



Starters

- Tempura Green Beans 18**
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 19**
soy mirin sauce
- Dungeness Crab Fondue 22**
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
- Burrata de Andria 23**
grilled asiago bread, cherry tomatoes. aged balsamic, pesto oil
- Jumbo Shrimp Cocktail 24**
lemon, fermented chili cocktail sauce
- Mushroom Quesadilla 27**
house made tortilla, duxelle, toma truffle, truffle tremor, truffle jam
- Cheese Plate 35**
curated selection of domestic and international cheeses with seasonal accompaniments

Soup and Salad

- Soup of the Day 15**
- Ceasar Salad 20**
romaine lettuce, focaccia, spanish white anchovies
- 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 27**
romaine, Nueske’s bacon, house smoked cheddar, avocado, artichoke, creamy Mustard Dressing
- Brix Chicken Salad 26**
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**

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 43**
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 32**
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, kalamata 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



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

Sunday All Day
Prime Rib
\$45.00 – King Cut
\$41.00 – Queen Cut



Craft Cocktails	18
The Dog or The Bus – greyhound malfy grapefruit gin, st germain, bitter lemon syrup	
Tequila Mockingbird Don Fulano blanco, artica formula, pineapple infused campari	
Zazoo Bacardi dark rum, 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	
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	
Passionfruit Mojito NA 13°Bx mint syrup, passionfruit puree, lime juice, seltzer	10
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	
Acqua Panna, Tuscany - 750ml Bottle	9
S.Pelligrino Sparkling Water, France - 750ml Bottle	
Pop & Others	
Coca Cola 12oz	4
Diet Coca Cola 12oz	4
Coca Cola Zero 12oz	4
Sprite 12oz	4
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	6
House Made Lemonade	7
Moschetti Artisan Roaster” Organic Black Iced Tea	7
Hot Tea, Two Leaves and a Bud	5
	7

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, Sequoia Grove, Napa 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, Walt, Sonoma Coast ‘22	22
Merlot, Whitehall Lane, Napak ‘21	20
Cabernet Sauvignon, Kelleher, Brix Vineyard’, ‘13	26
Cabernet Sauvignon, Hall, Napa Valley ‘23	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, “The Fool and the Cart” Indian Pale Ale	10
Cans	
Berryessa Brewing Co, Separation Anxiety, (16oz CAN)	9
Almanac Beer Co. “Adventureland” Pilsner (16oz CAN)	9
Old Caz Chismoza Mexican Lager (16oz CAN)	10
Pabst Blue Ribbon (12oz BTL)	7



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