

# LUNCH

## GREAT FOR SHARING

### Guacamole

Hass avocado, jalapeño, cilantro, tortilla chips 8

### Chips and Dips

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

### San Gabriel Flatbread

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

### House Smoked Brisket Flatbread

Chef Luis' BBQ sauce, Brazos Valley cheddar, pickled red onions 11

### Chicken Flatbread

Cilantro pesto, parmesan, heirloom tomatoes 11

### Chicken Tortilla Soup

Corn, calabacitas, avocado, tortilla strips, crema 10

## SALADS & SANDWICHES

### Chicken Caesar

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

### Watermelon Tomato Salad

Fresh watermelon, heirloom tomatoes, grilled halloumi cheese, fresh mint, lime vinaigrette 10

### 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

### White Oak Smoked Brisket Sandwich

Chef's pickles, potato bun 14

### Chicken Chorizo Sandwich

Texas slaw, vine ripened tomatoes, chipotle aioli 13

## FAVORITES

### Seasonal Gazpacho

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

### Grilled Gulf Shrimp Corn Chowder

Roasted potatoes, huitlacoche, green onions, crema 12

### Brix and Ale Burger

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

### Bacon Cheese Burger

Smoked Gouda, jalapeño bacon, BBQ aioli 14\*\*

### Cumin Roasted Cauliflower Steak

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

### Steak Frites

Grilled top sirloin, chimichurri, fries, tomato salad 16\*

### Ahi Tuna Wrap

Cajun seasoned ahi tuna, Texas field greens, cucumber, Asian dressing in a wheat tortilla wrap 13

### Crispy Skin Trout

Vegetable-Potato hash, lobster sauce, charred lime 17

## SIDES

Potato Fries 3

Potato Chips 3

Texas slaw 4

Field greens 4

Pinto Beans 3

\* 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**