APPETIZERS

Spinach & Artichoke Dip \$12

Tortilla chips, cream cheese and parmesan sauce.

Calamari \$16

Tempura vegetables, marinara sauce & parmesan.

Chips and Salsa \$7

- Add queso or guac for +\$2
- Add queso and guac for +\$4

Nachos Grande \$16

Crispy tortilla chips, queso fundido, pulled pork, pinto beans, salsa, guacamole, pico de gallo, lettuce, and grill jalapenos.

Sashimi Tuna \$18

Pan seared, with black sesame seeds, Cajun, wasabi, ginger and soy sauce.

Cheese Board \$20

Tucumcari jalapeno cheddar, Manchego, sage, derby, port wine cheese, walnuts, antipasto olives, garlic toast and fruits.

Maryland Style Crab Cakes \$22

Lump crab meat, honey tropical salsa & spicy tartar sauce.

Shrimp cocktail \$18

SOUPS & SALADS

Chicken Tortilla cup \$7 bowl \$9 Soup Du Jour cup \$7 bowl \$9

Caesar Salad \$10

Crispy romaine, parmesan, croutons.

Poached Pear Salad \$13

Spring mix, pears, walnuts, feta cheese, craisins, and citrus vinaigrette.

Roasted Grape Salad \$13

Baby spinach, goat cheese, walnuts, grapes, craisins, and vanilla vinaigrette.

Mediterranean Salad \$14

Greens, roasted peppers, antipasto, onions, grape tomatoes, feta cheese, cucumbers, & Greek dressing.

Warm Brussel Salad \$14

With Parmesan, craisins, and Asian vinaigrette.

Chicken Cobb Salad \$15

Greens, boiled eggs, tomatoes, onions, bacon bits, avocado, chicken, and green chile vinaigrette.

Summer Berry Bliss \$15

Mixed Greens, Seasonal Berries, Watermelon Cubes, Candied Walnuts, craisins, and feta cheese. Served with Raspberry vinaigrette



HAND-HELDS

Green Chile Cheeseburger \$16

Pepper jack & cheddar cheese, LTOP and fries.

BRIX Mexican Burger \$16

Green chile, avocado, salsa, onions, tomatoes, pepper jack and cheddar cheese, wrapped in a Chipotle tortilla.

South West Cuban Panini \$16

Multigrain, pulled pork, ham, green chile, pickles, and dijon mustard.

Steak Soft Tacos \$19

Corn tortilla, melted cheese, lettuce, tomatoes, beans, salsa and rice.

LUNCH SPECIALS

Served from 11 AM to 4 PM

COD Fish & Fries \$18

With spicy chipotle tartar sauce.

Chicken Fried Steak \$15

Bacon gravy, mashed potatoes and vegetables.

Baked Chicken Sandwich \$16

with lettuce pickles and chipotle Aioli

Chicken Strips \$13

With fries.

Chicken Salad Wrap \$13

Celery, walnuts, grapes, mayo, lettuce, tomatoes, pepper jack cheese, and fries.

Carnita Burrito \$14

Pork Burrito Smothered in green Chile and Queso Blanco

ATTN: 20% Auto Gratuity is added to parties of 8 or more and tables with a total greater than \$200

CHAR-GRILLED

Served with your choice of two sides

16 Oz Ribeyé \$38

Robust flavor and marbling from certified angus beef.

14 Oz New York Steak \$34

Classic cut with medium marbling from certified angus beef.



Tender and lean yet succulent from angus beef.

6 Oz Prime Filet Medallions \$35

From angus beef, served on a bed of sautéed mushrooms.

Salmon Fillet \$26

Atlantic salmon served with chimichurri sauce.

Pork Chops \$30

Apple and bacon bourbon pan sauce.

Sides

Sautéed Veggies, Side Salad Mashed potatoes, Cup of soup, Fries, Mashed Potatoes Add \$2 for Baked Penne, Truffle fries,

Baked Penne, Truffle fries, Loaded Mashed potatoes.

CHEF SPECIALS

Served with your choice of two sides

Chicken Cordon Bleu \$23

Pepper jack cheese, muenster, ham, and thyme cream sauce.

Chicken Parmesan \$22

A mix of marinara and alfredo sauce, fresh mozzarella and parmesan cheese.

BRIX Meatloaf \$19

Marinara sauce, parmesan cheese, and herbs.

Tenderloin Carne Asada \$35

14 Oz marinated choice black angus steak, char grilled to medium, served with grilled jalapenos.



Pastas

Classic Fettuccini \$12/

Alfredo sauce, parmesan cheese, and garlic bread.

Green Chili Fettuccini \$13

Alfredo sauce, parmesan cheese, and garlic bread.

Cajun, Bacon and Chicken Farfalle .. \$20
Parmesan cheese, onions, peppers, Cajun, and garlic

Tuscan Spicy Chicken \$18

Vegetables, crispy chicken, spicy chipotle, alfredo sauce, and parmesan cheese.

Garlic Shrimp Pasta \$20

Spinach, shell-on shrimp, parmesan cheese, pesto alfredo, and garlic bread.

Shrimp Pomadoro \$22 Linguini noodles with Shrimp and Marinara

Pastas and Salad Add-Ons:

Chicken +**\$6**, Salmon +**\$8**, Shrimp +**\$8**, Steak tips +**\$9**, Seared Tuna +**\$9**

Desserts

New York Cheesecake \$10 Chocolate Lava Cake a la mode \$10

Crème Brûlée \$10

Tiramisu \$10

Pecan Pie \$10

Ask your server for a Gluten free, Vegan, Vegetarian or Cocktail Menu

