

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 | 11

Ancho Braised Pork

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

MIDS

Steamed Mussels

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

Crispy Chicken Confit

sweet potato gnocchi, local honey, apple leek puree | 19

Roasted Root Vegetable Tart

bosc pear, BMR goat cheese mousse, whiskey molasses | 12

SALADS AND SOUPS

Baby Kale

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

Field Greens

pickled strawberries, feta, pine nuts, ancho chile vinaigrette, radish | 11

Bok Choy

hearts of palm, daikon, candied citrus, sesame seed, Thai vinaigrette | 11

Seasonal Soup | 9

PASTAS AND GRAINS

Bolognese

beef ragout, leek ash tagliatelle, Piave | 23

Almond Ricotta Ravioli

almond ricotta, toasted pine nut, butternut squash, "beurre monte", fennel pollen, citrus | 25

Cavatelli

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

Denti del Drago

espresso infused pasta, beef ragout, calabrian chili, fuji apple, sunflower seed, Piave | 28

MAINS

Farm Chicken

curried butternut squash, 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

Tenderbelly Pork Chop

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

Poached Scottish Salmon

roasted beets, confit fennel, kohlrabi puree, capers, salmon skin chicharrones | 32

Panisse Cake

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

Gold Canyon Ribeye

bone marrow potato puree, pickled pearl onion, black garlic chimichurri, crispy yucca root | 40



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

brix.

BRIX COCKTAILS

The Morrison

Hendrick's Gin, lemon, fennel, Dolin White, vanilla, rhubarb | 12

El Oso

Sombra Mezcal, pineapple, Cointreau, lime, local honey, cayenne | 11

Mûre Woods

Wodka Vodka, lemon, Creme de Mûre, rhubarb bitters, blackberry | 11

Perfect Manhattan

High West Double Rye, Carpano Antica, Dolin White, Angostura bitters | 13

Daisy Lou

Four Roses Bourbon, egg white, vanilla, pomegranate, peach bitters | 10

The Judge

Johnnie Walker Black, cherry liqueur, Carpano Antica Formula, burnt orange | 12

Classic Old Fashioned

Four Roses Bourbon, Amarema Cherry, orange, barrel-aged bitters | 12

Sangria Spritzers

Pinot Grigio, Cruzan Rum, lime, fruit, soda | 11

Negroni

Brokers Gin, Campari, Dolin Rouge | 11

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.

Valentine's Dinner, five course prix fixe menu.

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.

Our Local Partners

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

McClendon Select | Peoria, Arizona

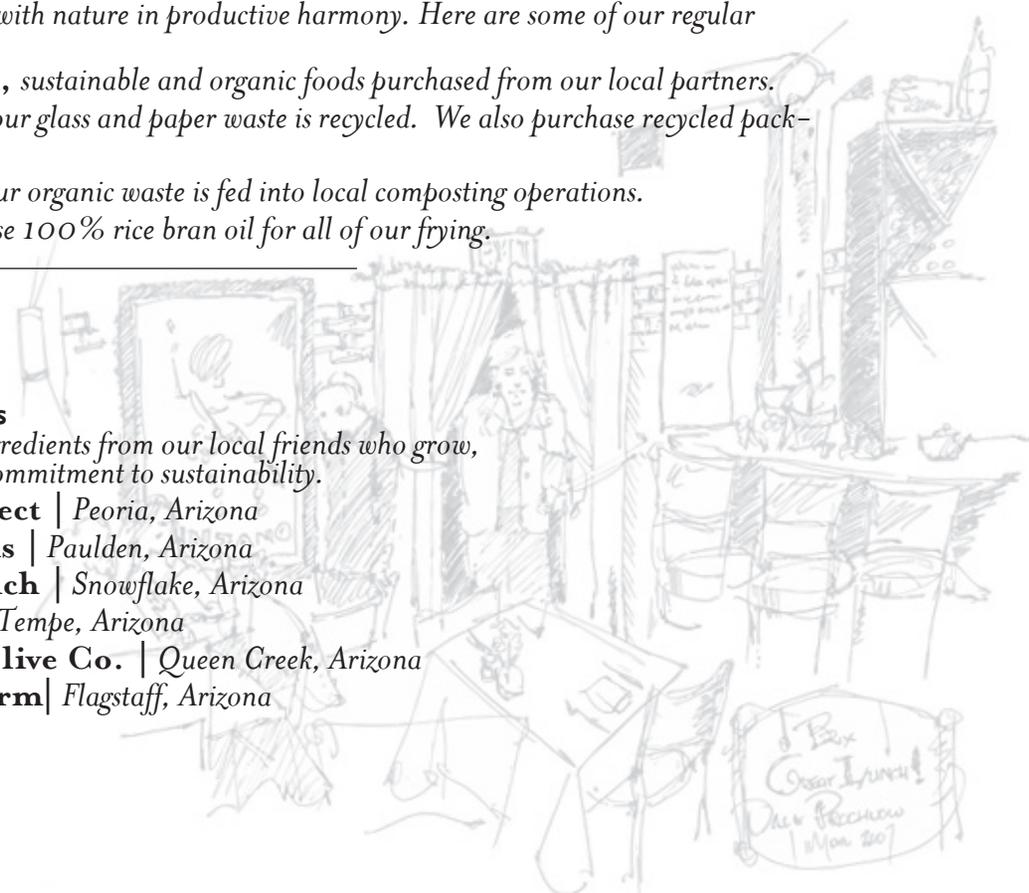
Ridgeview Farms | Paulden, Arizona

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.