

STARTERS

BRUSCHETTA

marinated roma and sun-dried tomatoes topped with fresh housemade mozzarella served over focaccia toast and drizzled with balsamic glaze
\$8.95 620 cal

SPINACH AND ARTICHOKE DIP

creamy dip with artichokes, spinach and diced tomatoes served warm with blue corn tortilla chips
\$8.95 860 cal

HUMMUS TRIO WITH WOOD FIRED PITA CHIPS

traditional, roasted red pepper, and black bean hummus, served with toasted pita points, carrots, celery and red peppers **\$7.95** 570 cal

BRIXX STIXX

garlic parmesan bread sticks with whole grain honey mustard and marinara dips **\$6.95** 830 cal

WOOD FIRED WINGS

chicken wings marinated for 24 hours in rosemary & garlic and roasted in our wood-burning oven. no grease. no frying. served with celery & your choice of ranch or gorgonzola dressing **\$10.95**

choose from three flavors garlic rosemary 680 cal | buffalo 680 cal | sweet thai chili 840 cal

SALADS

ADD A LITTLE SOMETHING EXTRA

enhance any of our salads with wood-roasted chicken (\$4) 160 cal, sautéed shrimp (\$6) 120 cal or herb-roasted salmon (\$8) 280 cal

BRIXX SALAD

spring mix with pistachios, crumbled goat cheese & croutons tossed with housemade balsamic vinaigrette **\$6.95** 560 cal

CAESAR SALAD

hearts of romaine topped with croutons & fresh parmesan **\$6.95** 480 cal

SPINACH SALAD

roasted red peppers, feta cheese, croutons & pistachios tossed with housemade fat-free honey-chipotle vinaigrette **\$6.95** 250 cal

MEDITERRANEAN SALAD

chopped romaine hearts drizzled with housemade feta vinaigrette, roma tomatoes, kalamata olives, roasted red peppers, feta cheese & banana peppers **\$6.95** 460 cal

ARUGULA & PEAR SALAD

arugula topped with pears, candied pecans, gorgonzola and sun-dried cranberries with honey herb vinaigrette **\$7.95** 440 cal

SOUTHWESTERN CHICKEN SALAD

romaine tossed with gouda, diced tomatoes, black bean corn salsa and creamy chili pepper dressing topped with our wood-roasted blackened chicken and tortilla strips **\$10.95** 770 cal

THAI CHICKEN SALAD

romaine, chicken tossed in sweet chili sauce, roasted red peppers, pistachios, cilantro, & goat cheese drizzled with thai peanut dressing **\$10.95** 660 cal

SPINACH SALAD WITH SALMON

our signature spinach salad with wood-roasted salmon **\$14.95** 530 cal

PEAR CHICKEN SALAD

mixed greens topped with fresh fruit, candied pecans and our housemade pear chicken salad with a side of honey herb vinaigrette **\$10.95** 960 cal

DRESSINGS

balsamic vinaigrette (360 cal), caesar dressing (320 cal), honey-chipotle vinaigrette (60 cal), creamy chili pepper (140 cal), feta vinaigrette (300 cal), gorgonzola dressing (140 cal), honey herb vinaigrette (300 cal), honey mustard (150 cal), ranch dressing (160 cal), thai peanut dressing (130 cal)

WOOD FIRED PIZZAS

all pizzas are 11 inches. both our traditional & whole wheat crusts are vegan. vegan cheese is available upon request at no charge. gluten-free or cauliflower crust is available for an additional \$3. **calories listed below are per slice.** all pizzas are 6 slices.

BRIX CLASSICS

AMERICO

sliced pepperoni with mozzarella & mushrooms on our house recipe tomato sauce **\$9.95** 160 cal

BRONX BOMBER

our signature spicy italian sausage, prosciutto, mozzarella & gorgonzola on tomato sauce topped with fresh oregano **\$11.95** 257 cal

BBQ CHICKEN

wood-roasted chicken with bbq sauce, smoked gouda, mozzarella & red onion topped with fresh cilantro **\$11.95** 172 cal

4x4

four meats – sausage, pepperoni, prosciutto & bacon – & four cheeses – mozzarella, parmesan, gouda & goat cheese – on an olive oil base **\$12.95** 290 cal

HAWAIIAN

fresh pineapple, prosciutto & mozzarella on an olive oil base and topped with fresh cilantro **\$11.95** 175 cal

SWEET THAI CHICKEN

wood-roasted chicken tossed in sweet chili sauce, with goat cheese, mozzarella, roasted red peppers & pistachios drizzled with thai peanut satay sauce **\$12.95** 200 cal

ROSEMARY CHICKEN & MUSHROOM

wood-roasted chicken with mozzarella, rosemary, wild mushrooms, caramelized onions & four-cheese blend with an olive oil base **\$12.95** 183 cal

GREEK

roma tomatoes, mozzarella, kalamata olives, red onions and feta cheese on an olive oil base topped with basil & balsamic glaze **\$10.95** 163 cal

PEAR & GORGONZOLA

sliced pears, mozzarella, gorgonzola, walnuts & caramelized onions on an olive oil base **\$11.95** 195 cal

WOOD-ROASTED VEGETABLE

wild mushrooms, broccoli, onions, peppers and fresh oregano with our house recipe tomato sauce & mozzarella **\$10.95** 147 cal

MEXICAN

black bean spread base with mozzarella and cheddar, wood-roasted chicken, roma tomatoes & sliced fresh jalapeños topped with sour cream **\$10.95** 207 cal

RUSTICA

prosciutto, mozzarella, mushrooms, artichoke hearts, kalamata olives & roasted garlic on an olive oil base **\$11.95** 185 cal

BUFFALO CHICKEN

buffalo wing sauce, mozzarella, gorgonzola & roasted chicken, topped with fresh celery served with your choice of housemade gorgonzola dressing or ranch dressing **\$10.95** 192-195 cal

SPICY SHRIMP

spicy shrimp on a sriracha base with sun-dried tomatoes, roasted red peppers, mozzarella, goat cheese & fresh basil **\$13.95** 183 cal

CHICKEN FLORENTINE

our wood-roasted chicken, crumbled bacon, roma tomatoes, spinach, feta & mozzarella on an olive oil base **\$11.95** 185 cal

SAUSAGE & SPICY HONEY PIZZA

our signature spicy sausage crumbled over a four-cheese blend and our house recipe tomato sauce baked, then drizzled with sriracha-infused honey **\$11.95** 338 cal

WILD MUSHROOM

a trio of wood-roasted shiitake, portobello & button mushrooms with mozzarella on an olive oil base topped with arugula and shaved parmesan **\$11.95** 168 cal

QUATTRO FORMAGGIO

featuring our 4-cheese blend – mozzarella, parmesan, gouda and goat cheese – and sun-dried tomatoes on an olive oil base **\$9.95** 178 cal

MARGHERITA

fresh, housemade mozzarella, roma tomatoes & fresh basil on an olive oil base **\$10.95** 157 cal

VEGGIE LOVERS

SANDWICHES

CHOOSE YOUR SIDE

served with your choice of black bean and corn salad (110 cal), pasta salad (310 cal), fresh fruit (60 cal) or kettle chips (300 cal).

ROASTED CHICKEN CLUB

wood-roasted chicken with smoked bacon, roma tomato, melted provolone cheese, arugula & garlic aioli on focaccia **\$9.95** 790 cal

MEATBALL SUB

meatballs topped with pomodoro sauce, roasted peppers & onions, italian seasoning and provolone cheese – served on fresh focaccia **\$9.95** 950 cal

HOUSEMADE MOZZARELLA SANDWICH

housemade mozzarella on focaccia with roma tomatoes, red onions, fresh basil & balsamic vinaigrette **\$8.95** 900 cal | with prosciutto **\$12.95** 1020 cal

PEAR CHICKEN SALAD SANDWICH

our housemade pear chicken salad with arugula, candied pecans and honey herb vinaigrette on fresh focaccia bread spread with cranberry pecan chutney **\$10.95** 1240 cal

TUSCAN SANDWICH

prosciutto, pepperoni, provolone cheese, banana peppers, roasted red peppers and arugula dressed with feta vinaigrette served on focaccia **\$10.95** 1030 cal

PASTA

ROASTED CHICKEN PENNE

a house favorite for over twenty years! wood-roasted, blackened chicken sautéed with bell peppers, onions, cajun spices & gorgonzola cream sauce **\$14.95** 1550 cal

PASTA POMODORO

fresh basil, garlic, red onion & pomodoro sauce over angel hair pasta **\$8.95** 660 cal
with chicken **\$12.95** 860 cal
with sautéed shrimp **\$14.95** 1060 cal

MEATBALL POMODORO

meatballs served over angel hair pasta and topped with pomodoro sauce, fresh oregano & shaved parmesan **\$13.95** 1160 cal

SHRIMP CARBONARA

sautéed shrimp, crumbled bacon, red onions and sun-dried tomatoes tossed with alfredo sauce & penne **\$16.95** 1260 cal

ROASTED CHICKEN ALFREDO

crumbled bacon and wood-roasted chicken tossed with wild mushroom alfredo sauce over angel hair pasta **\$15.95** 1760 cal

DESSERTS

SALTED CARAMEL COOKIE

a giant cookie with white chocolate chunks, buttery toffee and pretzels served straight out of the oven and drizzled with caramel sauce **\$6.95** 1240 cal

ROOT BEER FLOAT

our root beer poured over two generous scoops of vanilla ice cream **\$4.95** 410 cal

ICE CREAM

two scoops of classic vanilla topped with chocolate or caramel sauce **\$2.95** 320 cal

S'MORES DESSERT PIZZA

buttery graham cracker crumble topped with melted dark chocolate and toasted marshmallows **\$6.95** 1120 cal

CHOCOLATE TRUFFLE TORTE

delight in decadence with a flourless velvety treat drizzled with chocolate and caramel sauce **\$5.95** 420 cal

COCKTAILS

LUMBERJACK LEMONADE

whiskey and maple syrup swirled into our housemade lemonade then muddled with fresh lemons **\$9.00**

TWISTED CITRUS MARGARITA

cuervo tequila, orange and lime juices with agave and a salted rim **\$8.00**

LEMON BASIL-ADE

tito's vodka and our fresh-squeezed lemonade muddled with fresh basil and lemon **\$9.00**

MOSCOW MULE

tito's vodka, b.stiff and sons of ginger beer with agave nectar and fresh lime juice **\$7.50**

STRAWBERRY MOJITO

bacardi rum, fresh lime juice, housemade simple syrup muddled with fresh strawberries, mint and limes **\$10.00**

MAKER'S MOJITO

maker's mark bourbon, fresh lime juice, housemade simple syrup muddled with fresh mint and limes **\$10.00**

PINEAPPLE UPSIDE-DOWN CAKE MARTINI

vanilla vodka, amaretto, pineapple juice and grenadine garnished with a fresh pineapple wedge **\$9.00**

FRESH & FROSTY

FRESH-SQUEEZED LEMONADE

we make our lemonade from fresh lemons in house every day **\$2.95**

ARNIE'S TEA

half fresh-brewed iced tea and half fresh-squeezed lemonade **\$2.95**

ROOT BEER

naturally caffeine-free with flavors of pure vanilla and sassafras **\$2.95**

we proudly serve coca-cola products



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