



Starters

- Tempura Green Beans 15**
spicy mustard 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
- House Smoked Sticky Ribs 21**
pickled papaya, sesame seeds
- Cheese Plate 35**
curated selection of domestic and international cheeses with seasonal accompaniments

- House Smoked Blue Crabcakes 27**
arugula, lemon, fermented hot sauce
- Peaches and Burrata 23**
hobb’s prosciutto, pickled serpent cucumber, thyme crackers, marshals’ honey
- Ahi Tuna Poke 25**
avocado, macadamia nuts, passion fruit, coconut, crispy wontons
- Shrimp and Pork Potstickers 18**
soy mirin sauce

Soup and Salad

- Soup of the Day 15**
- Heirloom Tomato Salad 22**
compressed watermelon, buffalo mozzarella, basil gremolata, black garlic manchego, aged balsamic
- Brutus Salad 21**
romaine, fuji apple, aged cheddar, candied pecans, avocado, herb vinaigrette

- Butter Lettuce Salad 21**
local stone fruit, walnuts, bacon lardon, caramelized onion cherry vinaigrette
- Lacinato Kale Salad 20**
blueberries, quinoa, candied pecan, feta, honey lemon vinaigrette

Pasta

- Lobster Fusilloni 42**
grilled corn, maine lobster, bolognese
- Forest Mushroom Risotto 26**
black truffle, parmesan Reggiano

- Short Rib Ravioli 29**
grilled asparagus, porcini mushroom ragu, pecorino
- Duck Parmesan 29**
spaghetti alla chitarra, buffalo mozzarella, basil, marinara

Dinner Entrees

- Caramelized Sea Scallops 44**
potato puree, forest mushrooms, sweet corn, hazelnuts, black truffle vinaigrette
- Pan Seared Alaskan Halibut 41**
coconut rice, dungeness crab, shiitake mushroom, hot & sour lobster broth
- Wood Grilled Swordfish 38**
white bean toast, savoy clams, fennel, olives, spiced pepper stew
- Brix Fried Chicken 37**
cheddar biscuit, seasonal vegetable, mashed potatoes, gravy
- Crispy Kohlrabi Fritters 33**
red cabbage puree, baby carrots, radish, Tokyo turnips, leek oil

- Cherry Glazed Duroc Pork Chop 38**
grilled romaine, peaches, corn, vidalia onion, arugula puree
- Wood Grilled Flatiron Steak 41**
potato rosti, chard, sweet corn, mushrooms, bordelaise
- Kelleher Braised Short Rib 41**
roasted garlic polenta, blueberry panzanella, blueberry balsamic glaze
- Wood Grilled Filet Mignon 56**
truffled mac-n-cheese, grilled asparagus, whole mustard hollandaise sauce
- Brix Burger 27**
house smoked goat cheddar, bacon marmalade, pickled pepper, mushroom, chipotle remoulade, fries

Sides

- Cary’s Mac-N-Cheese 13**
- Fermented Hot Honey Glazed Carrots 13**
- Charred Edamame Beans 13**

Chef Cary Delbridge

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	18		
Cabernet Sauvignon - ‘Brix Vineyard’ Oakville 2013	26		
Flight of Kelleher Family Vineyards ‘Brix Vineyard’, Oakville			



sesame chili

Mexican Street Corn 12

Brix Fries 7

Truffle Fries 10

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

Craft Cocktails 18

- The Beekeeper**
gin, italicus liquor, lemon juice, lavender honey syrup, soda water
- Blood Orange Margarita**
tequila, blood orange liquor, lime juice, togarashi salt
- Passion Spritz**
aperol, passion fruit puree, sparkling wine
- Mule from the Gardens**
vodka, strawberry, fever tree ginger beer
- Oakville Express**
tequila, coconut syrup, crème de cacao, passion Fruit, lime
- Garden Smash**
vodka, aperol, passion fruit liqueur, lemon, strawberry
- Paper Plane**
Bourbon, Amaro Nonino Quintessentia, aperol, lemon
- Mezcalita’s Peach**
mezcal, peach puree, contreu, agave, lime
- Side Peace (Hennessy Side Car)**
Hennessy, tripplesec, lemon juice

Slushies

- Kelleher Blood Orange Frosé** 16
Rose of Pinot Noir, Blood Orange Liqueur, Blood Orange Soda

*Aperol Float 4
- Prickly Pear Margarita** 18
Tequila Blanco, Tripple Sec, Prickly Pear, Lime

Zero Proof Cocktails 10

- Passionfruit Mojito NA** 13°Bx
mint syrup, passionfruit puree, lime juice, seltzer

- Water** 8
Evian Water, France - 750ml Bottle
Evian Sparkling Water, France - 750ml Bottle

- Hot Tea** 7
Two Leaves and a Bud

- Pop & Others**
Coca Cola 12oz 4
Diet Coca Cola 12oz 4

Wines by the Glass

Bubbles

- Schramsberg Blanc de Noir 22

Mumm Brut Prestige 16

Piper Heidsieck 1785 22

White Wines & Rose Wines

- Sauvignon Blanc, Groth, Napa Valley, 2023 16

Sauvignon Blanc, Kelleher, Napa Valley, 2022 22

Chardonnay, Stags’ Leap “Karia”, NV, CA 2021 20

Chardonnay, Kelleher, “Three Sister’s” RRV, CA 2021 22

Rosé of Pinot, Kelleher, RRV, 2022 18

Rosé, St Supery, Napa, ‘23 18

Red Wines

- Pinot Noir, Etude, West Sonoma Coast, California 19

Pinot Noir, Kelleher ‘Ten Grand’ SC, California 2021 20

Grenache, Larkin, Napa Valley, 2021 22

Merlot, Emmolo, Napa Valley, ‘22 18

Shiraz, Penfolds, Bin 28, Barossa Valley, Australia, 2020 18

Cabernet Sauvignon, Clos Du Val, Napa 22 22

Cabernet Sauvignon, Kelleher, ‘Brix Vineyard’, Oakville 13 26

Reserve Selection

- Syrah, Alain Graillot, Crozes Hermitage, Rhône, 21’ 22

Merlot, Paradigm,Oakville, Napa 2021 32

Chateau LasCombes, Bordeaux, France, 2010 33

Flight of KfV ‘Brix Vineyard’, Cabernet Sauvignon Oakville (3 oz/each) of 2013, 2018, Baris vineyard 2013 42

On Tap (16oz)

- Almanac Beer Co, “Hazy IPA” ABV: 6.5% 10

Almanac Beer Co, “Hugs Hefeweizen” ABV: 5.0% 9

Mad Fritz, ‘Zodiac’ IPA 10



Sprite 12oz
Fentimans Ginger Ale 200ml
Fentimans Ginger Beer 200ml
Hanks Root Beer 12oz
Hanks Orange Cream Soda 12oz
Fentimans Rose Lemonade 9.3oz
Fentimans Pink Ginger Beer 9.3oz
Fentimans “Curiosity Cola” 9.3oz
House Made Lemonade
Moschetti Artisan Roaster” Organic Black Tea

4	East Brothers, “BO PILS” Pilsner, ABV: 5.0%	9
6		
6	<u>Bottles & Cans</u>	
6	Anderson Valley, “Boont Amber Ale” (12oz can)	7
6	Paulaner München, Lager, ABV: 4.9%, Germany (12oz)	9
6	Flensburger, Pilsner, ABV: 4.8% Germany (12oz)	9
6	Erdinger, “Non-alcoholic” Wheat Ale (12oz)	6
7	Nutrl Vodka Tonic ‘Watermelon’	9
5	\$30 Corkage Fee per 750ml Bottle	
	Limit Two Per Party	