

**BOARDS**

**Artisanal Bread Board**

local bread from Pizzicletta, with Brix accompaniments | 3

**Cheese Board**

local and imported artisan cheeses, Brix accompaniments, lavosh | 18

**Charcuterie & Antipasti Board**

a selected assortment charcuterie, Brix accompaniments, lavosh | 18

**Charcuterie & Cheese Board**

a selected assortment charcuterie and cheeses, Brix accompaniments, lavosh | 33


**SMALLS**

**Queen Creek Olives | 7**

**Pommes Frites**

aioli | 6

**Roasted Brassicas**

Gruyere fondue, pickled mustard seed,  bacon, panko gremolata | 11

**Ancho Braised Pork**


tomatillo romesco, roasted poblano pineapple relish, natural reduction, lime yogurt | 13

**Poached Lobster Claw**

avocado, cucumber, citrus ponzu, crispy parsnip | 18

**MIDS**

**Steamed Mussels**

white wine,  calabrese sausage, shallot, garlic, grilled Pizzicletta sourdough, fennel | 15

**Crispy Chicken Confit**

grilled baby corn, spring peas, cannellini bean, fresno pepper, mint, basil, spring onion, cabernet verjus vinaigrette | 19

**Portabella & Vidalia Onion Tart**

mascarpone cheese, sundried tomato jam, fennel, micro arugula | 13  
add Spanish white anchovy | 1

 Items with this logo are sourced directly from our local butcher shop

**brix.**

**SALADS AND SOUPS**

**Baby Kale**

Piave, anchovy bread crumb, garlic and lemon vinaigrette | 11

**Baby Arugula Salad**

whipped goat cheese, roasted beet, pear, dehydrated rhubarb, pistachio, green apple vinaigrette | 11

**Vegetable Salad**

grilled artichoke hearts, harissa quark, citrus supreme, sundried tomato vinaigrette | 11

**Seasonal Soup | 9**

**PASTAS AND GRAINS**


**Bolognese**

beef ragout, leek ash tagliatelle, pepperoncini, Piave | 23

**Roasted Tomato & Almond Ricotta Ravioli**

pesto, tomato vinaigrette, radish, herb salad | 25

**Cavatelli**

 calabrese sausage, roasted mushrooms, marcona almonds, kale, Piave | 23

**MAINS**

**Farm Chicken**

curried lentil, black garlic sauce, grilled broccolini, marinated chickpeas, grilled naan | 29

**Pan Roasted Duck Breast**

sunflower seed risotto, maitake mushrooms, roasted carrot-coriander butter, sage and maple reduction | 35

**Pork Porterhouse**

celery root puree, apple mostarda, blistered shishitos, roasted baby carrots | 38

**Poached Scottish Salmon**

roasted beets, confit fennel, charred fava bean puree, capers, salmon skin chicharrones | 32

**Panisse Cake**

king trumpet mushroom, grilled asparagus, roasted onion agrodolce, pickled ramp, cashew | 28

**Gold Canyon New York Strip**

bistro cut NY, herb roasted potato, asparagus, dijon au poivre sauce | 38

## **BRIX COCKTAILS**

### **The Morrison | 12**

*Hendrick's Gin, lemon, fennel, Dolin White, vanilla, rhubarb*

### **Mûre Woods | 11**

*Wodka Vodka, lemon, Creme de Mûre, rhubarb bitters, blackberry*

### **El Oso | 12**

*Sombra Mezcal, pineapple, Cointreau, lime, local honey, cayenne*

### **Perfect Manhattan | 13**

*High West Double Rye, Carpano Antica, Dolin White, Angostura bitters*

### **The Murdock | 15**

*The GlenDronach 12, blackberry, sage & dark chocolate shrub, vanilla, lemon*

### **Classic Old Fashioned | 12**

*Four Roses Bourbon, Amarena cherry, orange, barrel-aged bitters*

### **The Judge | 12**

*Johnnie Walker Black, cherry liqueur, Carpano Antica Formula, burnt orange*

### **Threat Level Midnight | 15**

*Commerce Gin, beet, date, cranberry, egg white, lemon*

### **Bijou | 13**

*Commerce Gin, Green Chartreuse, Carpano Antica Formula*

### **Bartender's Choice**

*Any of our past cocktails, or something tailor-made*

## **Culinary Happenings at Brix**

*Fine dining in a comfortable atmosphere is our goal and our passion. At Brix, we offer special occasions for celebrating life with good food ~ please join us for these festive offerings. Please call us for reservations.*

**Mother's Day Brunch 10:00 am-2:00 pm**

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### **Sustainability Commitment**

*We are committed to sustainability and conservation, creating and maintaining the conditions under which we exist with nature in productive harmony. Here are some of our regular practices.*

**Locally Farmed**, sustainable and organic foods purchased from our local partners.

**Recycling**, all of our glass and paper waste is recycled. We also purchase recycled packaging materials.

**Compost**, all of our organic waste is fed into local composting operations.

**Frying Oil**, we use 100% rice bran oil for all of our frying.

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### **Our Local Partners**

*Please enjoy select ingredients from our local friends who grow, raise and share our commitment to sustainability.*

**McClendon Select** | Peoria, Arizona

**Ridgeview Farms** | Paulden, Arizona

**Black Mesa Ranch** | Snowflake, Arizona

**Hayden Mills** | Tempe, Arizona

**Queen Creek Olive Co.** | Queen Creek, Arizona

**Roots Micro Farm** | Flagstaff, Arizona



Consuming raw or undercooked meat, poultry or fish can increase your risk of food borne illness. • An 18% gratuity will be added to parties of 8 or more. • Brix respectfully requests our guests to refrain from talking on their cell phones in the restaurant.