

BRIX AND ALE

SPARKLING WINES AND CHAMPAGNES

	6oz	BTL
Chandon, Brut, "Classic", California	16	58
Veuve- Cliquot Brut "Yellow Label", Reims		220
La Marca Prosecco, Italy	11	38
Mionetto Prosecco DOC Brute, Veneto, Italy	13	40

EASY DRINKING WHITE/ROSE WINES

Fleurs de Prairie Rose, Cotes de Provence	13	46
Placido, Pinot Grigio, Tuscany, Italy	10	32
Kim Crawford, Sauvignon Blanc, Marlborough, New Zealand	12	42
Chateau Ste. Michelle, Columbia Valley	10	30

TASTE OF "CALI" CHARDONNAY

Josh Cellar VT Chardonnay, Sonoma, County, CA	11	38
Rombauer Vineyards Carneros, Chardonnay, Napa Valley, California	26	90
Kenwood Vineyards, Chardonnay, "Six Ridges", California	15	54
Sonoma-Cutter "Russian River Ranches", Sonoma Coast	15	54

FRUIT FORWARD RED WINES

Meiomi Pinot Noir, Monterey, Santa Barbara, Sonoma	14	50
Erath Vineyards, Pinot Noir, Willamette Valley, Oregon, 2014	13	46
Austin Hope Winery, "Troublemaker", Central Coast, California	11	38
Josh Cellar VT Cabernet Sauvignon, Sonoma, County, CA	11	38

EASY DRINKING RED WINES

Alamos Malbec, Mendoza	10	30
Louis M. Martini, Cabernet Sauvignon, Sonoma County, California	12	42
H3 Merlot, Washington State, 2018	10	30
St. Francis Merlot, Sonoma County, California	13	46

BOLD RED WINES

The Hess Collection, Cabernet Sauvignon, Napa Valley, California	19	66
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BRIX AND ALE

ON THE TAP

Electric Jellyfish, IPA, **Pint house Pizza, Austin**
6.5% ABV

Long Gone Blonde, Blonde, **Whitestone Brewery, Cedar Park**
5.2% ABV

Stash IPA, Independence Brewing Company, **Houston**
4.9% ABV

Michelob Ultra, Superior Light Beer,
Anheuser-Busch
4.2% ABV

Dos XX, Mexican Lager, **Monterrey Mexico**
Heineken USA Inc.
4.2% ABV

Rotating Tap *See Server*

14 OZ- \$8
22 OZ- \$12

BOTTLES

Bud Light 5	Samuel Adams Boston Lager 6
Budwiser 5	Heineken 7
Coors Light 5	Corona Extra 7
Miller Lite 5	Corona Light 7
Michelob Ultra 5	Dos XX 7
Blue Moon 6	Modelo Especial 7
Angry Orchard 6	Stella 7

TEXAS BOTTLES

Shiner Bock 6
Thirsty Goat 7

SELTZERS

Truly Hard Seltzers 6

SPECIALTY COCKTAILS

Texas Tini
Casamigos Tequila, Ancho Reyes, Fresh Lime Juice, Olive Juice, Fresh Muddled Jalapeno
12

Makers Mule
Makers Mark, Fresh Muddled Orange, Ginger Beer
11

San Gabriel Lemonade
Kettle One Botanical Peach & Orange Blossom, Triple Sec, Fresh Lemon Juice, Simple Syrup, Lemon Lime Soda
11

Paradise Punch
Malibu Rum, Pineapple Juice, Simple Syrup, Fresh Lime
11

Summit Splash
Aviation Gin, St. Germain, Fresh Squeezed Lemon Juice, Blueberries, Strawberries, Club Soda
12

Old Fashioned
Bullet Rye, Angostura Bitters, Demerara Sugar, Splash of Soda, Orange Expression
13

BRIX AND ALE

BEGIN AND SHARE

Onion Rings 9

Beer batter, blue cheese bacon dip

Chips and Dips 9

Tortilla chips, beer queso, salsa

Fried House Picks 9

Fried Pickles, Brix ranch

Crispy Brussels 9

Crispy bacon lardons, candied jalapenos

Beefy Flatbread 15

Beef tips, roasted tomatoes, roasted garlic puree, arugula, red onions, pepper jack cheese, balsamic reduction

SALADS

Brix Chopped Salad 10

Mixed greens, tomatoes, bleu cheese crumbles, bacon bits, chopped egg

Grilled Texas Caesar 11

Grilled romaine, bacon, roasted tomatoes, chopped cheddar, croutons

Salad Add Ons:

Grilled Chicken \$5

Steak \$7

Shrimps \$10

Brix Crab Cakes 20

Two crab cakes, chipotle aioli, arugula salad tossed in remoulade

Broken BLT 15

Torn iceberg, roasted tomatoes, chopped bacon, crumbled blue cheese, grilled sourdough, honey chipotle ranch

ENTREES

Shrimp & Rigatoni 25

Sauteed shrimp, tossed with capers, spinach, mushrooms, chili flakes, rigatoni, and mounted with butter

Salmon 27

8 oz seared salmon, three bean ragu, fig balsamic jam, torn basil

Steak & Shrooms 45

Grilled strip, sautéed mushrooms, caramelized onions topped with herb butter & chimichurri

IN THE HANDS

Brix Burger 20

Tillamook cheddar, lettuce, beef steak tomatoes, shaved red onions, Brix Steak Sauce, fries

Burger Add Ons:

Roasted Portabellas \$.50

Fried Egg \$1

Avocado \$1

Thick Sliced Bacon \$2.00

Brix Chicken Sandwich 15

Grilled chicken breast, sautéed spinach, roasted tomatoes, melted provolone cheese, pretzel bun, fries

The Cured Boat 18

Hand carved prosciutto, capicola, pickled red onions, spring mix, pepperoncini, feta cheese, oil & vinegar, fries

Brix Grilled Cheese 13

Tillamook cheddar, oven-roasted tomatoes, drunken goat cheese, grilled sourdough, fries

Street Tacos (2) 20

Braised beef, grilled onions, cilantro, cotija cheese, lime wedges

Chicken Street Tacos (2) 14

Grilled chicken breast, bell peppers, onions, pico de gallo, jalapeno avocado ranch

Tacos served with a side of chips

DESSERTS

Chocolate Pecan Bread Pudding 7

Bourbon caramel, vanilla ice cream

Chocolate Flourless Cake (GF) 7

Gluten free chocolate cake with whipped cream and berries

Scoop of Ice Cream 7

Vanilla ice cream with fresh berries

Parties of 6, or more, will have an 18% service charge added to the final bill.

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SUNDAY BRUNCH

11AM- 2PM

Chicken Tenders & Waffles 17

Crispy chicken tenders, waffles, honey whipped butter, Brix Hot Sauce, bacon bits

Avocado Toasts (2) 13

Sliced Rosemary bread, avocado, arugula, cherry tomatoes, pickled red onions, sliced radishes, poached eggs

Crab Cake Benedict 19

English muffin, crab cakes, sautéed spinach, Old Bay Orange Hollandaise, arugula salad

The Twisted Oatmeal 12

Oatmeal croquets with raspberry jam, Brix's Rooftop Honey, whipped Greek yogurt

Brix Frittata 16

Egg whites, spinach, oven roasted tomatoes, goat cheese, grilled crostini's

The Georgetown Scrambler 14

Scrambled eggs topped with melted cheddar, potatoes, choice of bacon, ham steak or sausage links, flour tortillas

Brix Hangover Burger 20

Tillamook Cheddar, Brix steak sauce, roasted shallots, thick smoked bacon, fried egg

Brix Chicken Sandwich 15

Tempura battered chicken, pepper jack cheese, hot sauce, ranch, pickles



Mimosa

\$5

Bloody Mary

\$7

SMALLER PLATES

Chips and Dip 9

Tortilla chips, beer queso, salsa

Beefy Flatbread 15

Beef tips, roasted tomatoes, roasted garlic puree, arugula, red onions, pepper jack cheese, balsamic reduction

Fried Pickles 9

Pickle chips, ranch

Charcuterie & Cheese Board 17

Dry cured meats and artisan cheese selection