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| **Starters**Tempura Green Beans 15spicy 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 18soy mirin sauce**Vegetable Crudité 19**radish, carrot, cauliflower, turnips, black garlic miso dipping sauceDungeness Crab Fondue 20 braised artichoke, melted leek, peppers, gruyere and brie, garlic crostiniCreole BBQ Shrimp 24Mangrove shrimp, garlic bread, scallions, creole BBQ sauce **Peaches and Burrata 23**hobb’s prosciutto, pickled serpent cucumber, thyme crackers, marshalls honey **Cheese Plate 35**curated selection of domestic and international cheeses with seasonal accompaniments**Soup and Salad****Soup of the Day 15****Butter Lettuce Salad 21**local stone fruit, walnuts, bacon lardon, caramelized onion cherry vinaigrette**Lacinato Kale Salad 20**blueberries, quinoa, candied pecan, feta, honey lemon 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**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****Charred Edamame Beans 13**sesame chili**Mexican Street Corn 12** **French Fries 7****Truffle Fries 10****Weekly Specials****Sunday**Prime Rib – Lunch and Dinner$39.00 – King Cut$35.00 – Queen Cut |  |  | **Lunch Entrees****Crispy Kohlrabi Fritters 33**red cabbage puree, baby carrots, radish, Tokyo turnips, leek oil**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, sweet corn, hazelnuts, black truffle vinaigrette**Wood Grilled Flatiron Steak 41**potato rosti, chard, sweet corn, mushrooms, bordelaise**Wood Grilled Filet Mignon 56**truffled mac-n-cheese, grilled asparagus, whole mustard hollandaise sauceB.L.A.T. 28focaccia, **m**aple 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**Pasta****Lobster Fusilloni 42**grilled corn, maine lobster bologneseForest Mushroom Risotto 26black truffle, parmesan reggiano**Duck Parmesan 29**spaghetti alla chitarra, buffalo mozzarella, basil, marinara Short Rib Ravioli 29grilled asparagus, porcini mushroom ragu, pecorino**Kelleher Family Vineyards by the Glass**Chardonnay - ‘Three Sisters’ Russian River 2021 22Sauvignon Blanc – Napa 2022 22Rose - Kelleher Family Vineyards ‘Rose of Pinot Noir’, RRV 2022 18Cabernet Sauvignon - ‘Brix Vineyard’ Oakville 2013 26Flight of Kelleher Family Vineyards ‘Brix Vineyard’, OakvilleCabernet Sauvignon, 3 oz glass of 2013, 2018, Baris Vineyard 2013 42**\*Consuming raw or undercooked meats, poultry, seafood, shellfish****or eggs may increase your risk of foodborne illness** |

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| **Craft Cocktails** | 18 |
| **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  | 16 |
| Aperol Float  | 4 |
| **Prickly Pear Margarita** Tequila Blanco, Tripple Sec, Prickly Pear, Lime | 18 |
| **Zero Proof Cocktails** | 10 |
| **Passionfruit Mojito NA** 13°Bxmint syrup, passionfruit puree, lime juice, seltzer |  |
| **Water** | 8 |
| Evian Water, France - 750ml Bottle |  |
| Evian Sparkling Water, France - 750ml Bottle |  |
| **Hot Tea**Two Leaves and a Bud | 7 |
| **Pop & Others** |  |
| Coca Cola 12oz | 4 |
| Diet Coca Cola 12oz | 4 |
| 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 Rose Lemonade 9.3oz | 6 |
| Fentimans Pink Ginger Beer 9.3oz | 6 |
| Fentimans “Curiosity Cola” 9.3oz | 6 |
| House Made Lemonade | 7 |
| Moschetti Artisan Roaster” Organic Black Tea | 5 |

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| **Wines by the Glass** |  |
| **Bubbles**  |  |
| Domaine Carneros ‘Brut Rose’, NV | 21 |
| Schramsberg Blanc de Noir | 22 |
| Mumm Brut Prestige | 16 |
| Piper Hiedsieck 1785 | 22 |
| **White Wines & Rose Wines**  |  |
| Sauvignon Blanc, Groth, Napa Valley, 2023 | 16 |
| Sauvignon Blanc, **Kelleher**, Napa Valley, 2022 | 22 |
| Chardonnay, Stags’ Leap “Karia”, NV, CA 2021 | 20 |
| Chardonnay, **Kelleher,** “Three Sister’s” RRV, CA 2021 | 22 |
| Rosé of Pinot, **Kelleher**, RRV, 2022 | 18 |
| Rosé, St Supery,Napa, ‘23  | 18 |
| **Red Wines**  |  |
| Pinot Noir, Etude, West Sonoma Coast, California | 19 |
| Pinot Noir, Kelleher ‘Ten Grand’ SC, California 2021 | 20 |
| Grenache, Larkin, Napa Valley, 2021 | 22 |
| Merlot, Emmolo, Napa Valley, ‘22 | 18 |
| Shiraz, Penfolds, Bin 28, Barossa Valley, Australia, 2020 | 18 |
| Cabernet Sauvignon, Clos Du Val, Napa 22 | 22 |
| Cabernet Sauvignon, Kelleher,‘Brix Vineyard’, Oakville 13 | 26 |
| **Reserve Selection** |  |
| Syrah, Alain Graillot, Crozes Hermitage, Rhône, 21’ | 22 |
| Merlot, Paradigm, Oakville, Napa 2021 | 32 |
| Chateau LasCombes, Bordeaux, France, 2010 | 33 |
| Flight of KFV ‘Brix Vineyard’, Cabernet Sauvignon Oakville (3 oz/each) of 2013, 2018, Baris vineyard 2013 | 42 |
| **On Tap (16oz)** |  |
| Almanac Beer Co, “Hazy IPA” ABV: 6.5% | 10 |
| Almanac Beer Co, “Hugs Hefeweizen” ABV: 5.0% | 9 |
| Mad Fritz, ‘Zodiac’ IPA | 10 |

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| East Brothers, “BO PILS” Pilsner, ABV: 5.0% | 9 |

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| **Bottles & Cans**  |  |
| Anderson Valley, “Boont Amber Ale” (12oz can) | 7 |
| Paulaner München, Lager, ABV: 4.9%, Germany (12oz) | 9 |
| Flensburger, Pilsner, ABV: 4.8% Germany (12oz)  | 9 |
| Erdinger, “Non-alcoholic” Wheat Ale (12oz) | 6 |
| **Nutrl Vodka Tonic ‘Watermelon’**  | 9 |

$30 Corkage Fee per 750ml BottleLimit Two Per Party |