



## Starters

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### Fruit Plate 12

seasonal selection of fresh fruit chantilly cream

### House Made Granola 12

almonds, fresh berries, honey, greek yogurt

### Wood Grilled Artichoke 16

roasted garlic parmesan aioli, lemon oil

### Stone Fruit Salad 17

arugula, crispy goat cheese, pumpkin seeds, thyme, white balsamic vinaigrette

### Heirloom Tomato Panzanella 18

herb focaccia, fresh mozzarella, watermelon, balsamic

### Crispy Lobster Deviled Eggs 26

Osetra caviar

## For the Table

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### Tempura Green Beans 12

spicy mustard sauce

### Dungeness Crab Fondue 17

braised artichoke, melted leek, gruyere and brie, garlic crostini

### Poutine 2.0 16

house made cheddar hash brown, sausage, curds, local egg, chicken gravy

### Burrata di Andria 18

grilled bread, cherry tomatoes, aged balsamic, pesto

### Avocado Toast 18

pimento cheese, pine nut agro-dolce

add sunnyside up local egg \$2 add bacon \$2

## Brunch Entrees

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### Brown Butter Pancakes 20

summer berry compote, chantilly cream, applewood smoked bacon, country potatoes

### Banana's Foster French Toast 21

thick cut pan di mie, toasted walnuts, applewood smoked bacon and country potatoes

### Classic Eggs Benedict 23

model bakery english muffin, poached local egg, niman ranch smoked ham, wholegrain mustard hollandaise with country potatoes

### Summer Vegetable Frittata 21

Brix garden squash, sundried tomato, olives, feta, baby greens

### Wood Grilled Steak and Eggs 36

angus flat iron, 2 eggs any way, country potatoes, whole grain mustard hollandaise sauce

### Breakfast Sandwich of The Day 23

### Brix Chicken Salad 23

baby greens, cherry tomato, bacon, avocado, pickled pepper, herb cream

### Brix French Dip 23

herb crusted prime rib, focaccia roll, horseradish aioli, au jus, fries

### Shrimp and Grits 31

kauai sweet shrimp, anson mills cheddar grits, garden squash, roasted pepper gravy

### Brix Burger 24

house smoked cheddar, bacon marmalade, pickled pepper, mushroom, chipotle remoulade, parmesan fries

### Brix Chicken Fried Chicken 25

chicken thigh, two eggs any style, country potatoes, cajun sausage gravy

## Sides

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### House Made Pork Sausage 6

### Smoked Bacon 5

### Country Potatoes 5

### French Fries 6

### Baby Green Salad 5

### 2 Eggs Any Style 6

### Kelleher Family Vineyards by the Glass

Sauvignon Blanc 'Block 21' - Oakville 2019 14

Chardonnay - 'Three Sisters' Russian River 2018 22

Pinot Noir - 'Ten Grand', Sonoma Coast 2018 20

Cabernet Sauvignon - 'Brix Vineyard' Oakville 2012 24

\*Any substitution for menu items will be charged \$4

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

\*WiFi-BrixGuest/ Password 'Oakville'

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For the Safety of our Staff and Guests: Please Wear a Face Covering While Not Seated

BRIX - HOW SWEET IT IS

Chef Cary Delbridge



## Coffee 4

Kamala Harris Blend  
by Moschetti Artisan Roasters

## Two Leaves and a Bud Tea 5

Earl Grey  
Chamomile (Caffeine free)  
Organic Chai  
Organic Assam  
General Mai Cha  
Alpine Berry  
Jasmine Petal  
Peppermint (Caffeine free)

## Brunch Cocktails 13

**Mimosa** 12°Bx  
sparkling wine and fresh orange juice

**White Peach Bellini** 13°Bx  
sparkling wine and fresh peach puree

**Bloody Mary** 10°Bx  
absolut elyx, brix bloody mix, bacon,  
lemon, lime, beer chaser

**Kelleher Coffee** 7°Bx  
jameson's, kahlua, frangelico,  
chilled nitro coffee

**Corpse Reviver #2** 11°Bx  
ginny's gin, lillet blanc, orange combier,  
lemon, lemon verbena,  
st. george absenth verde essence

## Craft Cocktails 16

**The Oakville Grade** 5°Bx  
charbay green tea vodka, st. germain,  
g's ginger beer, egg white

**Mule from the Gardens** 6°Bx  
absolut elyx, strawberry, lime,  
q's ginger beer, mint

**Smokin' Passion Margarita** 9°Bx  
lemongrass infused espolon blanco,  
yuzuri, passion fruit puree, vanilla  
bean infused raw blue agave

**The Brix Sprixx** 9°Bx  
lo-fi gentain amaro, lillet blanc, orange  
bitters, q tonic, cava

**Naked & Famous** 11°Bx  
union mezcal, yellow chartreuse,  
aperol, lime

## Zero Proof Cocktails 10

**Passionfruit Mojito** 9°Bx  
passionfruit, lime, mint, seltzer

**Strawberry Lime Cooler** 11°Bx  
strawberry, lime, q ginger ale

## Waters

Acqua Panna, Italy 750ml 8  
San Benedetto Sparkling, Italy 750ml 8  
Perrier Sparkling, France 250ml 3

## Sweeteners

White Sugar  
Turbinado Natural Cane Sugar  
Splenda  
Pur Via Stevia

## SPARKLING WINES

Campo Viejo, Cava 11  
Laird Family 'Sparkling Brut Rose' 15  
Schramsberg 'Blanc de Noirs', North Coast 2017 17

## WHITE WINES AND ROSE WINES

Pinot Grigio-Swanson, San Benito 2019 10  
Kerner, Silverado 'Borreo Vineyard', Napa Valley 2019 18  
Sauvignon Blanc-Kelleher Family Vineyards, Oakville 2019 14  
Sauvignon Blanc-Groth, Napa Valley 2019 12  
Chardonnay-Goldschmidt 'Singing Tree', Russian River Valley 2018 11  
Chardonnay-Two<sup>2</sup> by Alpha Omega, Napa 2018 16  
Chardonnay-Kelleher Family Vineyards 'Three Sisters' RRV 2018 22  
Viognier-DuMOL 'Lia', Russian River Valley 2015 16  
Rose Wine-Larkin Wines 'Larkan', Napa Valley 250ml Can 12  
Rose-Hogwash, California 2020 11  
Rose-Paradigm 'Rose of Merlot', Napa Valley 2020 20

## RED WINES

Pinot Noir-Baldacci 'Elizabeth', Carneros 2017 13  
Pinot Noir-Merry Edwards, Russian River Valley 2018 23  
Pinot Noir-Kelleher Family Vineyards 'Ten Grand', Russian River 2018 20  
Merlot-Peju, Napa 2017 13  
Merlot-Emmolo by Caymus, Napa 2017 17  
Zinfandel-Grgich Hills, Napa Valley 2016 13  
Syrah-Meyer Family Cellars, Yorkville Highlands 2016 15  
Red Blend (Syrah/Cabernet)-Bell 'The Scoundrel',  
Napa Valley 2018 11  
Cabernet Sauvignon-Kelleher Family Vineyards 'Brix Vineyard' Oakville 2012 24  
Cabernet Sauvignon-Priest Ranch, Napa Valley 2018 16

## From the Tap

Mad Fritz 'The Fox and the Leopard-Doppelbock', Napa Valley 5oz 9  
Mad Fritz 'The Fox and the Leopard-Doppelbock', Napa Valley 10oz 14  
Pliny the Elder DIPA 16oz 9  
Trumer Pils 16oz 9  
Cliché, Lemon Blueberry Hard Seltzer  
by Joe Wagner & Dave Phinney, 'Brix Claw' 8oz 9

## Bottles & Cans

Anchor Steam 'Lager', San Francisco 6  
Lagunitas 'A Little Sumpin' Sumpin' Ale, Petaluma 6  
Offshoot Beer Co. 'Relax Hazy IPA', Placentia 7  
Amstel Light, Amsterdam 7  
Lagunitas 'IPNA', Zero Proof, Petaluma 6

## Pops & Other

Coca Cola 12oz 4  
Diet Coca Cola 12oz 4  
Sprite 12oz 4  
Sprecher 'Root Beer' 16oz 7  
Sprecher 'Cream Soda' 16oz 7  
Q's Ginger Ale 6.7oz 4  
House Made Lemonade 16oz 8  
Honest Tea 16oz 5  
Arnold Palmer with Honest Tea 16oz 8