

DINNER

BEGIN AND SHARE

Chef's Board

Dry cured meats and artisan cheese selection 16

San Gabriel Flatbread

Fontina cheese, onion marmalade, arugula and Texas goat cheese 10

House Smoked Brisket Flatbread

BBQ sauce, Brazos Valley cheddar, pickled red onions 11

Guacamole

Hass avocado, jalapeño, cilantro, tortilla chips 8

Chips and Dips

Pimento cheese, ancho chili hummus, crisp vegetables, pita 9

The Wedges

Baby iceberg, jalapeño bacon, Maytag blue cheese, tomatoes, buttermilk dressing 10

Chicken Tortilla Soup

Corn, calabacitas, avocado, tortilla strips, crema 10

Grilled Gulf Shrimp Corn Chowder

Roasted potatoes, huitlacoche, green onions, crema 12

Seasonal Gazpacho

Traditional gazpacho, raw seasonal vegetables, Greek yogurt, micro greens, toasted crostini 9

FAVORITES

White Oak Smoked Brisket Sandwich

Chef's pickles, potato bun 14

Brix and Ale Burger

Chuck & brisket blend, Brazos white cheddar, roasted green chili 14**

Bacon Cheese Burger

Smoked Gouda, jalapeño bacon, BBQ aioli 14**

Chicken Caesar

Chopped romaine-kale blend, shaved parmesan, focaccia croutons 11

Grilled Gulf Shrimp and Field Greens

Tomatoes, mascarpone, pumpkin seeds, lime vinaigrette 13

Crab Cake Salad

Romaine hearts, roasted corn, heirloom tomatoes, green chili aioli, Texas Olive Ranch olive oil 13

Cumin Roasted Cauliflower Steak

Green lentils, shaved fennel, baby kale, grapefruit vinaigrette 13

Chicken or Skirt Steak Parrilladas

Cilantro, ancho chili and cumin marinated, sautéed poblano, Vidalia onion, sweet corn, chipotle sauce, pinto beans 16*

FROM THE GRILL

House Smoked Baby Back Ribs

Texas slaw, Chef Luis' BBQ sauce 18

Striped Bass a la Plancha

Salted pepitas, parsnip puree, roasted cauliflower, basil oil 18

Atlantic Salmon

Green lentils, shaved fennel, baby kale, grapefruit vinaigrette 24*

Crispy Skin Trout

Vegetable-potato hash, lobster sauce, charred lime 17

NY Strip Loin

Grilled asparagus, herbed butter 36*

Filet of Beef

Spinach and warm potato salad, chimichurri 30*

Steak Frites

Grilled top sirloin, hatch chili demi, steak fries with bleu cheese crumbles and bacon 26*

Pesto Chicken Gnocchi

Grilled Chicken, creamy cilantro pesto, crispy kale 15

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

** Our burgers are cooked to a temperature of medium-well unless requested otherwise*

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

A \$2.00 Split Plate Charge will be added when sharing an entrée

BRIX AND ALE

SIDES

Grilled Asparagus 5

Skillet Potatoes 4

Texas Slaw 4

Gristmill Cheddar
Grits 4