



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

- House Smoked Blue Crabcakes 27**
arugula, lemon, fermented hot sauce
- 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

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

- Ceasar Salad 19**
romaine lettuce, focaccia, spanish white anchovies
- Lacinato Kale Salad 20**
blueberries, quinoa, candied pecan, feta, honey lemon vinaigrette

Pasta

- Seafood Scampi 29**
spaghetti, rock shrimp, baby clams, ramps, white wine garlic sauce
- Forest Mushroom Risotto 26**
black truffle, parmesan Reggiano

- Short Rib Ravioli 29**
grilled asparagus, porcini mushroom ragu, pecorino
- Duck Parmesan 29**
spaghetti alla chitarra, buffalo mozzarella, basil, marinara

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
- Wood Grilled Swordfish 38**
white bean toast, savoy clams, fennel, olives, spiced pepper stew
- Brix Fried Chicken 37**
cheddar biscuit, seasonal vegetable, mashed potatoes, gravy
- Harrisa Grilled Lamb Loin Chops 52**
french green lentils, garden pear, pancetta, endive, raclette fondue

- Steak Frites 41**
creek stone flatiron steak, steak house mushrooms, truffle aioli, fries
- Kelleher Braised Short Rib 41**
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 Mac-N-Cheese 13**
- Fermented Hot Honey Glazed Carrots 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	18	
Cabernet Sauvignon - ‘Brix Vineyard’ Oakville	2013	26	



Charred Edamame Beans 13

sesame chili

Mexican Street Corn 12

Brix Fries 7

Truffle Fries 10

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

Craft Cocktails 18

The Beekeeper

gin, italicus liquor, lemon juice, lavender honey syrup, soda water

Blood Orange Margarita

tequila, blood orange liquor, lime juice, togarashi salt

Passion Spritz

aperol, passion fruit puree, sparkling wine

Mule from the Gardens

vodka, strawberry, fever tree ginger beer

Oakville Express

tequila, coconut syrup, crème de cacao, passion Fruit, lime

Garden Smash

vodka, aperol, passion fruit liqueur, lemon, strawberry

Paper Plane

Bourbon, Amaro Nonino Quintessentia, aperol, lemon

Mezcalita’s Peach

mezcal, peach puree, contreu, agave, lime

Side Peace (Hennessy Side Car)

Hennessy, tripplesec, lemon juice

Slushies

Kelleher Blood Orange Frosé 16

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

*Aperol Float 4

Elyx Espresso Slush 18

Elyx vodka, Kahlua,, cold brew

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 7

Two Leaves and a Bud

Pop & Others

Coca Cola 12oz 4

Wines by the Glass

Bubbles

Schramsberg Blanc de Noir 22

Domaine Carneros ‘Brut Rose’ NV 21

White Wines & Rose Wines

Sauvignon Blanc, Groth, Napa Valley, 2023 16

Sauvignon Blanc, Kelleher, Napa Valley, 2022 22

Chardonnay, Stags’ Leap “Karia”, NV, CA 2021 20

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

Rosé of Pinot, Kelleher, RRV, 2022 18

Rosé, St Supery, Napa, ‘23 18

Red Wines

Pinot Noir, Etude, West Sonoma Coast, California 19

Pinot Noir, Kelleher ‘Ten Grand’ SC, California ‘21 20

Grenache, Larkin, Napa Valley, ‘21 22

Merlot, Quattro Theory Napa Valley, ‘22 18

Zinfandel, Grgich, Yountville ‘20 20

Cabernet Sauvignon, Stout, Napa ‘17 22

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

Reserve Selection

Merlot, Paradigm, Oakville, Napa 2021 32

Chateau Las Combes, Bordeaux, France, 2010 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, ‘Zodiac’ IPA 10

Bottles & Cans



Diet Coca Cola 12oz	4	Anderson Valley, “Boont Amber Ale” (12oz can)	7
Sprite 12oz	4	Paulaner München, Lager, ABV: 4.9%, Germany (12oz)	9
Fentimans Ginger Ale 200ml	6	Flensburger, Pilsner, ABV: 4.8% Germany (12oz)	9
Fentimans Ginger Beer 200ml	6	Erdinger, “Non-alcoholic” Wheat Ale (12oz)	6
Hanks Root Beer 12oz	6	Nutrl Vodka Tonic ‘Watermelon’	9
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	\$30 Corkage Fee per 750ml Bottle	
		Limit Two Per Party	