



## Starters

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**Tempura Green Beans 12**

spicy mustard sauce

**Shrimp and Pork Potstickers 17**

soy mirin sauce

**Dungeness Crab Fondue 17**

braised artichoke, melted leek, gruyere and brie, garlic crostini

**House Smoked Blue Crab Cakes 24**

arugula, pickled peppers, garden chili vinaigrette

**Burrata di Andria 18**

grilled bread, cherry tomatoes, aged balsamic, pesto

**Crispy Lobster Deviled Eggs 26**

osetra caviar

**Wood Grilled Artichoke 16**

roasted garlic parmesan aioli, lemon oil

**Ahi Tuna Poke 19**

avocado, romaine, taro root chips, mustard seed oil

## Soup and Salad

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**Soup of the Day 12**

**Baby Beet Salad 18**

herb goat cheese, satsuma tangerine, hazelnut, verjus dressing

**Fall Vegetable Salad 17**

roasted cauliflower, broccolis, bacon lardon, grapes, soffritto vinaigrette

**Butter Lettuce Salad 17**

crispy pancetta, avocado, spring onion, honey lemon vinaigrette

## Pasta

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**Papperdelle Cacio e Pepe 22 / 33**

radish, black pepper butter, pecorino

**House Made Potato Gnocchi 25 / 38**

mary's chicken, leeks, roasted chicken broth, pecorino

**Forest Mushroom Risotto 24**

black truffle, parmesan reggiano

**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

**Beef and Pork Bolognese 25**

spaghetti alla chitarra, english peas, parmesan

## Dinner Entrees

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**Caramelized Sea Scallops 40**

potato puree, forest mushrooms, celery root, hazelnut, black truffle vinaigrette

**Pan Seared Alaskan Halibut 39**

coconut rice, dungeness crab, shiitake mushroom, hot & sour lobster broth

**Brix Fried Chicken 32**

cheddar biscuit, seasonal vegetable, mashed potatoes, gravy

**Wood Grilled Smoked Pork Chop 33**

house smoked hill ranch pork chop, crispy panisse, apple, baby carrot, cider glaze

**Brix Burger 24**

house smoked cheddar, bacon marmalade, pickled pepper, mushroom, chipotle remoulade, parmesan fries

**Wood Grilled Flatiron 36**

braised brussels sprouts, celery root, bordelaise sauce

**Wood Grilled Prime Ribeye 54**

Cary's truffle mac-n-cheese, spinach, bordelaise vinaigrette

**Kelleher Braised Short Rib 37**

cranberry bean stew, nueske's bacon, garden chard, tomato balsamic jus

## Sides

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**Forest Mushrooms 13**

**Cary's Mac-N-Cheese 12**

**Truffle Fries 8**

**French Fries 6**

**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 Covering While Not Seated

**BRIX - HOW SWEET IT IS**

**Chef Cary Delbridge**

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

## 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

redwood empire rye, carpano antica, psychaud and angostura bitters, st. george absinth rinse, lemon twist

### 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

San Pellegrino Sparkling Water, Italy 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 'Borroo Vineyard', Napa Valley 2019 18

Viognier-Miner Family, Paso Robles 2018 13

Sauvignon Blanc-Groth, Napa Valley 2020 12

Sauvignon Blanc-Morlet 'Les Petits', Sonoma County 2019 16

Chardonnay-Goldschmidt 'Singing Tree' Russian River Valley 2018 11

Chardonnay-Iron Horse 'UnOaked', Green Valley of RRV 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

### RED WINES

Pinot Noir-Baldacci 'Elizabeth', Carneros 2018 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 2018 13

Merlot-Emmolo by Caymus, Napa Valley 2018 17

Zinfandel-Grgich Hills, Napa Valley 2016 13

Syrah-Cep 'Estate', Sonoma Coast 2018 14

Red Blend (Syrah/Cabernet)-Bell 'The Scoundrel',

Napa Valley 2018 11

Cabernet Sauvignon-Priest Ranch, Napa Valley 2019 16

Cabernet Sauvignon-Kelleher Family Vineyards

'Brix Vineyard' Oakville 2012 24

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, Amsterdam 6

Lite Beer by Miller, Milwaukee 5

Lagunitas "A Little Sumpin' Sumpin'", Ale, Petaluma 6

Offshoot Beer Co. 'Relax Hazy IPA', Placentia 7

East Brother Beer Co., Oatmeal Stout, Richmond 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