

Draft Beer

Domestic ~

Sleeman Light, Sleeman Original, Pabst Blue Ribbon

Small	Large
14 oz.	20 oz.
\$4.64	\$6.15

Premium ~

Sleeman Cream Ale, Okanagan Pale Ale, Okanagan 1516
Sleeman Honey Brown

\$5.09	\$6.59
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Imported ~

Guinness
Blanche de Chambly
Sapporo
Maudite



\$6.15	\$7.74
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Bottled Beer

Domestic \$4.86	Premium \$5.26	Imported \$6.41
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Coolers \$6.64

Smirnoff Ice, Smirnoff Twisted Raspberry, Smirnoff Twisted Green Apple,
Mike's Hard Cranberry

Bar Shots (1 oz.) \$5.27

VO, Smirnoff Vodka, Gordon's London Dry Gin, Captain Morgan White Rum

Premium Shots (1 oz.) \$5.97

Appleton Estate Rum, Captain Morgan Dark Rum, Crown Royal,
C.C., Bacardi White, Bombay Sapphire Gin, Ketel One Vodka, Iceberg Vodka,
Jim Beam, El Jimador Gold & Silver Tequila



Deluxe Shots (1 oz.) \$7.74

Belvedere Vodka, Effen Vodka, Chopin Vodka, Stoli's Vodka, Tequila Rose,
Jose Cuervo, Maker's Mark Kentucky Bourbon

Bottle Service

Bar Brands

(26 oz.) \$135.00
(40 oz.) \$195.00

Premium Brands

(26 oz.) \$175.00
(40 oz.) \$210.00

Deluxe Brands

(26 oz.) \$195.00
(40 oz.) \$260.00

See bottle service menu for details.

Scotches (1 oz.) \$5.97

Glenlivet, Glenfiddich, J&B, Johnny Walker Red

Premium Single Malt Scotches (1 oz.) \$7.92

Balvenie, Craggenmore, Dalwhinnie, Glenkinchie, Talisker

Deluxe Single Malt Scotches (1 oz.) \$11.46

Glenmorangie 10 yr., Glenmorangie Port Finish, Glenmorangie Sherry Finish,
Lagavulin, Oban

Aperitifs (2 oz.) \$4.86

Sweet Vermouth, Cinzano, Campari, Harvey's Bristol Cream, Dubonnet Red

Liqueurs (1 oz.) \$6.42

Peppermint Schnapps
White Sambuca
Southern Comfort
Annisette
Pernod



Premium Liqueurs (1 oz.) \$6.86

Amaretto
Bailey's
Drambuie
Grand Marnier
Jagermeister
Glavya

B&B
Cointreau
Frangelico
Kahlua
Goldschlager
Black Sambuca

Cocktails

(1 oz.) \$6.15

Bloody Caesar
Bloody Mary
Fuzzy Naval
Greyhound
Sea Breeze

(1 1/2 oz.) \$6.42

Black Russian
Manhattan
Rusty Nail
White Russian

(2 oz.) \$6.64

Killer Koolaid
Long Island
Sloe Comfortable Screw
Zombie

Shooters (1 oz.) \$5.75

B52, Busted Golf Cart, Hologram,
Jolly Rancher, Kamikaze, Lemon Drop,
Liquid Cocaine, Orgasm,
Sex On The Beach, Sicilian Kiss

Mojito

Captain Morgan White Rum
cane sugar, fresh mint,
squeezed lime and soda splash

Glass (8 oz.) \$7.21

Pitcher \$30.97

Sangria

Red Wine, 7-Up
Banana Liqueur and citrus fruit

Glass (8 oz.) \$6.33

Pitcher \$27.43

White Sangria

White Wine, Sour Apple Liqueur,
Triple Sec, soda and citrus fruit

Glass (8 oz.) \$6.33

Pitcher \$27.43

Martinis

All martinis are a 2 oz. pour \$7.92

Ketel One, Absolut, or Iceberg Vodka \$9.29

Belvedere, Stolichnaya, Chopin Vodka or Effen Vodka \$11.46

Classic Martini

Smirnoff Vodka or Gordon's
Dry gin, whisper of Dry
Vermouth, olive or twist

Sour Apple Martini

Smirnoff Vodka, Sour Apple
Liqueur, splash of lime,
sugar rimmed glass

Brix in the City

Absolut Citron,
ruby red, topped
with Champagne

Brix Cosmopolitan

Smirnoff Vodka, Triple Sec,
lime juice and a
splash of cranberry

Electric Blue

Smirnoff Vodka
Blue Curacao,
Triple Sec, lime juice
& lemon juice

Raspberry Truffle

Raspberry Vodka,
dark Crème de Cacao,
cranberry & raspberry puree

Brix-cicle

Vanilla Vodka,
Triple Sec, Amaretto,
orange juice & whip cream

Rose Petal

Tequila Rose,
strawberry Grappa,
grenadine & milk

Blue Oyster Cult

Coconut Rum, Peach
Schnapps, Blue Curacao,
pineapple & lime juice

Raspberry Apple

Smirnoff Raspberry Vodka,
Sour Apple Liqueur,
splash sweet & sour mix

Lychee

Smirnoff Vodka,
Takara Plum Wine
& lime

Berrylicious

Smirnoff Raspberry Twist
Vodka, drop of Blue
Curacao and fresh berries

Hpnotiq

Hpnotiq liqueur, Smirnoff
Vanilla Vodka, a splash of
pineapple juice & a lemon twist

Killer

Smirnoff Vodka, Melon
Liqueur, Amaretto and
a splash of cranberry

French Kiss

Smirnoff Vodka,
Chambord and
pineapple juice

Prices subject to HST

Red Wines

Bin#		6 oz Glass	9 oz Carafe	750ml Bottle
201	Pinot Noir, Bouchard Aine & Fils, Burgundy, France	\$10.00	\$15.00	\$40.00
205	Pinot Noir, McManis Family Vineyards, California, USA	\$11.00	\$16.50	\$44.00
226	Pinot Noir, X Winery, Truchard Vineyard, Napa Valley, California, USA			\$78.00
215	Montepulciano, Vigna Sole, Ugozanier, Abruzzo, Italy	\$7.00	\$10.50	\$28.00
202	Beaujolais-Villages (Gamay), Bouchard Aine & Fils, Burgundy, France			\$32.00
234	Barbera, d' Alba, DOC, "Le Mie Donna", Barolo, Italy			\$55.00
611	*1998 Barbera Riserva, Dante Rivetti, DOCG., Bricco Di Neive, Italy (W.S. 91)			\$115.00
209	Chianti Superiore (Sangiovese), Fattoria Poggiarello, Tuscany, Italy	\$9.50	\$14.25	\$38.00
238	Riserva Ducale Chianti Classico, Ruffino, Tuscany, Italy			\$56.00
233	Valpolicella, Ripasso, Monte Zovo, Veneto, Italy	\$9.50	\$14.25	\$38.00
614	Brunello di Montalcino, La Torre, Italy (J.S. 90)			\$150.00
212	Zinfandel, 'Old Vines', Bogle Vineyards, Clarkesburg, California, USA	\$11.00		\$44.00
211	Zinfandel, Barra of Mendocino, Certified Organic, California, USA	\$13.50		\$54.00
606	Zinfandel, Titus Vineyards, Napa Valley, California, USA (W.S. 92)			\$72.00
206	Malbec, Pascual TOSO, Limited Edition, Mendoza, Argentina	\$8.00	\$12.00	\$32.00
207	Malbec Reservado Carlos Basso, Mendoza, Argentina			\$52.00
208	Merlot Reserva, Santa Carolina Winery, Colchagua Valley, Chile	\$7.00	\$10.50	\$28.00
218	Merlot, 'Vintners Collection', Sterling Vineyards, California, USA	\$8.00	\$12.00	\$32.00
210	Merlot, Gainey Vineyard, Santa Ynez, California, USA			\$47.00
222	Shiraz, De Bortoli, Willowglen Riverina, Australia	\$9.00	\$13.50	\$36.00
236	Shiraz, Penfolds, Thomas Hyland, Australia			\$45.00
239	Shiraz, Paracombe, Adelaide Hills, Australia			\$56.00
248	Syrah, Stolpman Estate Vineyards, Santa Ynez, California, USA			\$70.00
631	*2000 Shiraz, Basket press, Rockford, Barossa Valley, Australia			\$85.00
621	*2003 Syrah, Jaffurs wine cellars, Santa Barbara, California, USA			\$98.00
232	Cabernet Sauvignon/Merlot, Moro-41, Treviso, Italy	\$8.00	\$12.00	\$32.00



229	Shiraz/Cabernet Sauvignon, Penfold, Koonunga Hill, Australia	\$9.00	\$13.50	\$36.00
633	*2000 Grenache/Shiraz, Moppa Springs, Rockford, Barossa Valley, Australia			\$75.00
221	Cabernet Sauvignon, BV Coastal Estates, California, USA	\$7.00	\$10.50	\$28.00
240	Cabernet Sauvignon Reserve, Porta, Aconcagua, Chile	\$8.00	\$12.00	\$32.00
227	Cabernet Sauvignon, Girasole vineyards, Certified Organic, California, USA	\$10.00	\$15.00	\$40.00
224	Cabernet Sauvignon, McManis Family Vineyards, California, USA	\$11.00	\$16.50	\$44.00
242	Cabernet Sauvignon, Rodney Strong, Sonoma, California, USA	\$13.00		\$52.00
230	Cabernet Sauvignon, 'Select', Hess Collection, Napa, California, USA			\$60.00
231	Cabernet Sauvignon, 'Knight's Valley', Beringer, Napa Valley, California, USA			\$85.00

601	Cabernet Sauvignon, Barlow Vineyard, Napa Valley, California, USA (R.P. 90)			\$117.00
602	*2008 Cabernet Sauvignon, Caymus Vineyard, Napa Valley, California, USA (W.S. 93)			\$185.00
237	Amarone, Classico Zardini, DOC Quinzano, Italy			\$75.00
618	*2003 Amarone, Della Vallopicella, Gaso, DOCG., Valgatara, Italy			\$150.00
246	Amarone, Della Vallopicella DOC Grotta Del Ninfeo, Verona, Italy			\$150.00
243	Barolo, Batasiolo, Piedmont, Italy			\$65.00
245	*2004 Barolo, Buon Padre, DOCG, Piedmont, Italy			\$138.00

*Limited quantity. Prices subject to HST

White Wines

Bin#		6 oz Glass	9 oz Carafe	750ml Bottle
100	Riesling (off dry), Cave Spring Cellars, Niagara,VQA, Ontario,Canada	\$7.00	\$10.50	\$28.00
121	Gewurztraminer/Riesling, REIF Estates, Niagara, Ontario, Canada	\$7.00	\$10.50	\$28.00
106	Pinot Grigio, California Collection, Beringer, California, USA	\$6.50	\$9.75	\$26.00
104	Pinot Grigio, Salva Terra , Veneto, Italy	\$7.00	\$10.50	\$28.00
103	Pinot Grigio, Pigia, DOC , Veneto, Italy	\$7.50	\$11.25	\$30.00
130	Pinot Grigio, Tenuta Mosole, Veneto Orientale, Italy			\$44.00
105	Soave, 'San Vincenzo' (Garganega), Anselmi, Veneto, Italy			\$32.00
109	Sauvignon Blanc, BV Coastal Estate, California, USA	\$7.00	\$10.50	\$28.00
113	Semillion Sauvignon Blanc, Fifth Leg Winery, Margret River, Australia	\$8.50	\$12.75	\$34.00
123	Sauvignon Blanc, Forrest Estate, Marlborough, New Zealand	\$11.00	\$16.50	\$44.00
111	Sancerre (Sauvignon Blanc), Domain Du Carrou,AC, Sancerre, France			\$60.00
115	Chardonnay, Light's view, Adelaide, South Australia	\$8.00	\$12.00	\$32.00
116	Chardonnay, Cypress Vineyards, California, USA	\$10.00	\$15.00	\$40.00
125	Chardonnay, Barra of Mendocino, certified organic, California, USA	\$12.00		\$48.00
120	Chardonnay, Sonoma-Cutrer Vineyards, Russian River Ranches, California, USA	\$14.00		\$65.00
117	Chablis (Chardonnay), Domaine William Fevre, Champs Royaux, Burgundy	\$14.00		\$56.00
128	*2008 Chardonnay, Benziger Family, Carneros, California, USA			\$60.00
119	*2005 Chardonnay, Martin Weyrich, Paso Robles, Califorina, USA			\$70.00
503	*2002 Chardonnay, Ramey, Hudson Vineyard, Carneros, California, USA (R.P. 91)			\$160.00

Rosé Wines

126	White Zinfandel, Gallo Family Vineyard, California, USA	\$6.00	\$9.00	\$24.00
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Sparkling Wines

Bin#		6 oz Glass	750ml Bottle
150	Prosecco di Valdobbiadene DOCG, Val d'Oca, Veneto, Italy	\$8.75	\$35.00
151	Brut (P. Noir/Chard./P. Meunier), Domaine Chandon, California, USA		\$49.00
154	Blanc De Noirs (Chard./P. Noir), Schramsberg, California, USA		\$75.00
152	Brut (Chard./P. Noir), Veuve Clicquot Ponsardin, Champagne, France		\$118.00
153	Dom Perignon, Champagne, France		\$395.00



* Limited quantity.
Prices subject to HST

Pizza Style Flatbreads

ROAST FOREST MUSHROOMS

Truffle scented cream cheese,
Gorgonzola
reg. \$10 sm. \$5

(New World Chardonnay will round out this
starter, or Merlot will highlight the shrooms)

GRILLED CHICKEN



Fire roasted red peppers, goat cheese
& pesto
reg. \$11 sm. \$6

(Crisp Sauvignon Blanc or just say Pinot Noir)

BRUSCHETTA

Vine tomatoes, fresh mozzarella, basil
& really good olive oil
reg. \$10 sm. \$5

(Soave will show the way or Sangiovese to compliment
the taste)

PIZZA

Chorizo ribbons, Italian sausage,
tomato & mozzarella
reg. \$11 sm. \$6

(Match it with Pinot Grigio or Chianti and that's
amore)



GRILLED FLATBREAD

Brushed with roast garlic & olive oil
reg. \$7 sm. \$4

add goat cheese reg. \$3 sm. \$2

(Pinot Grigio + garlic + olive oil = great
chemistry, or a Gamay will go light and easy)

Sharing Plates

BRIX MINI BURGERS

Pickles, lettuce, American cheese, secret
sauce \$11 (extra burger \$4)

(New World Merlot will enhance the flavors)



BUFFALO MOZZARELLA

Crostini with Niagara prosciutto & figs,
tapenade & roast peppers, roasted
mushrooms, tomato \$16 (4 pieces)

(Sangiovese is the red, Pinot Grigio is the white)

GRILLED LAMB CHOPS

Mongolian BBQ sauce \$16

(Chardonnay to start, Cab/Merlot blend
in the end)

TUNA TACOS

Seared tuna, coriander & pepper
dusted, cucumber, fennel, sugar
snap slaw, wasabi, soy glaze \$14
add an extra taco for \$4

(Chardonnay or Pinot Noir are the classic)



Sharing Plates

CHILI DUSTED CALAMARI

Smokey chili, caper lemon aioli \$10
(Gewurztraminer/Riesling will balance with the chili)

KOREAN BBQ CHICKEN LETTUCE WRAPS

Glass noodles, green papaya, carrots, cilantro, spicy yogurt \$14
(Oakley Chard or full bodied Zin will balance well)

COCONUT TIGER SHRIMP

Sweet chili plum sauce \$15
(Sauvignon Blanc for the coconut or a red jammy Gamay)

SWEET POTATO FRIES

Curry mayo \$7
(Off dry Riesling or Pinot Noir)

CHICKEN WINGS

Spice dusted Buffalo hot sauce or honey garlic, celery, carrots, blue cheese dip \$12
(Go with Gewurztraminer or a red Merlot)

GRILLED MIAMI SHORT RIBS

Korean bbq glaze, red cabbage Kim Chi \$11
(Luscious Zinfandel is the way to go)

LOBSTER POUTINE

Mornay sauce, cheddar curds, East coast lobster, brix fries \$14
(Bubbly harmonize - sparkling wine)

CHICKEN SATAY

Glass noodle salad, peanut dipping sauce \$12
(New world Chard. is classic. Gewurztraminer will up another level)

STEAMED SHRIMP HARGOW AND CHICKEN DUMPLINGS

Soya-ginger and sweet chili plum sauce \$14
(Pinot Grigio digs the dumplings. Gamay or a Rose is delicate with dim sum)



PANKO SESAME CHICKEN STRIPS

Thai dipping sauce \$11
(Off dry Riesling to flatter the dip
Zinfandel is intense but appropriate)

BEEF CARPACCIO

Cracked black pepper, grainy mustard aioli, crispy shallots and capers, parmesan frico \$15
(Go with Sauvignon Blanc or try Cabernet Sauvignon)

BRIX TRUFFLE FRIES

Dusted with Grano Padano, truffle mayo \$7
(Pinot Grigio will dance on your palate. Sangiovese will do nicely too)

Salads

Add on ~

goat cheese fritter \$4, grilled chicken \$6
grilled shrimp skewer \$6

ARUGULA

Crisp chicken, marinated cucumbers,
mandarins, sesame orange dressing \$13

ORGANIC BEETS & GOAT CHEESE

Apples, arugula, walnuts, cider vinaigrette
\$13

SEARED TUNA

Avocado, fennel, sugar snap salad, Szechuan
potato chips, soy citrus vinaigrette \$15



PENNE TOMATO & BASIL

Basil sauce or tomato cream \$11
Add on ~ grilled chicken \$5, seared shrimp \$6,
spicy chorizo sausage \$2,
mushrooms \$1 or goat cheese \$1
(Sauvignon Blanc is fine with the sauce and the add-ons.
Brunello is a traditional compliment)

RIGATONI

Mushrooms, grilled chicken, tomatoes
& a light coffee velouté \$16
(Chardonnay works with the chicken and 'shrooms, a smoky
Zinfandel will accentuate the flavours)

 ~ SIGNATURE DISH

WARM MUSHROOM SALAD

Spinach, smoked bacon, lentils & feta,
sherry mustard vinaigrette \$13

GRILLED CALAMARI

Escarole & radicchio, green beans, capers, olives,
brown butter & citrus chili vinaigrette \$12

ASSORTED LEAF SALAD

Handpicked greens, grape tomatoes,
cucumbers, spiced pumpkin seeds,
balsamic-honey vinaigrette \$9

ROMAINE HEARTS

Flatbread croutons, roast garlic dressing
& grated Grano Padano \$9

Pasta & Rice

Split any Pasta or Rice dish for \$4

LOBSTER & PRAWN SPAGHETTI

Leeks & roast garlic, tomatoes, brandy butter \$19
(New World Chardonnay or Sparkling Wine will
enhance the flavour)

SPINACH & RICOTTA RAVIOLI

Cauliflower and truffle cream \$17
(Chianti or Italian Bianco will incorporate with the pasta)

RISOTTO ~ Mushrooms, peas, Grano
Padano \$15

(Pinot Grigio or Pinot Noir balances the earthiness
from the mushroom)

SINGAPORE STYLE CHICKEN CURRY

Prawns, carrots, peas, pineapple, golden tofu
& jasmine rice \$16

(Go with Gewurztraminers tropical fruit accents or do a
mellow Merlot)

STIRFRIED EGG NOODLES

Korean bbq beef, Kim Chi (Korean Cole Slaw),
mushrooms, roast chili wok sauce \$16

(Riesling is definitely the way, Red Zinfandel will go
quite far)

Main Courses

Split any Main Course for \$4
Add a grilled shrimp skewer for \$6

ATLANTIC SALMON

Miso pommery glaze, edamame beans, mushrooms & Israeli couscous, wasabi emulsion \$22

(Create a classic with Chardonnay, unforgettable with Pinot Noir)



LINE CAUGHT BLACK COD

Maple and soy glaze, bok choy, shitake, Japanese eggplant, ponzu butter \$28
(Chard will dance elegant, Pinot Noir will balance)

PIRI PIRI CHICKEN

Mushrooms, tomatoes, dark chicken jus, green beans, herb roasted fingerling potatoes \$22

(Chardonnay or Chianti goes hand in hand with the chicken)

COLD WATER ARCTIC CHAR

Chick pea vegetable curry, frizzled onions, tomato chutney \$25

(Sauvignon Blanc or jammy dark fruit Zinfandel)

SEARED TUNA

Green beans, saffron potatoes, olives & tomatoes, lemon olive oil \$28

(Tuna will be complemented by both full white & light red; either full body California Chard or Pinot Noir)

BEEF BRISKET POT ROAST

Roast garlic mash, horseradish cream, pot gravy \$24
(Oak kissed Chardonnay, big bold Cabernet is a true match)

PRIME BURGER

Brix fries or green salad \$11

Add on ~ sharp cheddar, bacon, tempura onion rings or fried egg \$1 each

(A Chardonnay with backbone, or a young robust red Zinfandel)

MESQUITE GRILLED CHICKEN & SUN DRIED TOMATO WRAP

Cucumbers & roast pepper mayo \$11

Add on ~ cheddar or goat cheese \$1

(Pinot Grigio will add zip, Zinfandel and the grill are one)

SLOW ROAST LAMB

Sweet potato gnocchi, goat cheese, roast eggplant, zucchini & tomato, olive-raisin jus \$29

(Cab/merlot is the classic match)

CERTIFIED ANGUS BEEF STRIPLOIN

Shallot & tomato, natural jus & garlic mash \$28

(Oak aged Chard or big structured red like Shiraz or Cab will match well)



Side Orders \$5

~ Edamame & Mushrooms ~ Brix Fries ~
~ Mushroom Risotto ~ Market Vegetables ~
~ Garlic Mash Potato ~

Prices subject to HST

~ SIGNATURE DISH

Beverages

Soft Drinks (20 oz.)	\$2.88
Juice (14 oz)	\$3.10
Milk or Chocolate Milk	\$2.88
Ioli Sparkling (250mL)	\$3.10
Ioli Sparkling (750mL)	\$6.19
Nestle Pure Life (500mL)	\$3.10
Ioli Natutal Mineral Water (1 litre)	\$6.19
Beck's Non-Alcoholic Beer	\$5.09
Coffee	\$2.22
Tea or Herbal Tea	\$2.22

Espresso	\$3.32
Double Espresso	\$4.43
Cappuccino	\$4.21
Double Cappuccino	\$4.95
Café Latte	\$4.21
Virgin Frozen Cocktails	\$4.38
Virgin Cocktails	\$4.21

Prices subject to HST.

TAKEAWAY SERVICE IS AVAILABLE



BRIX *presents*

LIVE ENTERTAINMENT

Thursdays and Fridays.

DJ and dancing Saturday nights.

Enquire about our

PRIVATE FUNCTION ROOM

Suitable for social and corporate functions for 25 - 400 people. Perfect for engagement parties, receptions, birthdays, anniversaries and showers. Or book the entire restaurant on Sundays for large occasions such as Bar & Bat Mitzvahs, weddings & more. (Wireless internet access and multi-media facilities available upon request.)

15% gratuity for parties of 8 or more and 18% for separate bills.

Prices subject to taxes.

Brix accepts cash, Visa, American Express and MasterCard.



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For reservations please call:
905-763-BRIX (2749)