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| **Starters**    **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  **Shrimp and Pork Potstickers 17**  soy mirin sauce  **Dungeness Crab Fondue 17**  braised artichoke, melted leek, gruyere and brie, garlic crostini  **Crispy Lobster Deviled Eggs 26**  osetra caviar  **House Smoked Salmon 16**  cheddar biscuits, mustard sauce, capers  **Soup and Salad**  **Soup of the Day 12**  **Heirloom Tomato Salad 18**  herb focaccia, fresh mozzarella, watermelon, balsamic  **Stone Fruit Salad 17**  arugula, crispy goat cheese, pumpkin seeds,  thyme, white balsamic vinaigrette  **Butter Lettuce Salad 17**  crispy pancetta, avocado, spring onion,  honey lemon vinaigrette  **Sides**  **Braised Brussels Sprouts 12**  **Forest Mushrooms 13**  **Cary’s Mac-N-Cheese 12**  **Truffle Fries 8**  **French Fries 6**  **\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness** |  |  | **Lunch Entrees**  **Brix Chicken Salad 23**  baby greens, cherry tomato, bacon, avocado, pickled pepper, herb cream  **Wood Grilled Smoked Pork Chop 33**  house smoked hill ranch pork chop, crispy panisse, apple,  baby carrot, cider glaze  **Pan Seared Alaskan Halibut 39**  coconut rice, dungeness crab, shiitake mushroom,  hot & sour lobster broth  **Wood Grilled Flatiron 36**  braised brussels sprouts, celery root, bordelaise sauce  **BRIX B.L.A.T. 24**  maple rubbed nueske’s bacon, focaccia, heirloom tomatoes, avocado, charred tomato aioli, french fries  **Fried Chicken Sandwich 20**  Brix fried chicken, focaccia, house made pickles, chipotle remoulade, french fries  **Brix French Dip 23**  herb crusted prime rib, focaccia roll, horseradish aioli,  au jus, french fries  **Brix Burger 24**  house smoked cheddar, bacon marmalade, pickled pepper, mushroom, chipotle remoulade, parmesan fries  **Pasta**  **Papperdelle Cacio e Pepe 22**  radish, black pepper butter, pecorino  **Four Cheese Stuffed Pasta Shells 27**  kelleher cabernet sauvignon, portabella bolognese,  parmesan reggiano  **Gigli Toscani and Peppers 26**  house smoked sausage, broccoli rabe, summer pepper stew,  ricotta salata  **House Made Potato Gnocchi 25**  mary’s chicken, leeks, roasted chicken broth, pecorino  **Forest Mushroom Risotto 24**  black truffle, parmesan reggiano  **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**

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

**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**

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| **Craft Cocktails 16**  **The Brix ‘Classic’ 9°Bx**  loch & union gin, lo-fi dry vermouth,  ALWAYS UP, lemon peel  **The Oakville Grade 9°Bx**  charbay green tea vodka, st. germain,  lemon, egg white  **Mule from the Gardens 6°Bx**  absolut elyx, strawberry, lime, g’s ginger beer  **Smokin’ Passion Margarita 14°Bx**  espolon blanco, yuzuri, passion fruit puree, vanilla bean infused raw blue agave  **Brix Sprixx 9°Bx**  lo-fi gentian amaro, lillet blanc, orange bitters,  q tonic, cava  **The Last Oaxacan 8°Bx**  union mezcal, chartreuse,  luxardo maraschino, lime, jalapeño  **American Anthem 11°Bx**  redemption rye, carpano antica, peychaud and angostura bitters, st. george absinth rinse,  lemon twist  **Brix Tai 12°Bx**  kohana agricole rum, mezan xo, coconut/macadamia nut orgeat, chard/pineapple marmalade  **Kelleher Coffee 7°Bx**  jameson, kahlua, frangelico, chilled nitro coffee  **Zero Proof Cocktails 10**  **Passionfruit Mojito NA 8°Bx**  passionfruit, lime, mint, seltzer  **Strawberry Lime Cooler NA 11°Bx**  strawberry, lime, q ginger ale  **Waters**  Acqua Panna Natural Water, Italy 750ml Bottle 8  Perrier Sparkling Water, France 750ml Bottle 8  **Two Leaves and a Bud Tea 5**   |  |  | | --- | --- | | Earl Grey | Alpine Berry | | Organic Chai | Jasmine Petal | | Chamomile | Peppermint | | General Mai Cha | Organic Assam |   **Brix Irish Whiskey Collection**  Jameson’s 12  Jameson’s ‘Black Barrel’ 14  JJ Corry ‘The Hanson’ 16  McConnell’s 5 year 12  Powers ‘Gold Label’ 13  Proper 12 12  Redbreast 12 year ‘Pot Still’ 15  Redbreast ‘Lustau Edition’ 23  Redbreast ‘Cask Strength’ 33  Spot-Green Spot ‘Pot Still’ 20  Slane ‘Triple Cask’ 14  Tullamore DEW ‘Cider Cask Finish’ 14  Writer’s Tears ‘Copper Pot’ 15  Writer’s Tears ‘Double Oak’ 21      Brix Wifi-Brix Guest  Password-Oakville |  |  | **Wines by the Glass**  **SPARKLING WINES**  J Vineyards ‘CA Cuvee’, California NV 13  Laird Family ‘Sparkling Brut Rose’, Napa Valley NV 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-Two2 by Alpha Omega, Napa Valley 2018 16  Chardonnay-Kelleher Family Vineyards  ‘Three Sisters’ Russian River Valley 2018 22  Rose-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’,  Doña Margarita Vineyard, Sonoma Coast 2018 20  Merlot-Peju, Napa Valley 2017 13  Merlot-Emmolo by Caymus, Napa Valley 2018 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-Priest Ranch, Napa Valley 2018 16  Cabernet Sauvignon-Kelleher Family Vineyards  ‘Brix Vineyard’ Oakville 2012 24  Cabernet Sauvignon-St. Helena Winery ‘Sympa’, Napa Reserve  Estate, Block 1 2008 38  Cabernet Sauvignon-Oakville Cuvee, Oakville 2018 **En Magnum** 58  **From the Tap**  Mad Fritz ‘The Lion and Other Beasts-Grisette Ale’, Napa Valley 5oz 9  Mad Fritz ‘The Lion and Other Beasts-Grisette Ale’, 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 Brewing Co. ‘Steam’, San Francisco 6  Amstel Light, Amsterdam 6  Lagunitas “A Little Sumpin’ Sumpin’”, Ale, Petaluma 6  Offshoot Beer Co. ‘Relax Hazy IPA’, Placentia 7  Altamont Beer Works ‘Maui Waui IPA’, Livermore 7  Lagunitas ‘IPNA’, Zero Proof, Petaluma 6  **Pops & Other**  Mexican Coca Cola 12oz 6  Coca Cola 12oz 4  Diet Coca Cola 12oz 4  Sprite 12oz 4  Q’s Ginger Ale 6.7oz 4  Sprecher ‘Root Beer’ 16oz 7  Sprecher ‘Cream Soda’ 16oz 7  House Made Lemonade 16oz 8  Honest Tea 16oz 5  Arnold Palmer with Honest Tea 16oz 8 |

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| **BRIX-HOW SWEET IT IS** |