

BRUNCH

at Brix Tavern

WEEKEND SNACKS

BBQ PORK RIBS 8.50
ancho bbq sauce and warm cheese grits

FRIED CALAMARI, FENNEL & ROCK SHRIMP 10.95
key lime chili aioli and roasted tomato vinaigrette

SMOKED CHEDDAR FONDUE 8.95
artisan bread

FRIED GREEN TOMATOES 8.95
tomato jam, balsamic syrup and chevre

TAVERN PLATTER 12.95
chicken wings, onion rings, smoked cheddar fondue and bbq pork ribs

WIDMER BEER BATTERED ONION RINGS 6.95
chipotle ketchup and pepper cream

BRIX CHIPS 10.95
verde roasted pork shoulder, baked cheddar, grilled tomato salsa and cilantro cream

BEER BRAISED CRISPY CHICKEN WINGS 8.95
wood grilled vegetables and smoked tomato cream

HOT SMOKED LOCAL SALMON 7.95
fennel crackers and whipped farmstead cheese

TEENIE WEENIE PLATTER
ancho bbq little smokies, mini corn dogs, mini wiener wraps, spicy ketchup, and hot mustard

PORK SLIDERS 5.95
cabbage slaw and smoked tomatoes

TURKEY SLIDERS 4.95
basil mashed potatoes and cranberry

WARM CORN GRITS WITH ROCK SHRIMP 4.95

CHICKEN TACOS 6.95
rotisserie chicken, cabbage slaw, cilantro cream

BREAKFAST SELECTIONS

HOUSEMADE GRANOLA WITH FRESH BERRIES AND CREAM 5.95
a blend of local dried fruits and nuts

CREAM BISCUITS & MAPLE SAUSAGE GRAVY 7.95
with cream cheese scrambled eggs

BLACKBERRY BANANA PANCAKES 8.95
with blackberries and powdered sugar

APPLE JACK PANCAKE 9.95
baked with apples, hazelnuts and currants, topped with caramelized apples, brown sugar and sweet butter

ALMOND BROWN SUGAR CRUSTED & STUFFED FRENCH TOAST 7.95
filled with caramelized banana cream, topped with warm caramel sauce

BRIX BENEDICT 10.95
on corn cakes with apple-wood smoked salmon or country ham and hollandaise, served with hash browns

SOUTHERN BENEDICT 10.95
poached eggs on corn cakes with green mole pork, chipotle hollandaise and roasted salsa, served with hash browns

CARLTON FARMS COUNTRY HAM SKILLET 9.95
local eggs, mushrooms, smoked cheddar and caramelized onions, oven roasted with parmesan crust and sour cream

BRIX SKILLET 14.95
grilled new york steak, caramelized onions, hashbrowns and gruyere cheese, baked and topped with scrambled eggs

BRIE & CHANTRELLE MUSHROOM OMELET 8.95
with sweet basil and hash browns

BALSAMIC GRILLED FALL VEGETABLE SCRAMBLE 8.95
local eggs, fall mushrooms, fresh mozzarella, caramelized onions and basil, oven roasted with parmesan crust and crème fraiche

PRIME RIB HASH 11.95
with grilled chipotle onion hollandaise

ROCK SHRIMP & DUNGENESS CRAB OMELET 10.95
gruyere and swiss cheeses, served with hash browns

SHRIMP & GRITS 9.95
two poached eggs on soft polenta with lemon hollandaise and rock shrimp

LUNCH SELECTIONS

COLD ROTISSERIE CHICKEN SALAD 10.95
mixed greens, grilled corn, sweet peas, crisp bacon, avocado, roasted tomato vinaigrette

CRAB & ROCK SHRIMP CAKE SALAD 12.95
on local greens tossed with pickled fennel, endives and citrus vinaigrette

APPLE WOOD SMOKED SALMON BLT 10.95
with basil remoulade, pickled fennel and field greens

ROTISSERIE PRIME RIB SANDWICH 12.95
with warm swiss cheese, french onion jus and creamed horseradish

ROTISSERIE PORK SANDWICH 9.95
chili demi braised, with spicy cabbage slaw and smoked tomato aioli

HAND PRESSED 1/2 lb. BURGER 10.95
Add bacon 1.50
local cheddar, shaved lettuce, tomatoes and caramelized onions

VEGGIE BURGER 9.95
housemade white bean and red pepper burger with key lime green chili aioli and mixed greens

CLASSIC ROASTED CHICKEN OR TURKEY POT PIE 11.95
sweet peas and baby carrots, served with the tavern salad

PORTABELLO MUSHROOM & SEARED GREENS POT PIE 11.95
with cream and parmesan

TAVERN COCKTAILS 8-

On the Rocks

HUCKLEBERRY GIMLET
huckleberry vodka, blackberry syrup, lime

ODE TO SUMMER
hendrick's gin, muddled cucumber, green apple simple syrup, lime

BACKYARD MARGARITA
tequila, muddled fresh seasonal oregon berries and lime, honey simple syrup

ROSEMARY GIN SOUR
gin, rosemary simple syrup, lemonade

HONEY SMOKED MARGARITA
tequila, dash of bitters, clover honey, lime

WHISKEY GINGER
bulleit bourbon, ginger ale, lime

Straight Up

LEMON BASIL MARTINI
citrus vodka, muddled basil leaves, lemon

PLUM COSMO
pearl plum vodka, cranberry juice, orange liqueur, lime

SAUCY APPLE
ketel one vodka, pineapple juice, cinnamon liquor and green apple simple syrup

JUNIPER MARTINI
gin, muddled mint leaves, pomegranate juice, splash of blackberry syrup, lime

WILD STRAWBERRY LEMON DROP
citrus vodka, fresh muddled lemons, wild strawberry puree, served in a sugar rim

ZESTY MANGO MARTINI
house infused chili pepper vodka, muddled cucumber, mango puree

Winter Warmers... 8-

WARM WINTER MOJITO
white rum, fresh mint leaves, lime, hot mint tea

CARAMEL HOT TODDY
bulleit bourbon, pearl caramel vodka, honey, fresh lemon, hot water

HOT APPLE PIE
tuaca liqueur, apple cider, whipped cream

IRISH COFFEE
michael collins irish whiskey, coffee, whipped cream

BRIX SPANISH COFFEE
151 rum flamed, kahlua, tuaca, coffee, caramelized sugar rim, whipped cream

Zero Proof

DRY SODA 3.50 (bottle)
blood orange, rhubarb, cucumber, vanilla bean

FRESHLY BREWED ICED TEA 2.50

LEMONADE 2.50 | FLAVORED LEMONADE 3-
blackberry, strawberry, mango, mint, basil

MOCKBERRY COSMO 3.50
cranberry juice, blackberry syrup, lime, up

MOCK MOJITO 3.50
muddled mint and lime, citrus soda, over ice

HOT APPLE CIDER OR HOT CHOCOLATE 2.50

BRICK OVEN FIRED ARTISAN PIZZAS 11.95

ITALIAN FENNEL SAUSAGE & ROASTED ARTICHOKE
with basil pesto, feta and fontina cheeses

ITALIAN WHITE PIZZA
prosciutto d' parma, gorgonzola and fresh mozzarella

CARAMELIZED BUTTERNUT SQUASH & PANCETTA
with basil pesto, fresh mozzarella and golden chanterelles

TAVERN MARGHERITA
fresh pressed mozzarella, roasted tomato sauce, sweet basil

SPICY SOPPRESATTA
with cracked olives, roasted peppers and fresh mozzarella

ROASTED PORTABELLO AND LOCAL WILD MUSHROOM
with smoked provolone and white truffle

NORTHERN ITALIAN CHEESE
gorgonzola dolce, taleggio, fresh mozzarella and reggiano parmesan

BRUNCH COCKTAILS

MIMOSA 6-
fresh squeezed orange juice, champagne

POMEGRANATE BELLINI 6-
pomegranate juice, champagne

TAVERN BLOODY MARY 8-
pepper vodka, house made bloody mary mix, pickled and fresh garnishes

BRIX SPANISH COFFEE 8-
151 rum flamed with cinnamon and nutmeg, kahlua, tuaca, coffee and whipped cream

BRIX JULIP 8-
crown royal, muddled mint and cucumber, honey simple syrup, fresh lime

We are proud to serve all natural, local produce and meat products that are free of antibiotics and hormones.

Visa, MasterCard and American Express are accepted. 18% gratuity is added to parties of 6 or more.

1338 NW HOYT ST. PORTLAND, OR 97209 | PH: 503.943.5995 | WWW.BRIXTAVERN.COM