame Beans 13**
sesame chili

Kelleher Family Vineyards by the Glass

Chardonnay- ‘Three Sisters’ Russian River 2021 22

Sauvignon Blanc – Napa Valley 2022 21

Rose of Pinot Noir – Russian River 2022 20

Cabernet Sauvignon- ‘Brix Vineyard’ Oakville 2012 24



Lunch

\$30 Corkage Fee per 750ml Bottle -- Limit Two Per Party

Chef Cary Delbridge

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



Lunch

Craft Cocktails

Little Chai Nogg

remy VSOP, almond & cashew milk, Tazo chai tea, salted caramel whip

Blood Orange Margarita

gran centenario tequila, solerno, blood orange liquor, lime juice, togarashi salt

I Dream of Orange

gray whale gin, italicus, egg whites, orange blossom water

Mule from the Gardens

vodka, strawberry, fever tree ginger beer

The Hogwash

whistle pig maple bacon fat-washed old fashion

Paper Plane

tin cup bourbon, amaro nonino quintessentia, aperol, lemon

Redrum

cherry infused rum, heering cherry liqueur, pomegranate, egg whites, lime,

Side Peace (Hennessy Side Car)

hennessy, tripplesec, lemon juice

Zero Proof Cocktails

Passionfruit Mojito NA 13°Bx

mint syrup, passionfruit puree, lime juice, seltzer

Cran-Pom Down

housemade spiced cranberry, pomegranate, soda

Passion in my Glass

passionfruit, lime, housemade vanilla syrup, soda

Water

Acqua Panna, Tuscany - 750ml Bottle

S.Pelligrino Sparkling Water, France - 750ml Bottle

Hot Tea

Two Leaves and a Bud

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

Fentimans "Curiosity Cola" 9.3oz

House Made Lemonade

18

Wines by the Glass

Bubbles

Domaine Carneros 'Brut Rose', NV

Schramsberg Blanc de Noir

White Wines & Rose Wines

Sauvignon Blanc, Groth, Napa Valley, 2023

Sauvignon Blanc, Kelleher, Napa Valley, 2022

Chardonnay, ZD 2023

Chardonnay, Kelleher, "Three Sister's" RRV, CA 2021

Rosé of Pinot, Kelleher, RRV, 2022

Rosé, St Supery, Napa, '23

Red Wines

Pinot Noir, Kelleher 'Ten Grand' SC, California '21

Pinot Noir, MacRostie, Sonoma Coast '22

Merlot, KoKomo, Sonoma

Cabernet Sauvignon, Knights Bridge, '19

Cabernet Sauvignon, Kelleher, Brix Vineyard', '13

Cabernet Sauvignon, Buehler, Napa Valley '21

Reserve Selection

Merlot, Paradigm, Oakville, Napa 2021

Flight of KfV 'Brix Vineyard', Cabernet Sauvignon Oakville (3 oz/each) of 2013, 2018, Baris vineyard 2013

On Tap (16oz)

Old Caz, Chismoza, Mexican Lager

Almanac Beer Co, "Hugs Hefeweizen" ABV: 5.0%

Berryessa Brewing Co, Separation Anxiety, IPA, ABV: 6.0%

Mad Fritz, 'Zodiac' IPA

Bottles & Cans

East Brothers, Oatmeal Stout ABV:5.4% 16oz can

Berryessa Brewing Co, Separation Anxiety, ABV: 6.0% 16oz can

Erdinger, "Non-alcoholic" Wheat Ale (12oz)

Nutrl Vodka Tonic 'Watermelon'

\$30 Corkage Fee per 750ml Bottle
Limit Two Per Party



Moschetti Artisan Roaster” Organic Black Iced Tea

5

Lunch