

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.

SERIOUS SPARKLINGS \$20

- SIMONNET-FEBVRE ROSÉ BRUT (\$10/GLS)
(BURGUNDY)
- ZIN VALLE "RISING STAR" BRUT (\$9/GLS)
(TEXAS)
- 2006 SCHRAMSBERG BLANC DE BLANCS (\$12/GLS)
(CALIFORNIA)

CHARDONNAYS \$18

- 2008 B. CARLO (\$8/GLS)
(ARGENTINA)
- 2007 CARPE DIEM (\$11/GLS)
(EDNA VALLEY)
- 2007 MERRYVALE "STARMONT" (\$10/GLS)
(NAPA VALLEY)

REFRESHING RIESLINGS \$18

- 2007 SELBACH-OSTER RIESLING (\$9/GLS)
(GERMANY)
- 2007 SCHLOSS VOLLRADS (\$8/GLS)
(GERMANY)
- 2007 COLUMBIA WINERY "CELLARMASTER'S" (\$8/GLS)
(COLUMBIA VALLEY)

PINOT GRIGIOS/PINOT GRIS \$16

- 2007 LAIRD "COLD CREEK RANCH" PINOT GRIGIO (\$10/GLS)
(CARNEROS)
- 2008 ACROBAT PINOT GRIS (\$9/GLS)
(OREGON)
- 2008 CABERT PINOT GRIGIO (\$8/GLS)
(FRIULI)

SWEET MOSCATOS \$16

- 2008 ST SUPERY MOSCATO (\$9/GLS)
(NAPA VALLEY)
- 2009 TWO HANDS "BRILLIANT DISGUISE" MOSCATO (\$10/GLS)
(AUSTRALIA)
- 2008 UMBERTO FIORI MOSCATO D'ASTI (\$8/GLS)
(ASTI)

INNISKILLIN ICE WINE TASTING \$28

- 2007 RIESLING (\$21/GLS)
- 2006 VIDAL GOLD (\$18/GLS)
- 2006 CABERNET FRANC (\$20/GLS)

PINOT NOIRS \$20

- 2008 PATCH BLOCK (\$8/GLS)
(FRANCE)
- 2007 NEXT (\$12/GLS)
(OREGON)
- 2006 ROW ELEVEN (\$10/GLS)
(SANTA MARIA VALLEY)

SPANISH REDS \$18

- 2005 CAPAFONS-OSSO "SIRSELL" (\$10/GLS)
(PRIORAT)
- 2004 VIÑA MAYOR CRIANZA (\$9/GLS)
(RIBERA DEL DUERO)
- 2005 PAGO FLORENTINO TEMPRANILLO (\$10/GLS)
(SPAIN)

QUE SYRAH SYRAH \$20

- 2005 MILBRANDT "LEGACY" SYRAH (\$12/GLS)
(WASHINGTON)
- 2008 RAZOR'S EDGE (\$9/GLS)
(MCLAREN VALE)
- 2008 TWO HANDS "ANGEL'S SHARE" (\$14/GLS)
(MCLAREN VALE)

CABERNET SAUVIGNONS \$20

- 2007 GIRASOLE VINEYARDS (\$8/GLS)
(MENDOCINO)
- 2007 FOREFRONT (\$10/GLS)
(CALIFORNIA)
- 2006 ROTH (\$17/GLS)
(ALEXANDER VALLEY)

PEJU REDS \$26

- 2005 CABERNET SAUVIGNON (\$15/GLS)
(NAPA VALLEY)
- 2006 MERLOT (\$13/GLS)
(NAPA VALLEY)
- 2006 CABERNET FRANC (\$19/GLS)
(NAPA VALLEY)

PORT TASTING \$25

- 2007 JUSTIN "OBTUSE" (\$9/GLS)
- 2003 DOW'S LATE BOTTLED VINTAGE (\$12/GLS)
- GRAHAM'S 20-YEAR TAWNY (\$24/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.
N.V. NICOLAS FEUILLATTE ROSÉ (SPLIT)	SPARKLING ROSÉ	\$15.
2008 FIREHOSE	GEWÜRTZTRAMINER (HONEYSUCKLE)	\$8.
2007 KENNETH VOLK	VIIGNIER (CRISP, FLORAL)	\$10.
2007 WHITE OAK	SAUVIGNON BLANC	\$8.
2007 LAIL "BLUEPRINT"	SAUVIGNON BLANC (LEMON & CRISP)	\$14.
2008 FOUR VINES "NAKED"	CHARDONNAY (UNOAKED)	\$8.
2007 ROMBAUER	CHARDONNAY (BUTTERY AND OAKY)	\$16.

Additional Reds by the Glass

2007 HOLDREDGE	PINOT NOIR (DARK CANDIED CHERRY, LIGHT TANNINS)	\$14.
2008 VELVET DEVIL	MERLOT (RED CHERRY & HINT OF COCOA)	\$9.
2007 DURIGUTTI	MALBEC (BLACK CHERRY, COCOA POWDER)	\$9.
2008 ORIN SWIFT "THE PRISONER"	ZINFANDEL BLEND (BLACKBERRY & ROUNDED)	\$16.
2005 FRANCISCAN "MAGNIFICAT"	RED BLEND (BLACKBERRY, SPICY & VELVETY)	\$16.
2003 DIAMANT NAPA VALLEY RED BLEND	BORDEAUX BLEND (DARK FRUIT W/ SMOOTH LONG FINISH)	\$16.
2006 PEACHY CANYON "INCREDIBLE RED"	ZINFANDEL (VANILLA & JAMMY)	\$8.
2006 MACAULEY	ZINFANDEL (SPICED VANILLA)	\$13.
2006 SILVER PALM	CABERNET SAUVIGNON (EASY DRINKING, EVERY DAY CAB)	\$9.
2004 MATCH "BUTTERDRAGON HILL"	CABERNET SAUVIGNON (FULL BODIED, DARK PLUM)	\$16.
2006 CJ	CABERNET SAUVIGNON (COMPLEX NAPA CAB)	\$18.

Not Looking for Wine?

DRAFT BEER \$4/GLS

ST. ARNOLD FANCY LAWNMOWER
ST ARNOLD SPRING BOCK ALE
KONA "PIPELINE" PORTER

BOTTLED BEER

WITCHES' BREW (750ML) \$17.
ST. ARNOLD'S DIVINE #9 \$8.

SOFT DRINKS \$1.50/EA

DIET COKE • COKE • SPRITE
REPUBLIC OF TEA \$4/EA
DARJEELING • RASPBERRY QUINCE
ESPRESSO \$3.

DOUBLE ESPRESSO \$4.25
CAPPUCCINO \$3.50

BOTTLED WATER

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

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

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IN THE BEGINNING...

TRUFFLE MAC & CHEESE	\$9.
CASTELVETRANO & NIÇOISE OLIVES (MAY CONTAIN PITS)	\$5.
HUMMUS, OLIVE TAPENADE, & MUHAMMARA SERVED W/ A FRENCH BAGUETTE	\$8.
SALAD OF PEAR, RADISH, BABY ARUGULA, DOLCE GORGONZOLA, SPICED WALNUTS & AGED SHERRY VINAIGRETTE	\$8.
GULF SHRIMP NACHOS, FLOUR TORTILLA STRIPS W/ CHORIZO SAUCE, QUESO COTIJA, BLACK BEANS	\$14.
CHARCUTERIE PLATE W/COUNTRY PATÈ, CULATELLO, ROSETTE DE LYON SALAMI & PARMA PROSCIUTTO. SERVED W/ A HOUSE MADE APPLE-PEAR CHUTNEY, DIJON MUSTARD & CORNICHONS	\$15.
FLATBREAD W/MARINATED POBLANO, ONION & RED PEPPER, GOAT CHEESE, TOPPED W/ ARUGULA SALAD (ADD CHICKEN FOR \$3, ADD SHRIMP FOR \$5)	\$12.
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.

SOMEWHERE IN THE MIDDLE...

(AVAILABLE AFTER 5:00PM)

CHOPPED CHICKEN SALAD W/ FRESH CUT ROMAINE, CUMIN VINAIGRETTE WITH CHICKEN, TOMATOES, RED ONIONS, APPLES, HOMINY, ROASTED POBLANOS, TORTILLA STRIPS & TOASTED PEPITAS	\$13.
PAN-SEARED STEELHEAD SALMON, ARTICHOKE, TOMATO CONFIT, CRISP POTATO & PERNOD SAUCE	\$20.
14-OZ BONE-IN PORK CHOP SMOKED IN-HOUSE, SERVED W/ CANDIED CARROTS, CHERRY REDUCTION	\$23.
FILET OF 100% ANGUS BEEF TENDERLOIN, JEANNE POTATOES AND RED WINE-SHALLOT REDUCTION	7-oz \$28. 10-oz \$40.
16-OZ 100% ANGUS BEEF RIB EYE, HAND-CUT FRIES W/ GARLIC AIOLI	\$35.
BRIX BURGER 8-OZ BURGER, COOKED MEDIUM RARE AND TOPPED WITH PANCETTA, CARAMELIZED ONION AND CAMBOZOLA SERVED ON A PRETZEL BUN W/ HAND-CUT TRUFFLE FRIES	\$16.

ON THE SIDE...

HAND-CUT FRIES W/ GARLIC AIOLI \$6. • HAND-CUT TRUFFLE FRIES \$8. • JEANNE POTATOES \$5.

THE END...

WHITE & DARK TRUFFLES • CRÈME BRÛLÉE • APPLE BREAD PUDDING CHOCOLATE FONDANT W/ VIETNAMESE COFFEE ICE CREAM & PUMPKIN SEED BRITTLE	\$8.
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TODAY'S CHEESES

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 • EDEL DE CLERON

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