



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
- Loch Duart Salmon Carpaccio 28**
siberian caviar, radish gelee, horseradish cr me fraiche, lemon oil

- 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
- Cheese Plate 35**
curated selection of domestic and international cheeses with seasonal accompaniments

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 Tagliatelle 42**
fresh egg noodle, grilled corn, maine lobster bolognese
- Forest Mushroom Risotto 26**
black truffle, parmesan Reggiano

- Short Rib Ravioli 29**
grilled asparagus, porcini mushroom ragu, pecorino
- Seafood Scampi 27**
spaghetti, bay scallops, rock shrimp, clams, sundried tomatoes, white wine garlic sauce

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
- Dijon Crusted Ahi Tuna 41**
wild rice, spinach, bell peppers
- 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 cheddar, bacon marmalade, pickled pepper, mushroom, chipotle remoulade, fries

Sides

- Cary’s Mac-N-Cheese 13**
- Fermented Hot Honey Glazed Carrots 13**
- Maple Roasted Brussels Sprouts 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 21
Cabernet Sauvignon - ‘Brix Vineyard’ Oakville 2013 26
Flight of Kelleher Family Vineyards ‘Brix Vineyard’, Oakville



bacon, currants, pecans

Mexican Street Corn 12

Brix Fries 7

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

Truffle Fries 10

Craft Cocktails

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

The Last Ronin

Starward Whisky, Green Chartreuse, Luxardo liqueur

Slushies

Kelleher Blood Orange Frosé

Rose of Pinot Noir, Blood Orange Liqueur, Blood Orange Soda

Aperol Float

Prickly Pear Margarita

Tequila Blanco, Tripple Sec, Prickly Pear, Lime

Zero Proof Cocktails

Passionfruit Mojito NA 13°Bx

mint syrup, passionfruit puree, lime juice, seltzer

Water

Evian Water, France - 750ml Bottle

Evian Sparkling Water, France - 750ml Bottle

Hot Tea

Two Leaves and a Bud

Pop & Others

Coca Cola 12oz

Diet Coca Cola 12oz

Sprite 12oz

Fever Tree Ginger Ale 200ml

Fever Tree Ginger Beer 200ml

Hanks Root Beer 12oz

Hanks Orange Cream Soda 12oz

Wines by the Glass

Bubbles

Domaine Carneros ‘Brut Rose’ Carneros, 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 18

Kelleher, Sauvignon Blanc, Napa Valley, 2022 22

Siduri, Chardonnay, Sonoma, 2023 18

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

Kelleher, Rosé of Pinot, RRV, 2022 18

St Supery, Napa, Rosé, Napa, ‘23 18

Red Wines

Matt Taylor, “Cuvee Kaela” West Sonoma Coast, CA, 2020 26

Scallon Cellars, “Priority” Bordeaux Blend, 2018 21

Emmolo, Merlot, Napa Valley ‘22 18

Frogs Leap, ‘Flycatcher’ Zinfandel, ‘23 18

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

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

Reserve Selection

Chateau Montelena, Chardonnay, Napa Valley, CA, 22’ 27

Syrah, Alain Graillot, Crozes Hermitage, Rhône, France 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

East Brothers, “BO PILS” Pilsner, ABV: 5.0% 9

Mad Fritz, ‘The bear & the Bee’s’ honey ale ABV: 8.5% 14

Bottles & Cans

Anderson Valley, “Boont Amber Ale” (12oz can) 7

18

16

4

18

10

8

7

4

4

4

6

6

6

6



Fentimans Rose Lemonade 9.3oz	6	Paulaner München, Lager, ABV: 4.9%, Germany (12oz)	9
Fentimans Pink Ginger Beer 9.3oz	6	Flensburger, Pilsner, ABV: 4.8% Germany (12oz)	9
Fentimans “Curiosity Cola” 9.3oz	6	Erdinger, “Non-alcoholic” Wheat Ale (12oz)	6
House Made Lemonade	7	Nutrl Vodka Tonic ‘Watermelon’	9
Moschetti Artisan Roaster” Organic Black Tea	5		

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