



Craft Cocktails

The Dog or The Bus – greyhound
malfy grapefruit gin, st germain, grapefruit juice

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

I Dream of Orange – sweet, creamy, zesty
gray whale gin, italicus, egg whites, orange blossom water

Mule from the Gardens – sweet, crisp
vodka, strawberry, fever tree ginger beer

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

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

Redrum – tart, crisp, rich
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
Moschetti Artisan Roaster" Organic Black Iced Tea

18

Wines by the Glass

Bubbles

Domaine Carneros 'Brut Rose', NV 21
Schramsberg Blanc de Blanc 22
Mionetto Valdobbiandene, Brut Prosecco, 18

White Wines & Rose Wines

Sauvignon Blanc, Groth, Napa Valley, 2023 16
Sauvignon Blanc, Kelleher, Napa Valley, 2022 22
Chardonnay, Grgich, 2023 18
Chardonnay, Kelleher, "Three Sister's" RRV, CA 2021 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, Trefethen, Napa Valley '22 17
Cabernet Sauvignon, Knights Bridge, '19 25
Cabernet Sauvignon, Kelleher, Brix Vineyard', '13 26
Cabernet Sauvignon, Buehler, Napa Valley '21 20

10

Reserve Selection

Merlot, Paradigm, Oakville, Napa 2021 32
Flight of KFV 'Brix Vineyard', Cabernet Sauvignon Oakville (3 oz/each) of 2013, 2018, Baris vineyard 2013 42

9

On Tap (16oz)

Old Caz, Chismoza, Mexican Lager 10
Almanac Beer Co, "Hugs Hefeweizen" ABV: 5.0% 9
Berryessa Brewing Co, Separation Anxiety, IPA ABV 6.0% 9
Mad Frits, Zodiac IPA 10

4

Bottles & Cans

Berryessa Brewing Co, Separation Anxiety, ABV: 6.0% 9
Erdinger, "Non-alcoholic" Wheat Ale 6
Old Caz Chismoza Mexican Lager 9

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



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

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

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

Cesar Salad 19
romaine lettuce, focaccia, spanish white anchovies

Mixed Citrus Salad 21
butter lettuce, treviso, pine nuts, feta, lemon vanilla vinaigrette

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

Asparagus Salad 21
sleeping beauty cheese, piquillo peppers, olives, cara cara orange, lemon oil

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

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

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, sweat 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

Chicken Parmesan Sandwich 25
Focaccia Bun, Mozzarella, Pimiento Chesse, Giardiniera, Marinara, Fries

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

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 31
pappardelle, kalamata olives, baby artichokes, pecorino

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

Spaghetti Bolognese 28
beef and pork, english peas, parmesan reggiano

Gabe's Vegetable Alfredo 27
rigatoni, artichokes, portabella, broccolini, parmesan cream sauce

Dungeness Crab Tagliatelle 31
crispy prosciutto, sea urchin butter

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 20

Cabernet Sauvignon - 'Brix Vineyard' Oakville 2013 26

Flight of Kelleher Family Vineyards 'Brix Vineyard', Oakville
Cabernet Sauvignon, 3 oz glass of 2013, 2018, Baris Vineyard 2013 42

Weekly Specials

Sunday All Day

Prime Rib

\$45.00 - King Cut

\$41.00 - Queen Cut