



Dinner

Vegetarian Menu

Tempura Green Beans 12
spicy mustard sauce

Burrata di Andria 18
grilled bread, cherry tomatoes, aged balsamic, pesto

Wood Grilled Artichoke 16
roasted garlic parmesan aioli, lemon oil
mirin sauce

Soup and Salad

Soup of the Day 12

Heirloom Tomato Salad 18
fresh mozzarella, watermelon, balsamic

Fall Vegetable Salad 17
roasted cauliflower, broccolis, grapes,
sofritto vinaigrette

Pasta

Papperdelle Cacio e Pepe 22
radish, black pepper butter, pecorino

Four Cheese Stuffed Pasta Shells 27
kelleher cabernet sauvignon, portabella bolognese,
parmesan reggiano

Forest Mushroom Risotto 24
black truffle, parmesan reggiano

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

Gluten Free Menu

Wood Grilled Artichoke 16
roasted garlic parmesan aioli, lemon oil

Ahi Tuna Poke 19
avocado, romaine, taro root chips, mustard seed oil

Fall Vegetable Salad 17
roasted cauliflower, broccolis, bacon lardon, grapes,
sofritto vinaigrette

Butter Lettuce Salad 17
crispy pancetta, avocado, spring onion,
honey lemon vinaigrette

Soup of the Day 12

Forest Mushroom Risotto 24
black truffle, parmesan reggiano

Caramelized Sea Scallops 40
potato puree, forest mushrooms, sweet corn, hazelnut,
black truffle vinaigrette

Pan Seared Alaskan Halibut 39
coconut rice, dungeness crab, shiitake mushroom,
hot & sour lobster broth

Kelleher Braised Short Rib 37
smoky garlic polenta, garden ratatouille,
tomato balsamic jus

Trio of Vegetable Presentations 24

Weekly Specials

Sunday - Brunch

Sunday - Prime Rib Night

Open Wednesday – Sunday

**\$20 Corkage Fee per 750ml Bottle
Limit One Per Guest**

Kelleher Family Vineyards by the Glass

Chardonnay- 'Three Sisters' Russian River 2018 22

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

Cabernet Sauvignon- 'Brix Vineyard' Oakville 2012 24

For the Safety of our Staff and Guests: Please Wear a Face Mask While Not at Your Table

Chef Cary Delbridge

BRIX-HOW SWEET IT IS