



Starters

- Tempura Green Beans 15**
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
- 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
- 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
- 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 Mac-N-Cheese 13**
- Fermented Hot Honey Glazed Carrots 13**

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, celery root, 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

- Seafood Scampi 30**
spaghetti, rock shrimp, baby clams, ramps, white wine garlic 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	24
Flight of Kelleher Family Vineyards ‘Brix Vineyard’, Oakville	



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**

Weekly Specials

Sunday

Prime Rib – Lunch and Dinner

\$45.00 – King Cut

\$41.00 – Queen Cut



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

Moschetti Artisan Roaster" Organic Black Iced Tea

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