

APPETIZERS

BAVARIAN PRETZELS 5

beer cheese, grain mustard

FRESH PORK RINDS 4

smoky chili rub, hot sauce

SEAFOOD CAKES 8

shrimp, cod, halibut, grouper, remoulade

CHARCUTERIE 25

chef select meats, cheeses, accoutrements



CORNED BEEF POUTINE 8

gravy, cheese curds, french fries

IRISH NACHOS 6/10

beer cheese, jalapenos, bacon, green onions, sour cream, kettle chips

SCOTCH EGG 6

pork sausage, honey dijon

BAKED BRIE 9

honey, raspberry preserves, crostini

EDAMAME 2 WAYS 8

salt & pepper, garlic chili

SOUP & SALAD

HOUSE SOUP 5/8

playalinda blonde beer cheese, bacon

SOUP DU JOUR 5/8

ask your server for our latest creation

FORAGE SALAD 7

greens, walnuts, goat cheese, raisins, watermelon radish, pickled strawberry vinaigrette

BLACKENED CHICKEN CAESAR 10

romaine, parmesan, garlic croutons

SESAME SEARED TUNA 9

bed of greens, ginger dressing

WOOD FIRE FLATBREADS

hand tossed crust, wood fired, with spots of natural char,

STEAK FAJITA 10

grilled onion, peppers, cheddar, provolone, jalapeno, tomato, sour cream

SPINACH ARTICHOKE 9

parmesan, mozzarella, pesto, sundried tomato

CHICKEN BACON RANCH 9

provolone, cheddar, tomato, scallions

TUSCAN HERB 10

hummus, sundried tomato, olive, arugula, goat cheese, red onion, chili oil

PROSCIUTTO 10

fig, provolone, arugula, prosciutto, honey balsamic drizzle

EAT

SANDWICHES & BURGERS

REUBEN 10
swiss, kraut, thousand island, kettle chips

DUCK SLIDERS 10
almond crusted, blue raspberry sauce, arugula,
havarti horseradish & chive cheese, fennel, kettle chips

THAI CHICKEN SLIDERS 10
pineapple, guacamole, provolone, salsa, kettle chips

RIB ROAST ON SOURDOUGH 12
garlic dijonnaise, grilled onions, melted swiss, fries

BRIX BURGER 13
bleu cheese, bacon jam, bbq sauce, house brisket,
pickled beets, smoky fried onions, kettle chips

PLAIN OL' CHEESY 10
lettuce, tomato, onion, kettle chips

BLACK BEAN BURGER 12
spring mix, sundried tomatoes, kettle chips

JAMES BEARD BLENDED BURGER PROJECT
SUKIYAKI DJANGO 18

bison and enoki mushroom blend, stilton bleu cheese,
arugula, cinnamon chipotle pork belly, shiitake black bean
mole, lemon vanilla brioche, cocoa blonde beer battered
enoki straws, sukiyaki mushroom ketchup, garlic truffle
parmesan fries

SIDES A' LA CARTE

VEGETABLE MEDLEY 3

SWEET POTATO FRIES, SUGARED OR PLAIN 4

FRIES OR KETTLE CHIPS 4

WHITE TRUFFLE PARMESAN FRIES 6

SIDE SALAD 5

BEVERAGES

COKE, DIET COKE, SPRITE, CHERRY COKE, ORANGE SODA, LEMONADE, CLUB SODA, GINGER ALE, SWEET TEA, UNSWEET TEA, COFFEE, DECAF COFFEE, TONIC 2.50

Some items may be served raw or undercooked. Consuming raw or undercooked meats,
poultry, seafood, or eggs may increase the risk of foodborne illness.

ENTREES

PORK BELLY 13
chipotle rub, creamed bacon brussel sprouts,
orange marmalade

SEA & GARDEN 13
fried cod, french fries, malted coleslaw

BLACK AND BLEU FILET 24
6 oz. cut, potato romanoff, grilled asparagus

LIME CILANTRO GROUPER 19
lime cilantro butter, poblano cream, corn salsa,
saffron rice

SEA SCALLOPS 19
bacon mint fava puree, asparagus, zucchini fries,
garlic rosemary clarified butter

FISH OF THE WEEK MKT
ask your server about our latest creation

DESSERT

DO'NUT TOUCH MY PUDDING 6
local tastee donuts, cream cheese icing

CHOCOLATE LAYER CAKE 7
dark chocolate cream, cocoa powder

NOT YOUR AVERAGE PEACH COBBLER 7
peach sorbet, crème brûlée, granola

HAZELNUT CREAM WAFFLE SANDWICH 6
dulce de leche ice cream, nutella, candied walnuts

FRIED APPLE 7
sea salt caramel gelato, whipped cream

ROOT BEER FLOAT 5
vanilla ice cream

EAT MORE