

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 10

Gulf Shrimp Tacos

Texas slaw, avocado crema, roasted salsa 10

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 9

Chicken Tortilla Soup

Corn, calabacitas, tortilla strips, crema 8

Gulf Seafood Stew

Striped bass, shrimp, chipotle tomato broth 9

FAVORITES

Sandwich and burgers served with fries or small salad

White Oak Smoked Brisket Sandwich

Chef's pickles, potato bun 12

Brix and Ale Burger

Chuck & brisket blend, Brazos Valley white cheddar, roasted green chili 13*

Bacon Cheeseburger

Smoked gouda, jalapeño bacon, BBQ aioli 13*

Chicken Caesar

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

Chopped Salad

Pulled chicken, vine ripened tomato, cucumber, garbanzo bean, corn, white cheddar, lime avocado vinaigrette 11

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

BBQ Baby Back Ribs

Texas slaw, BBQ sauce 18

Striped Bass a la Plancha

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

Atlantic Salmon

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

NY Strip Loin

Broccolini, herbed butter 36*

Cowboy Cut Ribeye

Skillet potatoes, chimichurri -Serves two 60*

Cumin Roasted Cauliflower Steak

Green lentils, shaved fennel, baby kale, grapefruit vinaigrette 15

SIDES

Broccolini 4 Texas Slaw 4 Skillet Potatoes 4 Summer Succotash 4 Brazos Valley Cheddar Grits 4

BRIX AND ALE

