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| **Starters**    Tempura Green Beans 15  spicy mustard sauce  **House Smoked Blue Crabcakes 27**  arugula, lemon, fermented hot sauce  **Ahi Tuna Poke 25**  avocado, macadamia nuts, passion fruit, coconut, crispy wontons  Shrimp and Pork Potstickers 18  soy mirin sauce  **Vegetable Crudité 19**  radish, carrot, cauliflower, turnips, black garlic miso dipping sauce  Dungeness Crab Fondue 20  braised artichoke, melted leek, peppers, gruyere and brie, garlic crostini  Creole BBQ Shrimp 24  Mangrove shrimp, garlic bread, scallions, creole BBQ sauce  **Peaches and Burrata 23**  hobb’s prosciutto, pickled serpent cucumber, thyme crackers, marshalls honey  **Cheese Plate 35**  curated selection of domestic and international cheeses with seasonal accompaniments  **Soup and Salad**  **Soup of the Day 15**  **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  **Brutus Salad 21**  romaine, fuji apple, aged cheddar, candied pecans, avocado, herb vinaigrette  **Heirloom Tomato Salad 22**  compressed watermelon, buffalo mozzarella, basil gremolata, black garlic manchego, aged balsamic  **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**  **Maple Roasted Brussels Sprouts 13**  bacon, currant, pecans  **Mexican Street Corn 12**    **French Fries 7**  **Truffle Fries 10**  **Weekly Specials**  **Sunday**  Prime Rib – Lunch and Dinner  $39.00 – King Cut  $35.00 – Queen Cut |  |  | **Lunch Entrees**  **Crispy Kohlrabi Fritters 33**  red cabbage puree, baby carrots, radish, Tokyo turnips, leek oil  **Pan Seared Alaskan Halibut 41**  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  **Wood Grilled Flatiron Steak 41**  potato rosti, chard, sweet corn, mushrooms, bordelaise  **Wood Grilled Filet Mignon 56**  truffled mac-n-cheese, grilled asparagus, whole mustard hollandaise sauce  B.L.A.T. 28  focaccia, **m**aple rubbed nueske’s bacon, heirloom tomato, avocado, charred tomato aioli, fries  **Brix French Dip 31**  caramelized onion roll, herb roasted prime rib, Gruyere cheese, grilled onions, horseradish aioli, fries  **Brix Burger 27**  house smoked cheddar, bacon marmalade, pickled pepper, mushroom, chipotle remoulade, fries  **Pasta**  **Lobster Fusilloni 42**  grilled corn, maine lobster bolognese  Forest Mushroom Risotto 26  black truffle, parmesan reggiano  **Duck Parmesan 29**  spaghetti alla chitarra, buffalo mozzarella, basil, marinara  Short Rib Ravioli 29  grilled asparagus, porcini mushroom ragu, pecorino  **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  Cabernet Sauvignon, 3 oz glass of 2013, 2018, Baris Vineyard 2013 42  **\*Consuming raw or undercooked meats, poultry, seafood, shellfish**  **or eggs may increase your risk of foodborne illness** |

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| |  |  | | --- | --- | | **Craft Cocktails** | 18 | | **The Beekeeper**  Empress Gin, Italicus liquor, lemon juice, lavender honey syrup, soda water |  | | **Blood Orange Margarita**  tequila, Solerno, Thatcher’s blood orange liquor, lime juice, Togarashi salt |  | | **Passion Spritz**  Aperol, passion fruit puree, sparkling wine |  | | **Mule from the Gardens**  Ketel One Vodka, strawberry, fever tree ginger beer |  | | **Oakville Express**  Don Julio Blanco, Coconut Syrup, Crème de Cacao, Passion Fruit, Lime Juice |  | | **Garden Smash**  vodka, Aperol, Passion Fruit Liqueur, lemon, strawberry |  | | **Paper Plane**  Woodinville Bourbon, Amaro Nonino Quintessentia, Aperol, Lemon |  | |  |  | | **Slushies** |  | | **Kelleher Blood Orange Frosé**  Rose of Pinot Noir, Blood Orange Liqueur, Blood Orange Soda | 16 | | Aperol Float | 4 | | **Prickly Pear Margarita**  Tequila Blanco, Tripple Sec, Prickly Pear, Lime | 18 | | **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**  Two Leaves and a Bud | 7 | | **Pop & Others** |  | | Coca Cola 12oz | 4 | | Diet Coca Cola 12oz | 4 | | Sprite 12oz | 4 | | Fever Tree Ginger Ale 200ml | 6 | | Fever Tree Ginger Beer 200ml | 6 | | Hanks Root Beer 12oz | 6 | | Hanks Orange Cream Soda 12oz | 6 | | Fentimans Rose Lemonade 9.3oz | 6 | | Fentimans Pink Ginger Beer 9.3oz | 6 | | Fentimans “Curiosity Cola” 9.3oz | 6 | | House Made Lemonade | 7 | | Moschetti Artisan Roaster” Organic Black Tea | 5 | | |  |  | | --- | --- | | **Wines by the Glass** |  | | **Bubbles** |  | | Domaine Carneros ‘Brut Rose’, NV | 21 | | Schramsberg Blanc de Noir | 22 | | Mumm Brut Prestige | 16 | | Piper Hiedsieck 1785 | 22 | | **White Wines & Rose Wines** |  | | Groth, Sauvignon Blanc, Napa Valley, 2023 | 16 | | **Kelleher**, Sauvignon Blanc, Napa Valley, 2022 | 22 | | En Route, Chardonnay Brumaire, 2021 | 20 | | **Kelleher,** “Three Sister’s” Chardonnay, RRV, CA 2021 | 22 | | **Kelleher**, Rosé of Pinot, RRV, 2022 | 18 | | St Supery,Rosé, Napa, ‘22 | 18 | | **Red Wines** |  | |  |  | | Lucy Gamay Noir, Monterey, CA, 2023 | 18 | | Scallon Cellars, “Priority” Bordeaux Blend, 2018 | 21 | | Emmolo, Merlot, Napa Valley, ‘22 | 18 | | Tapiz ‘Alta Collection’ Malbec, ‘21 | 15 | | Penfolds Bin 28 Shiraz, Barossa Valley, Australia, 2020 | 18 | | Kelleher, ‘Brix Vineyard’ Cabernet Sauvignon, Oakville ’13 | 26 | | **Reserve Selection** |  | | Syrah, Alain Graillot, Crozes Hermitage, Rhône, 21’ | 22 | | Paradigm, Merlot, Oakville, Napa 2021 | 32 | | Chateau LasCombes, Bordeaux, France, 2022 | 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, ‘The bear & the Bee’s’ honey ale ABV: 8.5% | 14 | | East Brothers,” BO PILS”,Pilsner ABV :5.0 % | 9 | | **Bottles & Cans** |  | | Anderson Valley, “Boont Amber Ale” (12oz can) | 7 | | Paulaner München, Lager, ABV: 4.9%, Germany (12oz) | 9 | | Flensburger, Pilsner, ABV: 4.8% Germany (12oz) | 9 | | Erdinger, “Non-alcoholic” Wheat Ale (12oz) | 6 | | **Nutrl Vodka Tonic ‘Watermelon’** | 9 |   $30 Corkage Fee per 750ml Bottle  Limit Two Per Party |