

LUNCH & DINNER

BEGIN AND SHARE

Charcuterie & Cheese Board

Dry cured meats and artisan cheese selection 16

Maple Bacon Bourbon Deviled Eggs

Texas bourbon maple syrup 9

Crispy Prosciutto Flatbread

Roasted grapes, smoked almonds, goat cheese, truffle honey 13

Pear & Blue Cheese Flatbread

Caramelized onion, fresh basil, Round Rock honey 13

Smoked Chicken Wings

Spicy BBQ sauce 10

IPA Steamed Mussels

IPA, house made chorizo verde, toasted baguette 15

Grilled Artichoke

House made beer mustard remoulade 10

Fried Green Tomatoes

Crab & pickled pepper salad, green Tabasco dip 14

Venison & Kobe Beef Meatball

Spicy beer BBQ sauce 13

Smoked Chicken Tortilla Soup

Avocado, grilled corn, Texas goat cheese 12

SALADS

Chop Salad

Romaine, grilled chicken, roasted corn, blue cheese, hard-boiled egg, tomatoes, Cholula ranch 12

Black & Blue salad

Blue cheese, Texas blackberries, superfood greens, lemonette 13

Knife & Fork Caesar

Shaved parmesan, crostini, poached farm egg 12

Seared Ahi Tuna

Cucumber, watermelon, avocado, mint, crispy onion 14

SANDWICHES

All sandwiches include hand cut French fries

All sandwiches can be made into a wrap

BYOB

Build your own burger, steakhouse burger cooked to desired temperature 13

(Burgers include lettuce, tomato, and pickles)

The Alternative

Black bean oatmeal burger, sliced tomato, sunflower sprouts, beer mustard remoulade 12

Bacon & Swiss Chicken Sandwich

Swiss, arugula, avocado, smoked bacon, ciabatta 12

The Classic

Traditional triple-decker turkey club, romaine, sliced tomato, bacon, Swiss cheese, toasted sourdough 13

ENTRÉES

Pan Seared Sea Scallops

Citrus carrot puree, arugula citrus salad 23

Grilled Faroe Island Salmon

Warm Mediterranean quinoa salad (tomato, cucumber, olive, lemon, green onion, mint), fresh orange honey 24

Grilled Filet of Beef

Twice baked potato soufflé, fire seared green beans, house steak sauce 36

NY Strip

Roasted marble potato, grilled asparagus, citrus herb butter 32

Oak Smoked Half Chicken

Skillet potatoes, pearl onions, mushrooms, BBQ demi 21

Blackened Texas Red Fish

Shellfish cioppino broth, fingerling potato 27

Bone in Double Pork Chop

Sweet potato dumplings, baby kale, grilled peach brandy reduction 30

Vegetarian Pasta Carbonara

Pappardelle pasta, spring peas, baby kale, parmesan, fried egg 18

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

BURGER TOPPINGS:

Cheddar 1

Swiss 1

Pepper Jack 1

Bleu Cheese 1

Avocado 2

Fried egg 2

Bacon 2

Caramelized onions 2

Grilled jalapenos 2

ENHANCE YOUR SALAD OR PASTA:

Grilled Chicken 5

Grilled Salmon 6

SIDES:

Grilled Asparagus (lemon zest, garlic parmesan) 5

Garlic Parmesan Fries 5

Sweet Potato Fries 5

Side Salad / Caesar Salad 5

* Consuming raw or undercooked meats, seafood, shellfish and eggs may increase your risk of foodborne illness