Brix
NAPA VALLEY

Starters

Tempura Green Beans 17
spicy mustard sauce

Steak Tartare 28
fresh ground creek stone Beef , garlic crostini, capers, whole grain mustard, caviar

Ahi Tuna Poke 25
avocado, macadamia nuts, passion fruit, coconut, crispy wontons

Shrimp and Pork Potstickers 18
soy mirin sauce

Dungeness Crab Fondue 20
braised artichoke, melted leek, gruyere and brie, garlic crostini

Crispy Deviled Eggs 28
dungeness crab, caviar

Creole BBQ Shrimp 24
Mangrove shrimp, garlic bread, scallions, creole BBQ sauce

Avocado Toast 19
Grilled Asiago Bread, Pimiento Cheese, Pine Nut Agro-Dolce -
add egg $4, add bacon $3

Jumbo Shrimp Cocktail 24
lemon, fermented chili cocktail sauce

Cheese Plate 35
curated selection of domestic and international cheeses with seasonal accompaniments

Soup and Salad

Soup of the Day 15

Ceasar Salad 19
romaine lettuce, focaccia, spanish white anchovies

Peaches & Burrata 25
hobb's prosciutto, local honey, serpent cucumber, black garlic cracker

Brutus Salad 21
romaine, fuji apple, aged cheddar, candied pecans, avocado, herb vinaigrette

Crab Louie Salad 33
blue crab lump meat, baby iceberg, local egg, cherry tomato, louie dressing

Crispy Shrimp Cobb Salad 26
romaine, Nueske's bacon, house smoked cheddar, avocado, artichoke, creamy Mustard Dressing

Brix Chicken Salad 25
baby greens, cherry tomato, bacon, avocado, pickled pepper, herb cream

Sides

Cary's Truffle Mac-N-Cheese 13

Grilled Asparagus 13

Charred Edamame Beans 13
sesame chili

Celery Root Croquette 13
mushroom madeira cream

Lunch Entrees

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

Caramelized Sea Scallops 44
potato puree, forest mushrooms, sweet corn, hazelnuts, black truffle vinaigrette

Steak Frites 41
Creekstone flatiron steak, steak house mushrooms, truffle aioli, fries

Wood Grilled Filet Mignon 56
truffled mac-n-cheese, grilled asparagus, whole mustard hollandaise sauce

Brix French Dip 31
caramelized onion roll, herb roasted prime rib, Gruyere cheese, grilled onions, horseradish aioli, fries

Brix Burger 27
house smoked goat cheddar, bacon marmalade, pickled pepper, mushroom, chipotle remoulade, fries

The B.L.A.T 28
Focaccia Bun, Maple Rubbed Nueske"s Bacon, Heirloom Tomato, Avocado, Bacon Tomato Aioli, Fries

Forest Mushroom Risotto 26
black truffle, parmesan reggiano

Pasta

Creamy Jambalaya Pasta 29
Tiger Prawns, Andouille Sausage, Grilled Chicken, Penne Pasta, Cajun Cream Sauce

Red Wine Braised Lamb Sugo 32
pappardelle**,** **k**alamata olives, baby artichokes, pecorino

Short Rib Ravioli 31
grilled asparagus, porcini mushroom ragu, pecorino

Gabe's Vegetable Alfredo 28
rigatoni, artichokes, portabella, broccolini, parmesan cream sauce

Kelleher Family Vineyards by the Glass

Chardonnay - 'Three Sisters' Russian River 2021 22

Sauvignon Blanc – Napa 2024 22

Rose - Kelleher Family Vineyards 'Rose of Pinot Noir', RRV 2022 20

Cabernet Sauvignon - 'Brix Vineyard' Oakville 2013 26

Flight of Kelleher Family Vineyards 'Brix Vineyard', Oakville

Weekly Specials

Chef Cary Delbridge

07/25/2026

Brix Fries 9

Truffle Fries 11

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

Sunday All Day

Prime Rib

$45.00 – King Cut

$41.00 – Queen Cut

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07/25/2026

Brix
NAPA VALLEY

Craft Cocktails 18

The Dog or The Bus – greyhound
malfy grapefruit gin, st germain, bitter lemon syrup

Blood Orange Margarita– spicy, sweet
gran centenario tequila, solerno, blood orange liquor, lime juice, tajin

Sarti Spritz
Sarti aperitivo, Mumm

I Dream of Orange – sweet, creamy, zesty
gray whale gin, italicus, egg whites, oj, vanilla bean syrup

Zazoo
Bacardi dark rum, pineapple infused 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

The Hogwash - savory, sweet, rich
whistle pig maple bacon fat-washed old fashion, candied bacon

Paper Plane – classic, citrus, bitter
tin cup bourbon, amaro nonino quintessentia, aperol, lemon

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

Kelleher Watermelon Rose Frosé – sweet
Kelleher Rose, watermelon liqueur, lime juice, simple syrup

Dubai Chocolate Frozen Martini
Vodka, dark chocolate liqueur, pistachio liqueur, crème de cacao, orgeat

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 4

Coca Cola 12oz	4
Diet Coca Cola 12oz	4
Coca Cola Zero 12oz	4
Sprite 12oz	6
Fentimans Ginger Ale 200ml	6
Fentimans Ginger Beer 200ml	6
Hanks Root Beer 12oz	6
Hanks Orange Cream Soda 12oz	6
Fentimans “Curiosity Cola” 9.3oz	7
House Made Lemonade	7
Moschetti Artisan Roaster” Organic Black Iced Tea	5

Wines by the Glass

Bubbles

Domaine Carneros ‘Brut Rose’, NV	21
Schramsberg Blanc de Blanc	20
Inspiration 1818	25
Mumm Napa	

White Wines & Rose Wines

Sauvignon Blanc, Groth, Napa Valley, 2023	16
Sauvignon Blanc, **Kelleher**, Napa Valley, 2024	22
Chardonnay, Grgich, 2023	18
Chardonnay, **Kelleher,** “Three Sister’s” RRV, CA 2022	22
Rosé of Pinot, **Kelleher**, RRV, 2022	20
Rosé, St Supery, Napa, ‘23	18

Red Wines

Pinot Noir, Kelleher ‘Ten Grand’ SC, California ‘21	20
Pinot Noir, MacRostie, Sonoma Coast ‘22	21
Merlot, Duckhorn, Napa Valley ‘22	20
Cabernet Sauvignon, Kelleher, Brix Vineyard’, ‘13	26
Cabernet Sauvignon, Buehler, Napa Valley ‘21	20

Reserve Selection

Merlot, Paradigm, Oakville, Napa 2021	32
Chardonnay, Chateau Montelena, Napa 2023	30

Beer

Tap

Old Caz, “Chismoza”, Mexican Lager	10
Berryessa Brewing Co, “Separation Anxiety”	10
Almanac Beer Co, “Adventureland” Pilsner	9
Mad Frits, “Humulus lupulus” Oast House Ale	10

Cans

Berryessa Brewing Co, Separation Anxiety, (16oz CAN)	9
Erdinger, “Non-alcoholic” Wheat Ale (12oz BTL)	6
Almanac Beer Co. “Adventureland” Pilsner (16oz CAN)	9
Old Caz Chismoza Mexican Lager (16oz CAN)	10
Pabst Blue Ribbon (12oz BTL)	7

Chef Cary Delbridge

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Hot Tea, Two Leaves and a Bud	7

$30 Corkage Fee per 750ml Bottle

Limit Two Per Party

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