



Starters

- Tempura Green Beans 15**
spicy mustard sauce
- House Smoked Blue Crabcakes 27**
arugula, lemon, fermented hot sauce
- Ahi Tuna Poke 25**
avocado, macadamia nuts, passion fruit, coconut, crispy wontons
- Shrimp and Pork Potstickers 18**
soy mirin sauce
- Vegetable Crudit  19**
radish, carrot, cauliflower, turnips, black garlic miso dipping sauce
- Dungeness Crab Fondue 20**
braised artichoke, melted leek, peppers, gruyere and brie, garlic crostini
- Creole BBQ Shrimp 24**
Mangrove shrimp, garlic bread, scallions, creole BBQ sauce
- Avocado Toast 19**
Grilled Asiago Bread, Pimiento Cheese, Pine Nut Agro-Dolce - **add egg \$4, add bacon \$3**
- Jumbo Shrimp Cocktail 24**
lemon, fermented chili cocktail sauce
- Cheese Plate 35**
curated selection of domestic and international cheeses with seasonal accompaniments

Soup and Salad

- Soup of the Day 15**
- Cesar Salad 19**
romaine lettuce, focaccia, spanish white anchovies
- Butter Lettuce Salad 19**
herbed goat cheese, butternut squash granola, charred carrot vinaigrette
- Brutus Salad 21**
romaine, fuji apple, aged cheddar, candied pecans, avocado, herb vinaigrette
- Heirloom Tomato Salad 22**
compressed watermelon, buffalo mozzarella, basil gremolata, black garlic manchego, aged balsamic
- Crab Louie Salad 33**
blue crab lump meat, baby iceberg, local egg, cherry tomato, louie dressing
- Crispy Shrimp Cobb Salad 26**
romaine, Nueske’s bacon, house smoked cheddar, avocado, artichoke, creamy Mustard Dressing
- Brix Chicken Salad 25**
baby greens, cherry tomato, bacon, avocado, pickled pepper, herb cream

Sides

- Cary’s Mac-N-Cheese 13**
- Fermented Hot Honey Glazed Carrots 13**

Lunch Entrees

- Pan Seared Alaskan Halibut 41**
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 41**
Creekstone flatiron steak, steak house mushrooms, truffle aioli, fries
- Wood Grilled Filet Mignon 56**
truffled mac-n-cheese, grilled asparagus, whole mustard hollandaise sauce
- B.L.A.T. 28**
focaccia, maple rubbed nueske’s bacon, heirloom tomato, avocado, charred tomato aioli, fries
- Brix French Dip 31**
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
- Forest Mushroom Risotto 26**
black truffle, parmesan reggiano

Pasta

- Seafood Scampi 29**
spaghetti, rock shrimp, baby clams, ramps, white wine garlic sauce
- Red Wine Braised Lamb Sugo 29**
pappardelle, kalamata olives, baby artichokes, pecorino
- Short Rib Ravioli 29**
grilled asparagus, porcini mushroom ragu, pecorino
- Spaghetti Bolognese 27**
beef and pork, english peas, parmesan reggiano
- Gabe’s Vegetable Alfredo 26**
rigatoni, artichokes, portabella, broccolini, parmesan cream sauce
- Cacio De Pepe 25**
pappardelle, bone marrow, black pepper parmesan reggiano
- Dungeness Crab Tagliatelle 29**
crispy prosciutto, sea urchin butter

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	20
Cabernet Sauvignon - ‘Brix Vineyard’ Oakville 2013	24

Flight of Kelleher Family Vineyards ‘Brix Vineyard’, Oakville



Charred Edamame Beans 13
sesame chili

Celery Root Croquette 13
mushroom madeira cream

French Fries 9

Truffle Fries 11

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

Weekly Specials

Sunday

Prime Rib – Lunch and Dinner
\$39.00 – King Cut
\$35.00 – Queen Cut



Craft Cocktails

The Beekeeper

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

Blood Orange Margarita

tequila, solerno, 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

tequilla blanco, coconut syrup, crème de cacao, passion fruit, lime juice

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

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

*Aperol Float

Elyx Espresso Slush

Elyx vodka, Kahlua,, cold brew

Zero Proof Cocktails

Passionfruit Mojito NA 13°Bx

mint syrup, passionfruit puree, lime juice, seltzer

Water

Acqua Panna, Tuscany - 750ml Bottle

S.Pelligrino Sparkling Water, France - 750ml Bottle

Hot Tea

Two Leaves and a Bud

Pop & Others

Coca Cola 12oz

Diet Coca Cola 12oz

Coca Cola Zero 12oz

Sprite 12oz

Fentimans Ginger Ale 200ml

Fentimans Ginger Beer 200ml

Hanks Root Beer 12oz

Hanks Orange Cream Soda 12oz

Fentimans “Curiosity Cola” 9.3oz

18

Wines by the Glass

Bubbles

Domaine Carneros ‘Brut Rose’, NV

Schramsberg Blanc de Noir

White Wines & Rose Wines

Sauvignon Blanc, Groth, Napa Valley, 2023

Sauvignon Blanc, Kelleher, Napa Valley, 2022

Chardonnay, Patz & Hall, RRV, 2020

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

Rosé of Pinot, Kelleher, RRV, 2022

Rosé, St Supery, Napa, ‘23

Red Wines

Pinot Noir, Belle Glos, Dairymen, Rusina River ‘22

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

Merlot, Duckhorn, Napa Valley, ‘22

Zinfandel, Day, Sonoma, ‘22

Cabernet Sauvignon, Faust, Napa ‘22

Cabernet Sauvignon, Kelleher, Brix Vineyard’, ‘13

Reserve Selection

Merlot, Paradigm, Oakville, Napa 2021

Chateau LasCombes, Bordeaux, France, 2010

Flight of KfV ‘Brix Vineyard’, Cabernet Sauvignon Oakville (3 oz/each) of 2013, 2018, Baris vineyard 2013

On Tap (16oz)

Almanac Beer Co, “Hazy IPA” ABV: 6.5%

Almanac Beer Co, “Hugs Hefeweizen” ABV: 5.0%

East Brothers, “BO PILS” Pilsner, ABV: 5.0%

Mad Fritz, ‘Zodiac’ IPA

Bottles & Cans

Anderson Valley, “Boont Amber Ale” (12oz can)

Paulaner München, Lager, ABV: 4.9%, Germany (12oz)

Flensburger, Pilsner, ABV: 4.8% Germany (12oz)

Erdinger, “Non-alcoholic” Wheat Ale (12oz)

Nutrl Vodka Tonic ‘Watermelon’

16

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14

10

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32

33

42

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9



House Made Lemonade
Moschetti Artisan Roaster” Organic Black Iced Tea

7
5

\$30 Corkage Fee per 750ml Bottle
Limit Two Per Party