



Starters

- Tempura Green Beans 17**
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

- Steak Tartare 28**
fresh ground creek stone Beef , garlic crostini, capers, whole grain mustard, caviar
- 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
- Jumbo Shrimp Cocktail 24**
lemon, fermented chili cocktail sauce

Soup and Salad

- Soup of the Day 15**
- Baby Beet Salad 22**
feta cheese, citrus, pistachios, red watercress, blood orange cream
- Brutus Salad 21**
romaine, fuji apple, aged cheddar, candied pecans, avocado, herb vinaigrette

- Ceasar Salad 19**
romaine lettuce, focaccia, spanish white anchovies
- Butter Lettuce Salad 19**
herbed goat cheese, butternut squash granola, charred carrot vinaigrette

Pasta

- Seafood Scampi 31**
spaghetti, rock shrimp, baby clams, ramps, white wine garlic sauce
- Spaghetti Bolognese 29**
beef and pork, english peas, parmesan reggiano
- Short Rib Ravioli 31**
grilled asparagus, porcini mushroom ragu, pecorino

- Red Wine Braised Lamb Sugo32**
pappardelle, kalamata olives, baby artichokes, pecorino
- Gabe’s Vegetable Alfredo 28**
rigatoni, artichokes, portabella, broccolini, parmesan cream sauce
- Dungeness Crab Tagliatelle 32**
crispy prosciutto, sea urchin butter

Dinner Entrees

- Caramelized Sea Scallops 44**
potato puree, forest mushrooms, celery root, hazelnuts, black truffle vinaigrette
- Pan Seared Alaskan Halibut 47**
coconut rice, dungeness crab, shiitake mushroom, hot & sour lobster broth
- Sauteed Petrale Sole 34**
wild rice, spinach, lemon herb beurre blanc
- Brix Fried Chicken 37**
cheddar biscuit, seasonal vegetable, mashed potatoes, gravy
- Forest Mushroom Risotto 26**
black truffle, parmesan Reggiano

- Arnold Palmer’s Meatloaf 33**
Nueske’s bacon, garlic mashed potatoes, green beans, mushroom gravy
From our Sister Restaurant Arnold Palmer’s in La Quinta
- Steak Frites 41**
Creekstone flatiron steak, steak house mushrooms, truffle aioli, fries
- Kelleher Braised Short Rib 43**
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

Charred Edamame Beans 13

sesame chili

Celery Root Croquette 13

mushroom madeira cream

Brix Fries 9

Truffle Fries 11

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

Craft Cocktails

18

Little Chai Nogg

remy VSOP, almond & cashew milk, Tazo chai tea, salted caramel whip

Blood Orange Margarita

gran centenario tequila, solerno, blood orange liquor, lime juice, togarashi salt

I Dream of Orange

gray whale gin, italicus, egg whites, orange blossom water

Mule from the Gardens

vodka, strawberry, fever tree ginger beer

The Hogwash

whistle pig maple bacon fat-washed old fashion

Paper Plane

tin cup bourbon, amaro nonino quintessentia, aperol, lemon

Redrum

cherry infused rum, heering cherry liqueur, pomegranate, egg whites, lime,

Side Peace (Hennessy Side Car)

hennessy, tripplesec, lemon juice

Zero Proof Cocktails

Passionfruit Mojito NA 13°Bx

mint syrup, passionfruit puree, lime juice, seltzer

Cran-Pom Down

housemade spiced cranberry, pomegranate, soda

Passion in my Glass

passionfruit, lime, housemade vanilla syrup, soda

Water

Acqua Panna, Tuscany - 750ml Bottle

S.Pelligrino Sparkling Water, France - 750ml Bottle

Hot Tea

Two Leaves and a Bud

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

Pinot Noir – Kelleher Family Vineyards Sonoma Coast, - 20

Cabernet Sauvignon - ‘Brix Vineyard’ Oakville 2013 26

Wines by the Glass

Bubbles

Domaine Carneros ‘Brut Rose’, NV 21

Schramsberg Blanc de Noir 22

White Wines & Rose Wines

Sauvignon Blanc, Groth, Napa Valley, 2023 16

Sauvignon Blanc, Kelleher, Napa Valley, 2022 22

Chardonnay, ZD, 2023 18

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

Rosé of Pinot, Kelleher, RRV, 2022 20

Rosé, St Supery, Napa, ‘23 18

Red Wines

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

Pinot Noir, MacRostie, Sonoma Coast ‘22 21

Merlot, KoKomo, Sonoma 18

Cabernet Sauvignon, Knights Bridge, ‘19 25

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

Cabernet Sauvignon, Buehler, Napa Valley ‘21 20

Reserve Selection

Merlot, Paradigm, Oakville, Napa 2021 32

Flight of KFV ‘Brix Vineyard’, Cabernet Sauvignon Oakville (3 oz/each) of 2013, 2018, Baris vineyard 2013 42

On Tap (16oz)

Old Caz, Chismoza, Mexican Lager 10

Almanac Beer Co, “Hugs Hefeweizen” ABV: 5.0% 9

Berryessa Brewing Co, Separation Anxiety, IPA, ABV: 6.0% 9

Mad Fritz, ‘Zodiac’ IPA 10

Bottles & Cans

East Brothers, Oatmeal Stout ABV:5.4% 16oz can 5



Pop & Others

		Old Caz, Chismoza Mexican Lager 16oz can	10
Coca Cola 12oz	4	Berryessa Brewing Co, Separation Anxiety, ABV: 6.0% 16oz can	9
Diet Coca Cola 12oz	4	Erdinger, “Non-alcoholic” Wheat Ale (12oz)	6
Coca Cola Zero 12oz	4		
Sprite 12oz	4		
Fentimans Ginger Ale 200ml	6		
Fentimans Ginger Beer 200ml	6		
Hanks Root Beer 12oz	6		
Hanks Orange Cream Soda 12oz	6		
Fentimans “Curiosity Cola” 9.3oz	6		
House Made Lemonade	7		
Moschetti Artisan Roaster” Organic Black Iced Tea	5		

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