

Wine Flights

A WINE "FLIGHT" IS A GROUPING OF WINES THAT HAVE SOMETHING IN COMMON: THE VARIETAL, THE WINERY, THE REGION, THE VINTAGE, OR THE TYPE OF WINE OR BLEND. EVERY WINE ON OUR FLIGHT LIST IS ALSO AVAILABLE BY THE GLASS OR THE BOTTLE.

GLORIA FERRER SPARKLINGS \$18

- "VA DE VI" ULTRA CUVEE (\$10/GLS)
(SONOMA COUNTY)
- 2005 BLANC DE BLANCS (\$10/GLS)
(CARNEROS)
- BLANC DE NOIRS (\$10/GLS)
(CARNEROS)

PINOT GRIGIOS/PINOT GRIS \$16

- 2008 ACROBAT PINOT GRIS (\$9/GLS)
(OREGON)
- 2008 BARONE FINI PINOT GRIGIO (\$8/GLS)
(VALDADIGE)
- 2006 PLOZNER PINOT GRIGIO (\$8/GLS)
(ITALY)

REFRESHING RIESLINGS \$16

- 2009 HEINZ EIFEL "SHINE" (\$8/GLS)
(GERMANY)
- 2008 SELBACH-OSTER "FISH" KABINETT (\$10/GLS)
(MOSEL, GERMANY)
- 2008 COLUMBIA WINERY "CELLARMASTER'S" (\$8/GLS)
(COLUMBIA VALLEY)

SWEET MOSCATOS \$17

- 2009 PASORINO MOSCATO (\$8/GLS)
(PASO ROBLES)
- 2009 BENI DI BATASIOLO MOSCATO (\$9/GLS)
(ASTI)
- 2009 UMBERTO FIORI MOSCATO D'ASTI (\$8/GLS)
(ASTI)

CHARDONNAYS \$18

- 2008 BENZIGER "SANGIACAMO VYD" (\$10/GLS)
(CARNEROS)
- 2009 TAMARACK CELLARS (\$9/GLS)
(COLUMBIA VALLEY)
- 2008 ARTESA (\$10/GLS)
(LOS CARNEROS)

RED BLENDS \$18

- 2008 CLINE "CASHMERE" (\$10/GLS)
(CALIFORNIA)
- 2008 JAM RED (\$10/GLS)
(CALIFORNIA)
- 2007 CHATEAU PIERRAIL BORDEAUX SUPERIEUR (\$12/GLS)
(BORDEAUX)

PINOT NOIRS \$20

- 2008 TORTOISE CREEK "LES OLIVIER" (\$9/GLS)
(FRANCE)
- 2008 PALI "RIVIERA" (\$10/GLS)
(SONOMA COAST)
- 2006 MCKENZIE-MUELLER (\$12/GLS)
(LOS CARNEROS)

CABERNET SAUVIGNONS \$20

- 2005 WINDSOR SONOMA (\$10/GLS)
(ALEXANDER VALLEY)
- 2007 CHARLES KRUG (\$10/GLS)
(NAPA VALLEY)
- 2003 TRESPASS (\$16/GLS)
(NAPA VALLEY)

MALBECS \$18

- 2009 DOÑA PAULA "LOS CARDOS" (\$8/GLS)
(MENDOZA, ARGENTINA)
- 2008 AYMARA (\$8/GLS)
(MENDOZA, ARGENTINA)
- 2008 DURIGUTTI (\$10/GLS)
(MENDOZA, ARGENTINA)

FERRARI-CARANO FLIGHT \$18

- 2008 SIENA (\$10/GLS)
(SONOMA COUNTY)
- 2007 MERLOT (\$10/GLS)
(SONOMA COUNTY)
- 2006 TRÉSOR (\$13/GLS)
(SONOMA COUNTY)

PORT TASTING \$25

- FONSECA BIN 27 (\$10/GLS)
- 2003 DOW'S LATE BOTTLED VINTAGE (\$12/GLS)
- TAYLOR FLADGATE 20-YEAR TAWNY (\$22/GLS)

20% GRATUITY ADDED TO GROUPS OF 6 OR MORE

CONSUMING RAW OR UNDERCOOKED MEATS OR SEAFOOD MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

THE CHEF DOES NOT GUARANTEE MEDIUM-WELL OR WELL-DONE PREPARATIONS ON BEEF ITEMS AS IT WILL COMPROMISE THE INTEGRITY OF THE DISH.

Additional Whites by the Glass

N.V. MOËT WHITE STAR (SPLIT)	SPARKLING	\$15.
N.V. MOËT NECTAR IMPERIAL (SPLIT)	SPARKLING	\$15.
J CUVÉE 20	SPARKLING (GRANNY SMITH APPLE & TROPICAL)	\$12.
N.V. BORGIO MAGREDO	PROSECCO (NICE MINERALITY, GREEN APPLE)	\$9.
2006 PRIEURÉ DE MONTÉZARGUES	ROSÉ (DRY W/ HINT OF STRAWBERRY CREME)	\$8.
2007 BLACK BART	MARSANNE (WHITE PEACH, SPICE & MINERALITY)	\$13.
2007 DENNER VIOGNIER	WHITE BLEND (ORANGE BLOSSOM W/ HINTS OF PINEAPPLE)	\$13.
2009 THE CROSSINGS	SAUVIGNON BLANC (CITRUS W/ A SPICY FINISH)	\$9.
2009 FOUR VINES "NAKED"	CHARDONNAY (UNOAKED)	\$8.
2008 ROMBAUER	CHARDONNAY (BUTTERY AND OAKY)	\$16.

Additional Reds by the Glass

2007 ACACIA	PINOT NOIR (CHERRY & SPICE)	\$10.
2006 GRAVES "THE TRIM STINGER"	GRENACHE/SYRAH (DARK BERRY, LAVENDER & SPICE)	\$14.
2007 FLORA SPRINGS	MERLOT (RED CHERRY & HINT OF COCOA)	\$10.
2008 ORIN SWIFT "THE PRISONER"	ZINFANDEL BLEND (BLACKBERRY & ROUNDED)	\$16.
2007 DOMAINE DE L'AMEILLAUD "CAIRANNE"	RHONE BLEND (BOYSENBERRY, SMOOTH & VELVETY)	\$11.
2003 DIAMANT NAPA VALLEY RED BLEND	CABERNET BLEND (DARK FRUIT W/ SMOOTH LONG FINISH)	\$12.
2007 FOUR VINES "OLD VINE CUVÉE"	ZINFANDEL (SPICED VANILLA & PEPPERY)	\$8.
2008 BAROSSA JACK	SHIRAZ (MOCHA, BLACKBERRY, CASSIS)	\$12.
2007 JADE MOUNTAIN	CABERNET SAUVIGNON (EASY DRINKING, EVERY DAY CAB)	\$9.
2006 VIADER "DARE"	CABERNET SAUVIGNON (COMPLEX NAPA CABERNET)	\$16.
2006 GROTH	CABERNET SAUVIGNON	\$18.

Not Looking for Wine?

DRAFT BEER

ST. ARNOLD FANCY LAWNMOWER \$4.
WIDMER HEFEWEIZEN \$4.
ST. ARNOLD OKTOBERFEST \$4.

BOTTLED BEER

WITCHES' BREW (750ML) \$17.
CHIMAY GRANDE RESERVE (750ML)
\$22.

SOFT DRINKS \$1.50/EA

DIET COKE • COKE • SPRITE

REPUBLIC OF TEA \$4/BTL

AGAVE SWEET BLACK TEA • DARJEELING
RASPBERRY QUINCE • GINGER PEACH DECAF

BOTTLED WATER

VOSS - STILL (375ML) \$3/BTL
VOSS - STILL (800ML) \$7/BTL
PERRIER (375ML) \$3/BTL
PELLEGRINO (750ML) \$5/BTL

COFFEE \$1.50

ESPRESSO \$3.
DOUBLE ESPRESSO \$4.25
CAPPUCCINO \$3.50

*Ask to see our Dessert Menu for
our selection of Ports and Dessert Wines by the Glass*

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CHEESE PLATE

SERVED WITH AN OLIVE TAPENADE, FRUIT PURÉE, CASTELVETRANO OLIVES (MAY CONTAIN PITS) AND CANDIED PECANS

CHOOSE ANY THREE.....\$14 CHOOSE ANY FIVE.....\$18

BABY BELLETOILLE BRIE • BUTTERKÄSE • ROARING 40S BLUE • GRAFTON CHEDDAR • HUMBOLDT FOG GOAT
DOLCE GORGONZOLA • VON MÜHLENEN GRUYÈRE • DRUNKEN GOAT • MANCHEGO • CAMBOZOLA • PARMIGIANO-REGGIANO

CHARCUTERIE PLATE W/COUNTRY PATÈ, CULATELLO, ROSETTE DE LYON SALAMI & BRESOALA. SERVED W/ A HOUSE MADE APPLE-PEAR CHUTNEY, DIJON MUSTARD & CORNICHONS	\$15.
HUMMUS, OLIVE TAPENADE, & MUHAMMARA SERVED W/ FLATBREAD	\$8.
CASTELVETRANO OLIVES (MAY CONTAIN PITS)	\$5.
FLATBREAD W/MARINATED POBLANO, ONION & RED PEPPER, GOAT CHEESE, TOPPED W/ ARUGULA SALAD (ADD CHICKEN FOR \$3, ADD SHRIMP FOR \$5)	\$12.
SHRIMP NACHOS, FLOUR TORTILLA STRIPS W/ CHORIZO SAUCE, QUESO COTIJA, BLACK BEANS	\$15.
HAND-CUT FRIES W/ GARLIC AIOLI	\$6.
HAND-CUT FRIES W/ TRUFFLE OIL & PARMESAN	\$8.
MAC & CHEESE W/ ORECCHIETTE PASTA, PANCETTA, PEAS & PARMESAN CRISP	\$9.
BEEF SLIDERS TWO PETITE BURGERS, ONE TOPPED W/ DANISH BLUE & CARAMELIZED ONION, ONE W/ GRAFTON CHEDDAR & CRISP PROSCIUTTO BACON	\$10.
CHICKEN SLIDERS W/ BUTTERKÄSE CHEESE, PANCETTA, ARUGULA & BALSAMIC VINAIGRETTE	\$10.
HOUSE SALAD OF SUMMER GREENS, TOMATO & SHERRY VINAIGRETTE	\$7.
GRILLED GRUYERE, BACON, TOMATO & ROMAINE SANDWICH W/ HAND-CUT FRIES	\$11.
CAPRESE SALAD OF TOMATOES, MOZZARELLA COMPANY MOZZARELLA CHEESE, & BASIL	\$9.
CAESAR SALAD W/ APPLE WOOD SMOKED BACON & ONE EGG SUNNY SIDE UP	\$9.
SALAD W/ SHAVED REGGIANO, MUSHROOM, ASPARAGUS, SUMMER PEAS, FENNEL, ARUGULA & HERB GOAT CHEESE CROUTON	\$9.

SMALL & LARGE PLATES

BRIX CHICKEN SALAD W/ FRESH CUT ROMAINE, CUMIN VINAIGRETTE WITH CHICKEN, TOMATOES, RED ONIONS, APPLES, HOMINY, ROASTED POBLANOS, TORTILLA STRIPS & TOASTED PEPITAS	SM \$8. LG \$15.
ASIAN CHICKEN SALAD W/ NAPA CABBAGE, CHICKEN, GREENS, WONTONS, PEANUTS & CHINESE MUSTARD VINAIGRETTE	SM \$8. LG \$15.
ORECCHIETTE PASTA, CHIPOTLE PESTO, GREENS & SHRIMP TOPPED W/ COTIJA CHEESE	\$18.
STEELHEAD SALMON SERVED OVER SHRIMP RISOTTO TOPPED W/ LEMON OIL & HERB SALAD	\$25.
FILET OF 100% ANGUS BEEF, JEANNE POTATOES, WILTED GREENS, & RED WINE-SHALLOT REDUCTION	7-OZ \$33. 10-OZ \$43.
BRIX BURGER 8-OZ BURGER, COOKED MEDIUM RARE & TOPPED W/ PANCETTA, CARAMELIZED ONION & CAMBOZOLA SERVED ON A PRETZEL BUN W/ HAND-CUT TRUFFLE FRIES	\$16.
10 OZ FLATIRON STEAK, HAND-CUT FRIES W/ GARLIC PARSLEY AIOLI	\$19.

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