



Vegetarian Menu

Gluten Free Menu

Starter/Salads

Starters/Salads

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

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

Entree

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

- Forest Mushroom Risotto 26**
black truffle, parmesan reggiano
- Pan Seared Alaskan Halibut 41**
coconut rice, Dungeness crab, shiitake mushroom, hot & sour lobster broth
- Steak Frites 41**
Creekstone flatiron steak, steak house mushrooms, truffle aioli, fries
- Caramelized Sea Scallops 44**
potato puree, forest mushrooms, corn, hazelnut, black truffle vinaigrette

Sides

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

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

Kelleher Family Vineyards by the Glass

Chardonnay- ‘Three Sisters’ Russian River 2019	22
Sauvignon Blanc – Napa Valley 2022	20
Rose of Pinot Noir – Russian River 2022	21
Cabernet Sauvignon- ‘Brix Vineyard’ Oakville 2012	24

Chef Cary Delbridge

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



Dinner

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

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Dinner

Craft Cocktails

Little Chai Nogg

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

Blood Orange Margarita

tequila, 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

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

Aqua 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

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

18

Wines by the Glass

Bubbles

Schramsberg Blanc de Noir

Domaine Carneros 'Brut Rose' NV

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, Napa Valley, '22

Cabernet Sauvignon, Buehler, Napa Valley '21

Cabernet Sauvignon, Knights Bridge, '19

Cabernet Sauvignon, Kelleher, 'Brix Vineyard', '13

Reserve Selection

Merlot, Paradigm, Oakville, Napa 2021

Flight of KVV '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

Old Caz, Chismoza Mexican Lager 16oz can

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

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

\$30 Corkage Fee per 750ml Bottle

Limit Two Per Party