Brix
NAPA VALLEY

Starters

Tempura Green Beans 18
spicy mustard sauce

Steak Tartare 28
fresh ground creek stone Beef , garlic crostini, capers, whole grain mustard, caviar

Salmon Rillettes 25
house smoked salmon and poached salmon pate, warm baguette, pickled onions, capers

Shrimp and Pork Potstickers 19
soy mirin sauce

Dungeness Crab Fondue 22
braised artichoke, melted leek, gruyere and brie, garlic crostini

Crispy Deviled Eggs 28
dungeness crab, caviar

Creole BBQ Shrimp 24
Mangrove shrimp, garlic bread, scallions, creole BBQ sauce

Burrata de Andria 23
grilled asiago bread, cherry tomatoes. aged balsamic, pesto oil

Jumbo Shrimp Cocktail 24
lemon, fermented chili cocktail sauce

Mushroom Quesadilla 27
house made tortilla, duxelle, toma truffle, truffle tremor, truffle jam

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

Soup and Salad

Soup of the Day 15

Caesar Salad 20
romaine lettuce, focaccia, spanish white anchovies

Brutus Salad 21
romaine, fuji apple, aged cheddar, candied pecans, avocado, herb vinaigrette

Crab Louie Salad 33
blue crab lump meat, baby iceberg, local egg, cherry tomato, louie dressing

Crispy Shrimp Cobb Salad 27
romaine, Nueske's bacon, house smoked cheddar, avocado, artichoke, tomato, boiled egg, creamy Mustard Dressing

Brix Chicken Salad 26
baby greens, cherry tomato, bacon, avocado, pickled pepper, herb cream

Butter Lettuce Salad 24
bacon croutons, citrus, pecorino, roasted fennel vinaigrette

Sides

Cary's Truffle Mac-N-Cheese 13

Grilled Asparagus 13

Charred Edamame Beans 13

Lunch Entrees

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

Caramelized Sea Scallops 44
potato puree, forest mushrooms, celery root, hazelnuts, black truffle vinaigrette

Steak Frites 43
Creekstone flatiron steak, steak house mushrooms, truffle aioli, fries

Wood Grilled Filet Mignon 56
truffled mac-n-cheese, grilled asparagus, whole mustard hollandaise sauce

Brix French Dip 32
caramelized onion roll, herb roasted prime rib, Gruyere cheese, grilled onions, horseradish aioli, fries

Brix Burger 27
house smoked goat cheddar, bacon marmalade, pickled pepper, mushroom, chipotle remoulade, fries

Pickled Chicken Caesar Sandwich 26
focaccia, brix fried chicken, pickle spice, romaine, caesar dressing, fries -- ADD ON : ½ oz Caviar $45

Pasta

Creamy Jambalaya Pasta 29
tiger prawns, andouille sausage, grilled chicken, penne pasta, cajun cream sauce

Forest Mushroom Risotto 26
black truffle, parmesan reggiano

Short Rib Ravioli 31
grilled asparagus, porcini mushroom ragu, pecorino

Gabe's Vegetable Alfredo 28
rigatoni, artichokes, portabella, broccolini, parmesan cream sauce

Kelleher Family Vineyards by the Glass

Chardonnay - 'Three Sisters' Russian River 2021 22

Sauvignon Blanc – Napa 2024 22

Rose - Kelleher Family Vineyards 'Rose of Pinot Noir', RRV 2022 20

Cabernet Sauvignon - 'Brix Vineyard' Oakville 2013 26

Flight of Kelleher Family Vineyards 'Brix Vineyard', Oakville

Weekly Specials

Sunday All Day

Chef Cary Delbridge

11/01/2026

sesame chili

Celery Root Croquette 13
mushroom madeira cream

Brix Fries 9

Truffle Fries 11

PROTEIN ADDITIONS:
chicken $7 – shrimp $9 – steak $28 – scallops $28

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

Prime Rib

$45.00 – King Cut

$41.00 – Queen Cut

Brix
NAPA VALLEY

Craft Cocktails 18

The Dog or The Bus – greyhound
malfy grapefruit gin, st germain, bitter lemon syrup

Tequila Mockingbird
Don Fulano blanco, artica formula, mumm, pineapple infused campari

Zazoo
Bacardi dark rum, campari, pineapple & lime juice, fat-washed in banana milk

Mule from the Gardens – sweet, crisp
vodka, strawberry, lime, fever tree ginger beer

Sandios Mio
Absolut Tabasco Vodka,Mi Campo Tequila, watermelon, lime, tajin

Paper Plane – classic, citrus, bitter
tin cup bourbon, amaro nonino quintessentia, aperol, lemon

The Hogwash - savory, sweet, rich
whistle pig maple bacon fat-washed old fashion, candied bacon

Side Peace (Hennessy Side Car)
hennessy, tripplesec, lemon juice

Key-wi Lime Pie Martini - Frozen
vodka, amaretto, key lime, kiwi, sweetened condensed milk, graham cracker

Banjo's Bramble
bourbon, chambord, black currant, blackberries, lemon, ginger beer

Apple of my Rye
rye whiskey, house made Apple cider syrup, lemon, apple juice

Zero Proof Cocktails 10

Cran-tastic 4
House made spiced cranberry syrup, lime, ginger beer, soda

One-a-day
One-a-day - house made Apple cider syrup

Early Summer
Watermelon, lime, strawberry, soda

Water 9

Acqua Panna, Tuscany – 750ml Bottle
S.Pelligrino Sparkling Water, France - 750ml Bottle

Pop & Others

Coca Cola 12oz	4
Diet Coca Cola 12oz	4
Coca Cola Zero 12oz	4
Sprite 12oz	4
Fentimans Ginger Ale 200ml	6
Fentimans Ginger Beer 200ml	6
Hanks Root Beer 12oz	6
Hanks Orange Cream Soda 12oz	6
Fentimans “Curiosity Cola” 9.3oz	6
House Made Lemonade	7
Moschetti Artisan Roaster” Organic Black Iced Tea	7

Wines by the Glass

Bubbles

Domaine Carneros ‘Brut Rose’, NV	21
Schramsberg Blanc de Blanc	20
Inspiration 1818	25
Mumm Napa	16

White Wines & Rose Wines

White Wine, Avaline – Organic	16
Sauvignon Blanc, Groth, Napa Valley, 2023	16
Sauvignon Blanc, **Kelleher**, Napa Valley, 2024	22
Chardonnay, Seqouia Grove, Napa 2023	18
Chardonnay, **Kelleher,** “Three Sister’s” RRV, CA 2022	22
Rosé of Pinot, **Kelleher**, RRV, 2022	20
Rosé, St Supery, Napa, ‘23	18

Red Wines

Pinot Noir, Kelleher ‘Ten Grand’ SC, California ‘21	20
Pinot Noir, Walt, Sonoma Coast ‘22	22
Merlot, Grayson, California ‘23	18
Cabernet Sauvignon, Kelleher, Brix Vineyard’, ‘13	26
Cabernet Sauvignon, Peju, Napa Valley ‘23	20

Reserve Selection

Merlot, Paradigm, Oakville, Napa 2021	32
Chardonnay, Chateau Montelena, Napa 2023	30

Beer

Tap

Old Caz, “Rohnert Park” Hazy IPA	10
Berryessa Brewing Co, “Separation Anxiety”	10
Almanac Beer Co, “Adventureland” Pilsner	9
Mad Fritz, “The Fool and the Cart” Indian Pale Ale	10

Cans

Berryessa Brewing Co, Separation Anxiety, (16oz CAN)	9
Almanac Beer Co. “Adventureland” Pilsner (16oz CAN)	9
Old Caz Chismoza Mexican Lager (16oz CAN)	10
Pabst Blue Ribbon (12oz BTL)	7

Chef Cary Delbridge

11/01/2026

Hot Tea, Two Leaves and a Bud	5

$30 Corkage Fee per 750ml Bottle

Limit Two Per Party

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