

# GLUTEN-FREE MENU

We're proud to offer options for those on gluten-free diets by necessity or choice. However, all items are handled in a common kitchen with some risk of exposure to gluten. Guests with gluten sensitivities or severe allergies should exercise judgment in consuming items from this menu.

A list of all allergens in our food is available on request. Please let your server know of any dietary restrictions you have or if you would like additional information about our gluten-free kitchen procedures & ingredients.

## STARTERS

### SPINACH AND ARTICHOKE DIP

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

## WOOD FIRED WINGS

chicken wings marinated for 24 hours in rosemary & garlic (700 cal) and roasted in our wood-burning oven. no grease. no frying. served with celery and ranch dressing, at your request.

**note: our gorgonzola dressing isn't gluten-free, so remind your server to bring ranch.**

## SALADS

tell your server to hold the croutons. add chicken, shrimp or herb-roasted salmon for an additional charge.

### BRIXX SALAD

spring mix with pistachios, crumbled goat cheese & tossed with housemade balsamic vinaigrette  
490 cal

### CAESAR SALAD

hearts of romaine topped with fresh parmesan  
410 cal

### SPINACH SALAD

roasted red peppers, feta cheese & pistachios tossed with housemade fat-free honey-chipotle vinaigrette  
180 cal

### MEDITERRANEAN SALAD

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

### SPINACH SALAD WITH SALMON

our signature spinach salad with herb-roasted salmon  
460 cal

## ALLERGEN SHEET

if you have other food allergies or want to see a complete list of ingredients that contain gluten, please refer to our allergen sheet.

Before placing your order, let us know if a person in your party has a food allergy, so we can make arrangements to best accommodate your needs. Our kitchen staff has been trained on safe preparation of gluten-free menu items in order to reduce cross-contamination. When a gluten-free item is ordered, the assigned chef leaves the general preparation area, washes his/her hands, puts on fresh gloves and prepares the gluten-free item in a designated area. Our gluten-free dough is prepared, cooked and served in a pie pan to ensure it doesn't come in direct contact with the oven surface. Please note that we work with our staff and vendors to remain current on the composition of our ingredients, but foods containing wheat, milk, soy, tree nuts, peanuts and seeds are prepared in our kitchens and cross-contamination may occur. **A complete list of allergens used in Brixx menu items is available upon request. Nutritional information is available upon request and online at [brixxpizza.com](http://brixxpizza.com). 2,000 calories per day is used for general nutrition advice, but calorie needs vary.**

# WOOD FIRED PIZZAS

Our gluten-free pizza dough is prepared in a gluten-free facility. However, pizzas made on gluten-free crust are handled in a common kitchen with some risk of exposure to gluten. Guests with gluten sensitivities or severe allergies should exercise judgment in consuming this pizza. Any pizza on our main menu is available on gluten-free crust for an additional charge, but some pizzas use ingredients that contain gluten. A list of all allergens in our food is available on request. Please let your server know of any dietary restrictions you have or if you would like additional information about our gluten-free kitchen procedures & ingredients. Here are some Brixx favorites that require no alterations to be gluten-free when prepared on our gluten-free crust. **Cauliflower crust is gluten-free and is also available on request for an additional charge. Calories listed are per slice. All pizzas are 6 slices.**

## 4x4

four meats – sausage, pepperoni, prosciutto & bacon – & four cheeses – mozzarella, parmesan, gouda & goat cheese – on an olive oil base 308 cal

## AMERICO

sliced pepperoni with mozzarella & mushrooms on our house recipe tomato sauce 180 cal

## BBQ CHICKEN

wood-roasted chicken with bbq sauce, smoked gouda, mozzarella & red onion topped with fresh cilantro 190 cal

## CHICKEN FLORENTINE

our wood-roasted chicken, crumbled bacon, roma tomatoes, spinach, feta & mozzarella on an olive oil base 203 cal

## GREEK

roma tomatoes, mozzarella, kalamata olives, red onions and feta cheese on an olive oil base topped with basil & balsamic glaze 182 cal

## HAWAIIAN

fresh pineapple, prosciutto & mozzarella on an olive oil base and topped with fresh cilantro 193 cal

## MARGHERITA

fresh, housemade mozzarella, roma tomatoes & fresh basil on an olive oil base 177 cal

## MEXICAN

black bean spread base with mozzarella and cheddar, wood-roasted chicken, roma tomatoes & sliced fresh jalapeños topped with sour cream 225 cal

## QUATTRO FORMAGGIO

featuring our 4-cheese blend – mozzarella, parmesan, gouda and goat cheese – and sun-dried tomatoes on an olive oil base 197 cal

## PEPPERONI

sliced pepperoni with mozzarella on our house recipe tomato sauce 183 cal

## ROSEMARY CHICKEN & MUSHROOM

wood-roasted chicken with mozzarella, rosemary, wild mushrooms, caramelized onions & four-cheese blend with an olive oil base 203 cal

## RUSTICA

prosciutto, mozzarella, mushrooms, artichoke hearts, kalamata olives & roasted garlic on an olive oil base 205 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 357 cal

## SPICY SHRIMP

spicy shrimp on a sriracha base with sun-dried tomatoes, roasted red peppers, mozzarella, goat cheese & fresh basil 203 cal

## WOOD-ROASTED VEGETABLE

wild mushrooms, broccoli, onions, peppers and fresh oregano with our house recipe tomato sauce & mozzarella 165 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 188 cal

# DESSERT

## CHOCOLATE TRUFFLE TORTE

delight in decadence with a flourless velvety treat drizzled with chocolate and caramel sauce 420 cal

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