



Starters

Tempura Green Beans 17

spicy mustard sauce

Crispy Deviled Eggs 28

dungeness crab, caviar

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

Steak Tartare 28

fresh ground creek stone Beef , garlic crostini, capers, whole grain mustard, caviar

Avocado Toast 19

Grilled Asiago Bread, Pimiento Cheese, Pine Nut Agro-Dolce
add egg \$4, add bacon \$3

Ahi Tuna Poke 25

avocado, macadamia nuts, passion fruit, coconut, crispy wontons

Shrimp and Pork Potstickers 18

soy mirin sauce

Jumbo Shrimp Cocktail 24

lemon, fermented chili cocktail sauce

Soup and Salad

Soup of the Day 15

Asparagus Salad 21

sleeping beauty cheese, piquillo peppers, olives, cara cara orange, lemon oil

Brutus Salad 21

romaine, fuji apple, aged cheddar, candied pecans, avocado, herb vinaigrette

Cesar Salad 19

romaine lettuce, focaccia, spanish white anchovies

Peaches & Burrata 25

hobb's prosciutto, local honey, serpent cucumber, black garlic cracker

Pasta

Creamy Jambalaya Pasta 29

Tiger Prawns, Andouille Sausage, Grilled Chicken, Penne Pasta, Cajun Cream Sauce

Seafood Provencal 29

Angel hair pasta, rock shrimp, clams, fresh tomato, kalamata olive

Short Rib Ravioli 31

grilled asparagus, porcini mushroom ragu, pecorino

Red Wine Braised Lamb Sugo 32

pappardelle, kalamata olives, baby artichokes, pecorino

Gabe's Vegetable Alfredo 28

rigatoni, artichokes, portabella, broccolini, parmesan cream sauce

Dungeness Crab Tagliatelle 32

crispy prosciutto, sea urchin butter

Dinner Entrees

Caramelized Sea Scallops 44

potato puree, forest mushrooms, sweet corn, hazelnuts, black truffle vinaigrette

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

Forest Mushroom Risotto 26

black truffle, parmesan reggiano

Cherry Glazed Pork Chop 36

anson mills grits, aged cheddar, country ham, cherry argo-dolce

Arnold Palmer's Meatloaf 33

Nueske's bacon, garlic mashed potatoes, green beans, mushroom gravy

From our Sister Restaurant Arnold Palmer's in La Quinta

Steak Frites 41

Creekstone flatiron steak, steak house mushrooms, truffle aioli, fries

Kelleher Braised Short Rib 43

horseradish mashed potatoes, chard, beer battered onion ring

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 Truffled Mac-N-Cheese 13

Grilled Asparagus 13

Charred Edamame Beans 13

sesame chili

Celery Root Croquette 13

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

<u>Kelleher Family Vineyards by the Glass</u>	
<u>Chardonnay</u> - 'Three Sisters' Russian River 2021	22
<u>Sauvignon Blanc</u> - Napa 2022	22
<u>Rose</u> - Kelleher Family Vineyards 'Rose of Pinot Noir', RRV 2022	18
<u>Pinot Noir</u> - Kelleher Family Vineyards Sonoma Coast, -	20
<u>Cabernet Sauvignon</u> - 'Brix Vineyard' Oakville 2013	26

<u>Craft Cocktails</u>	18	<u>Wines by the Glass</u>	
The Dog or The Bus – greyhound malfy grapefruit gin, st germain, bitter lemon syrup		<u>Bubbles</u>	
Blood Orange Margarita – spicy, sweet gran centenario tequila, solerno, blood orange liquor, lime juice, tajin		Domaine Carneros 'Brut Rose', NV	21
I Dream of Orange – sweet, creamy, zesty gray whale gin, italicus, egg whites, vanilla bean syrup		Schramsberg Blanc de Blanc	20
Mule from the Gardens – sweet, crisp vodka, strawberry, lime, fever tree ginger beer		Inspiration 1818	25
The Hogwash - savory, sweet, rich whistle pig maple bacon fat-washed old fashion, candied bacon		Mumm Napa	16
Paper Plane – classic, citrus, bitter tin cup bourbon, amaro nonino quintessentia, aperol, lemon		<u>White & Rose Wines</u>	
Side Peace (Hennessy Side Car) hennessy, tripplesec, lemon juice		Sauvignon Blanc, Groth, Napa Valley, 2023	16
Kelleher Watermelon Rose Frosé – sweet Kelleher Rose, watermelon liqueur, lime juice, simple syrup		Sauvignon Blanc, Kelleher , Napa Valley, 2022	22
Dubai Chocolate Frozen Martini Vodka, dark chocolate liqueur, pistachio liqueur, crème de cacao, orgeat		Chardonnay, Grgich, 2022	18
		Chardonnay, Kelleher , "Three Sister's" RRV, CA 2021	22
		Rosé of Pinot, Kelleher , RRV, 2022	20
		Rosé, St Supery, Napa, '23	18
		<u>Red Wines</u>	
		Pinot Noir, Kelleher 'Ten Grand' SC, California '21	20
		Pinot Noir, MacRostie, Sonoma Coast '22	21
		Merlot, Trefethen, Napa Valley '22	17
		Cabernet Sauvignon, Kelleher, Brix Vineyard', '15	26
		Cabernet Sauvignon, Buehler, Napa Valley '21	20
		<u>Reserve Selection</u>	
		Merlot, Paradigm, Oakville, Napa 2021	32
		Chardonnay, Chateau Montelena Napa, 2023	30
		<u>Beer</u>	
		<u>Tap</u>	
		Old Caz "Chismoza" Lager	10
		Berryessa Brewing Co, "Separation Anxiety"	10
		Almanac Beer Co. "Adventureland" Pilsner"	9
		Mad Frits, "Humulus Lupulus" Oast House Ale	10
		<u>Cans</u>	
		Old Caz, Chismoza Mexican Lager 16oz can	10
<u>Zero Proof Cocktails</u>	10		
Passionfruit Mojito NA 13°Bx mint syrup, passionfruit puree, lime juice, seltzer			
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			
<u>Water</u>	9		
Acqua Panna, Tuscany - 750ml Bottle			
S.Pelligrino Sparkling Water, France - 750ml Bottle			

