



Starters

- Tempura Green Beans 17**
spicy mustard sauce
- Vegetable Crudit  19**
radish, carrot, cauliflower, turnips, black garlic miso dipping sauce
- Dungeness Crab Fondue 20**
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

- House Smoked Blue Crabcakes 27**
arugula, lemon, fermented hot sauce
- Avocado Toast 19**
Grilled Asiago Bread, Pimiento Cheese, Pine Nut Agro-Dolce
add egg \$4, add bacon \$3
- Ahi Tuna Poke 25**
avocado, macadamia nuts, passion fruit, coconut, crispy wontons
- Shrimp and Pork Potstickers 18**
soy mirin sauce
- Jumbo Shrimp Cocktail 24**
lemon, fermented chili cocktail sauce

Soup and Salad

- Soup of the Day 15**
- Heirloom Tomato Salad 22**
compressed watermelon, buffalo mozzarella, basil gremolata, black garlic manchego, aged balsamic
- Brutus Salad 21**
romaine, fuji apple, aged cheddar, candied pecans, avocado, herb vinaigrette

- Ceasar Salad 19**
romaine lettuce, focaccia, spanish white anchovies
- Butter Lettuce Salad 19**
herbed goat cheese, butternut squash granola, charred carrot vinaigrette

Pasta

- Seafood Scampi 29**
spaghetti, rock shrimp, baby clams, ramps, white wine garlic sauce
- Cacio De Pepe 25**
pappardelle, bone marrow, black pepper parmesan reggiano
ADD Chicken \$6
- Spaghetti Bolognese 27**
beef and pork, english peas, parmesan reggiano

- Short Rib Ravioli 29**
grilled asparagus, porcini mushroom ragu, pecorino
- Red Wine Braised Lamb Sugo 29**
pappardelle, kalamata olives, baby artichokes, pecorino
- Gabe’s Vegetable Alfredo 26**
rigatoni, artichokes, portabella, broccolini, parmesan cream sauce
- Dungeness Crab Tagliatelle 29**
crispy prosciutto, sea urchin butter

Dinner Entrees

- Caramelized Sea Scallops 44**
potato puree, forest mushrooms, celery root, hazelnuts, black truffle vinaigrette
- Pan Seared Alaskan Halibut 41**
coconut rice, dungeness crab, shiitake mushroom, hot & sour lobster broth
- Sauteed Petrale Sole 34**
wild rice, spinach, lemon herb beurre blanc
- Brix Fried Chicken 37**
cheddar biscuit, seasonal vegetable, mashed potatoes, gravy
- Grilled Lamb Loin Chops 52**
french green lentils, garden pear, pancetta, endive, raclette fondue
- Forest Mushroom Risotto 26**
black truffle, parmesan Reggiano

- Arnold Palmer’s Meatloaf 33**
Nueske’s bacon, garlic mashed potatoes, green beans, mushroom gravy
From our Sister Restaurant Arnold Palmer’s in La Quinta
- Steak Frites 41**
Creekstone flatiron steak, steak house mushrooms, truffle aioli, fries
- Kelleher Braised Short Rib 41**
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 Mac-N-Cheese 13

Fermented Hot Honey Glazed Carrots 13

Charred Edamame Beans 13
sesame chili

Celery Root Croquette 13
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 Beekeeper
gin, italicus liquor, lemon juice, lavender honey syrup, soda
water

Blood Orange Margarita
tequila, blood orange liquor, lime juice, togarashi salt

Passion Spritz
aperol, passion fruit puree, sparkling wine

Mule from the Gardens
vodka, strawberry, fever tree ginger beer

Oakville Express
tequila, coconut syrup, crème de cacao, passion Fruit, lime

Garden Smash
vodka, aperol, passion fruit liqueur, lemon, strawberry

Paper Plane
Bourbon, Amaro Nonino Quintessentia, aperol, lemon

Mezcalita’s Peach
mezcal, peach puree, contreu, agave, lime

Side Peace (Hennessy Side Car)
Hennessy, tripplesec, lemon juice

Slushies

Kelleher Blood Orange Frosé 16
Rose of Pinot Noir, Blood Orange Liqueur, Blood Orange Soda
*Aperol Float 4

Elyx Espresso Slush 14
Elyx vodka, Kahlua,, cold brew

Zero Proof Cocktails 10

Passionfruit Mojito NA 13°Bx
mint syrup, passionfruit puree, lime juice, seltzer

Water 9
Aqua Panna, Tuscany - 750ml Bottle
S.Pelligrino Sparkling Water, France - 750ml Bottle

Kelleher Family Vineyards by the Glass	
Chardonnay - ‘Three Sisters’ Russian River 2021	22
Sauvignon Blanc – Napa 2022	22
Rose - Kelleher Family Vineyards ‘Rose of Pinot Noir’, RRV 2022	18
Pinot Noir – Kelleher Family Vineyards Sonoma Coast, -	20
Cabernet Sauvignon - ‘Brix Vineyard’ Oakville 2013	26

Wines by the Glass

Bubbles

Schramsberg Blanc de Noir	22
Domaine Carneros ‘Brut Rose’ NV	21

White Wines & Rose Wines

Sauvignon Blanc, Groth, Napa Valley, 2023	16
Sauvignon Blanc, Kelleher, Napa Valley, 2022	22
Chardonnay, Patz & Hall, Napa Valley, 2020	20
Chardonnay, Kelleher, “Three Sister’s” RRV, CA 2021	22
Rosé of Pinot, Kelleher, RRV, 2022	18
Rosé, St Supery, Napa, ‘23	18

Red Wines

Pinot Noir, Belle Glos, ‘Dairymen’, Russian River	19
Pinot Noir, Kelleher ‘Ten Grand’ SC, California ‘21	20
Merlot, Duckhorn, Napa Valley, ‘22	18
Zinfandel, Day, Yountville ‘20	18
Cabernet Sauvignon, Faust, Napa ‘22	22
Cabernet Sauvignon, Kelleher, ‘Brix Vineyard’, ‘13	26

Reserve Selection

Merlot, Paradigm, Oakville, Napa 2021	32
Chateau Las Combes, Bordeaux, France, 2010	33
Flight of KfV ‘Brix Vineyard’, Cabernet Sauvignon Oakville (3 oz/each) of 2013, 2018, Baris vineyard 2013	42

On Tap (16oz)

Almanac Beer Co, “Hazy IPA” ABV: 6.5%	10
Almanac Beer Co, “Hugs Hefeweizen” ABV: 5.0%	9
East Brothers, “BO PILS” Pilsner, ABV: 5.0%	9



Hot Tea

Two Leaves and a Bud

Pop & Others

- Coca Cola 12oz
- Diet Coca Cola 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
- Moschetti Artisan Roaster” Organic Black Iced Tea

7	Mad Fritz, ‘Zodiac’ IPA	10
<u>Bottles & Cans</u>		
4	Anderson Valley, “Boont Amber Ale” (12oz can)	7
4	Paulaner München, Lager, ABV: 4.9%, Germany (12oz)	9
4	Flensburger, Pilsner, ABV: 4.8% Germany (12oz)	9
6	Erdinger, “Non-alcoholic” Wheat Ale (12oz)	6
6	Nutrl Vodka Tonic ‘Watermelon’	9
6		
6		
7		
5		
	\$30 Corkage Fee per 750ml Bottle	
	Limit Two Per Party	