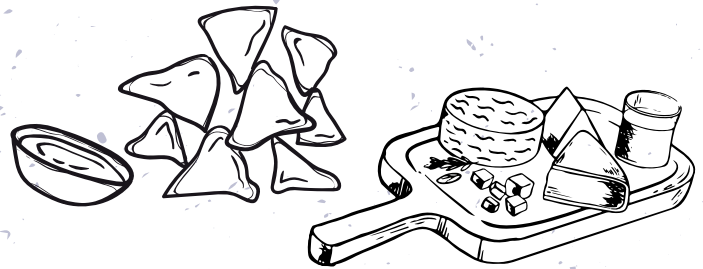

















YELLOWBRIX RESTAURANT

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
- 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.



SOUPS & SALADS







- Chicken Tortilla**  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.
- 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.
- Berry Bliss Summer Salad**   \$15
Mixed greens, seasonal berries, watermelon cubes, candied walnuts, craisins, and feta cheese.

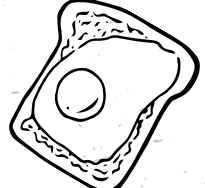
Salads Add-Ons:
Chicken +\$6, Salmon +\$8,
Shrimp +\$8,
Steak tips +\$9, Seared Tuna +\$9




YELLOWBRIX
RESTAURANT

Brunch Specials

- French Toast "Oooh La La"** \$10
Texas toast served with syrup and butter.
- Avocado Toast**  \$17
2 fried eggs as you wish on top of sourdough buttered Texas toast with seasoned avocado smash, crispy bacon slices and sherry tomatoes.
- Eggs Benedict**\$19
2 Poached eggs with puff pastry, hollandaise sauce and smoked salmon.
- Croque Madame** \$18
A crêpe with ham, gruyere cheese, béchamel sauce and 2 eggs fried or poached, served with roasted potatoes and cornichon.
- Pina Colada Crêpe** \$12
A crêpe with pineapple, roasted coconut flakes, cherry whipped cream and blue agave nectar.
- Berries and Cream** \$12
A crêpe with seasonal berries, whipped cream, dulce de leche and honey roasted almonds.
- Brix Burger**\$17
8 Oz angus patty, with a fried egg, pepper jack, bacon, brioche bun, green chile and LTOP .



Steaks & Eggs

- All served with 2 eggs as you wish, roasted potatoes and Veggies**
- 16 Oz Ribeye** \$38
Robust flavor and marbling from certified angus beef.
- 14 Oz New York Steak** \$34
Classic cut with medium marbling from certified angus beef.
- Chicken Fried Steak**\$16
With bacon gravy.



if you see these symbols:    on the menu, it means that such plate is, or can be modified to be, vegan, vegetarian and/or gluten free.



Omelettes

- Cheese Omelette**\$10
Western Omelette\$11
Ham, pepper and onions, served with roasted potatoes.
Bacon Omelette\$11
Bacon, green pepper and onions, served with roasted potatoes.

Burritos



- Breakfast Burrito**\$11
Scrambled eggs, cheese, bacon, onions, peppers, and salsa wrapped in a flour tortilla.
Brix Burrito\$12
Two large scrambled eggs wrapped in a flour tortilla, cheese, your choice of red or green chile garnished with shredded lettuce and tomatoes, and served with two pieces of sausage links, beans and roasted potatoes.

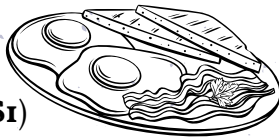
Eggs



- Yolko Ono/Dos**\$9
One or two eggs (as you wish) with green chile, served with roasted potatoes and toast.
The Country Slam\$10
Two eggs (as you wish) with country ham, served with roasted potatoes and toast.

Make Your Own!!

- Add Toast for +\$2
- Add a pancake for +\$2
(and each additional for +\$1)
- Add two eggs (as you wish) for +\$3
- Add cheese for +\$1
- Add Bacon for +\$3
- Add Potatoes for +\$3
- Add Whipped Cream for +\$1
- Add berries for +\$2
- Add spinach for +\$2
- Add mushrooms for +\$2
- Add Veggies for +\$2



Coffees

- Americano**\$4
Espresso (Double Shot)\$3
Latte\$5



***CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.**

***PLEASE BE AWARE THAT OUR FOOD MAY CONTAIN OR COME INTO CONTACT WITH COMMON ALLERGENS, SUCH AS DAIRY, EGGS, WHEAT, SOYBEANS, TREE NUTS, PEANUTS, FISH, SHELLFISH OR WHEAT.**

***TABLES WITH A BILL OF \$250 OR MORE & GROUPS OF 6 OR MORE WILL BE CHARGED AN AUTO-GRATUITY OF 18%**



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Griddle Cake



- Flapjacks**\$8
Two Pancakes served with syrup and butter.
Flapjacks tall stack\$9
Three Pancakes served with syrup and butter.

Brix Classics

- Chicken Salad Wrap**\$13
Celery, walnuts, grapes, mayo, lettuce, tomatoes and pepper jack cheese, served with fries.
Steak Soft Tacos\$19
Corn tortilla, melted cheese, lettuce, tomatoes, beans, salsa and rice.
COD Fish & Fries\$18
With spicy chipotle tartar sauce.
Chicken Parmesan\$22
A mix of marinara and alfredo sauce, fresh mozzarella and parmesan cheese.
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.
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.

Pastas Add-Ons:

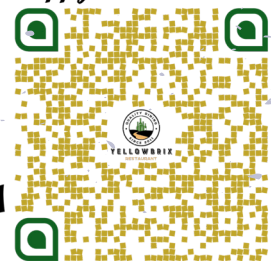
Chicken +\$6, Salmon +\$8,
Shrimp +\$8,
Steak tips +\$9, Seared Tuna +\$9



Desserts

- New York Cheesecake**\$10
Chocolate Lava Cake a la mode\$10
Crème Brûlée\$10
Tiramisu\$10
Pecan Pie\$10

Happy w our service?



Scan me!