

BRIXX

WOOD FIRED PIZZA + CRAFT BAR

SMALL PLATES + SHAREABLES

BRUSCHETTA

marinated roma and fire-roasted tomatoes topped with fresh housemade mozzarella served over focaccia toast and drizzled with balsamic glaze | 12 | 660 CAL

BRIXX STIXX

garlic-parmesan bread sticks with marinara | 9 | 660 CAL

BAKED SPINACH + ARTICHOKE DIP

creamy baked dip with artichokes and spinach, topped with grated parmesan and diced tomatoes, served warm with your choice of cumin dusted pita or tortilla chips | 13 | 940 CAL

HUMMUS TRIO

+ CUMIN DUSTED PITA

roasted red pepper, black bean and traditional hummus served with toasted pita, carrots and celery | 10 | 770 CAL

NEW! FOCACCIA CHEESE BREAD

housemade focaccia bread with garlic-parmesan spread, four-cheese blend and served with marinara | 13 | 1126 CAL

HOUSEMADE MEATBALLS

FIVE ALL-BEEF MEATBALLS
BRIMMING WITH FLAVOR | 14

CHOOSE YOUR STYLE:

ITALIAN

pomodoro and melted mozzarella | 650 CAL

SWEET & SPICY

pineapple and green peppers | 670 CAL

BOURBON BBQ

caramelized onions and toasted gorgonzola | 880 CAL



SCAN FOR:

nutrition info, allergen sheet
gluten-free menu + kids' menu



HOUSE FAVORITE

VEGAN AND GLUTEN-FRIENDLY
MODIFICATIONS ARE AVAILABLE.

SALADS

ENHANCE ANY OF OUR SALADS WITH:

roasted chicken | +5 | 130 CAL
sautéed shrimp | +7 | 190 CAL
herb-roasted salmon | +9 | 270 CAL

BRIXX SALAD

spring mix tossed with housemade white balsamic vinaigrette, pistachios, crumbled goat cheese and croutons | 6 | 180 CAL • FULL | 9 | 360 CAL

CAESAR SALAD

chopped romaine hearts topped with croutons and fresh parmesan | 6 | 220 CAL • FULL | 9 | 450 CAL

ARUGULA + PEAR SALAD

arugula tossed with housemade honey herb vinaigrette, topped with pears, candied pecans, gorgonzola and sun dried cranberries | 7 | 280 CAL • FULL | 11 | 550 CAL

MEDITERRANEAN SALAD

chopped romaine hearts tossed with housemade lemon tahini vinaigrette, roma tomatoes, kalamata olives, roasted red peppers, feta cheese and banana peppers | 7 | 170 CAL • FULL | 11 | 340 CAL

NEW! ITALIAN MARKET SALAD

chopped romaine hearts, arugula, salami, prosciutto & pepperoni, chickpeas and olives tossed with creamy gorgonzola dressing, topped with bruschetta tomatoes and crumbled gorgonzola | 16 | 690 CAL

SOUTHWESTERN CHICKEN SALAD

chopped romaine hearts tossed with gouda, diced tomatoes, black bean-corn salsa and creamy chili pepper dressing topped with our roasted blackened chicken and tortilla strips | 16 | 720 CAL
SUBSTITUTE BLACKENED SHRIMP | +2 | 780 CAL

FIRE-ROASTED WINGS

EIGHT JUMBO CHICKEN WINGS | 15
marinated for 24 hours in rosemary and garlic and roasted in our oven. no grease. no frying served with celery, carrots and your choice of ranch or gorgonzola dressing | 190 CAL / 160 CAL

CHOOSE YOUR FLAVOR:

GARLIC-ROSEMARY | 530 CAL

LEMON PEPPER DRY RUB | 530 CAL

B BLACKENED DRY RUB | 530 CAL

CLASSIC BUFFALO | 530 CAL

B HONEY HABANERO | 660 CAL

BOURBON BBQ | 630 CAL

CHIPOTLE BBQ | 620 CAL

PASTAS

served with fresh focaccia

BRIXX ROASTED CHICKEN PENNE

a house favorite for over twenty-five years! roasted, blackened chicken sautéed with bell peppers, onions, cajun spices and gorgonzola cream sauce | 17 | 1410 CAL

ROASTED CHICKEN & MUSHROOM ALFREDO

crumbled bacon, roasted chicken and mushrooms tossed in alfredo sauce, over spaghetti | 17 | 1560 CAL

BAKED PASTA POMODORO

penne topped with pomodoro sauce, mozzarella and parmesan, then baked to perfection | 13 | 570 CAL

ADD YOUR CHOICE OF MEATBALLS,
CHICKEN, OR SAUSAGE AND PEPPERS
17 | 980 CAL / 700 CAL / 1130 CAL

SHRIMP CARBONARA

sautéed shrimp, crumbled bacon, red onions and fire-roasted tomatoes tossed with alfredo sauce and penne | 18 | 1270 CAL

FRESH + FROSTY

LEMONADE

made fresh in house every day | 4 | 140 CAL

ARNIE'S TEA

half fresh-brewed iced tea and half fresh-squeezed lemonade | 4 | 120 CAL

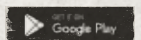
CRAFT DRAFT ROOT BEER

naturally caffeine-free with flavors of pure vanilla and saffras. served in a frosty glass | 4 | 140 CAL

we proudly serve  products

JOIN OUR REWARDS PROGRAM BY DOWNLOADING OUR APP!

Enjoy exclusive deals, earn points with every slice, and savor delicious rewards. Your next pizza night just got even tastier!



BRIXXPIZZA.COM/
FRANCHISING

WOOD FIRED PIZZAS

CHOOSE YOUR CRUST: housemade traditional [v] | gluten-free +4 | cauliflower [gf] +4

calories shown are per slice on a traditional crust, all pizzas are 6 slices.

B BRONX BOMBER

our signature spicy sausage, prosciutto, mozzarella and gorgonzola on housemade pizza sauce topped with fresh oregano

15 | 260 CAL

AMERICO

cup + char pepperoni with mozzarella and mushrooms on housemade pizza sauce

14 | 170 CAL

CLASSIC PEPPERONI

our housemade pizza sauce and mozzarella topped with savory cup + char pepperoni

13 | 190 CAL

BBQ CHICKEN

roasted chicken tossed in sweet and tangy bbq sauce, smoked gouda, mozzarella, red onions, on a bbq sauce base topped with fresh cilantro

14 | 190 CAL

B 4X4

four meats – our signature spicy sausage, prosciutto, cup + char pepperoni and bacon – and a four-cheese blend of mozzarella, parmesan, gouda and goat cheese – on an olive oil base

16 | 300 CAL

HAWAIIAN

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

14 | 170 CAL

SWEET THAI CHICKEN

roasted chicken tossed in sweet chili sauce, with goat cheese, mozzarella, roasted red peppers and pistachios on thai peanut sauce

16 | 210 CAL

MAD ITALIAN

get your spice on with arrabbiata pizza sauce, mozzarella, cup + char pepperoni, our signature spicy sausage, jalapeños and banana peppers

16 | 260 CAL

B SAUSAGE + SPICY HONEY

our signature spicy sausage crumbled over a four-cheese blend of mozzarella, parmesan, gouda and goat cheese on our housemade pizza sauce, then drizzled with sriracha-infused honey

15 | 330 CAL

SPICY SHRIMP

calabrian chili pepper shrimp with fire-roasted tomatoes, roasted red peppers, mozzarella, goat cheese and fresh basil on a sriracha base

16 | 180 CAL

BRIXX CLUB

garlic-parmesan spread with mozzarella, roasted chicken, tomatoes, bacon and feta, topped with fresh arugula

15 | 200 CAL

B RUSTICA

prosciutto, mozzarella, mushrooms, artichoke hearts, kalamata olives and roasted garlic cloves on an olive oil base

15 | 210 CAL

MEXICAN

black bean spread with mozzarella and cheddar, roasted chicken, roma tomatoes and fresh jalapeños drizzled with sour cream

15 | 200 CAL

BUFFALO CHICKEN

roasted chicken tossed in buffalo sauce, mozzarella, gorgonzola and celery on a buffalo base. served with your choice of ranch or gorgonzola dressing

15 | 190 CAL / 192 CAL

CLASSIC CHEESE

housemade pizza sauce topped with our best-in-class whole milk mozzarella sourced from Wisconsin

12 | 140 CAL

NEW! PIMENTO CHEESE

a southern-inspired pizza featuring a jalapeño pimento cheese, diced bacon, roasted red peppers and topped with fresh spinach

14 | 140 CAL

VEGGIE LOVERS

VEGAN CHEESE

IS AVAILABLE UPON REQUEST

GREEK

roma tomatoes, mozzarella, kalamata olives, red onions and feta cheese on an olive oil base topped with basil and a balsamic drizzle

14 | 160 CAL

B PEAR + GORGONZOLA

sliced pears, mozzarella, gorgonzola, walnuts and caramelized onions on an olive oil base

15 | 230 CAL

WOOD-ROASTED VEGETABLE

housemade pizza sauce, roasted onions & peppers, a blend of mushrooms, fire-roasted tomatoes and mozzarella topped with fresh oregano

14 | 160 CAL

MUSHROOM + ARUGULA

a blend of mushrooms and mozzarella on an olive oil base topped with arugula and shaved parmesan

15 | 170 CAL

QUATTRO FORMAGGIO

featuring our four-cheese blend of mozzarella, parmesan, gouda and goat cheese – and fire-roasted tomatoes on an olive oil base

13 | 160 CAL

B MARGHERITA

fresh, housemade mozzarella, roma tomatoes and fresh basil on an olive oil base

14 | 160 CAL

NEW! CREATE YOUR OWN PIZZA

16 | INCLUDES 5 TOPPINGS | +1 FOR EACH ADDITIONAL TOPPING | 140 CAL - 328 CAL

1. CHOOSE YOUR CRUST

traditional 11" | 70 CAL

cauliflower 10" | +4 | 80 CAL

gluten-free 10" | +4 | 100 CAL

2. CHOOSE YOUR SAUCE

spicy arrabbiata tomato | bbq | buffalo

garlic-parmesan spread | olive oil

traditional tomato

3. CHOOSE YOUR CHEESE

diced whole milk mozzarella | housemade mozzarella

four-cheese (mozz, parm, gouda, goat) | vegan cheese

4. CHOOSE TOPPINGS (UP TO 5)

each topping over (5) will incur \$1 additional charge

PROTEIN bacon | bbq chicken | buffalo chicken

calabrian shrimp | pepperoni | prosciutto

roasted chicken | sausage

ADDITIONAL CHEESE cheddar | feta | goat
gouda | parmesan

VEGGIES artichokes | banana peppers | jalapeños
kalamata olives | pineapple | red onions
roasted onion + peppers | roasted red peppers
fire-roasted tomatoes | sliced mushrooms
sliced tomatoes

GARNISH balsamic glaze | basil | cilantro
oregano | sriracha honey

DESSERTS

B S'MORES DESSERT PIZZA

a **SHAREABLE** buttery graham cracker crumble topped with melted dark chocolate and toasted marshmallows

8 | 1180 CAL

ROOT BEER FLOAT

our root beer poured over two generous scoops of vanilla ice cream

5 | 430 CAL

NEW! CHOCOLATE CHUNK COOKIE PIE

a **SHAREABLE**, soft, chewy cookie loaded with rich, gooey chocolate chunks, baked to perfection for the ultimate sweet treat

10 | 1080 CAL

ADD VANILLA ICE CREAM ON TOP | +1.5 | 166 CAL

TIRAMISU

a timeless classic with mascarpone cheese and espresso-dipped ladyfingers, dusted with cocoa and topped with a chocolate drizzle

10 | 630 CAL

NEW! CHEESECAKE

choose from three delightful takes on classic cheesecake, each with a unique flavor twist. a perfect option for any dessert lover! pick between: sugared strawberry, oreo crumbles or turtle

9 | 740 CAL / 798 CAL / 1087 CAL



HOUSE FAVORITE

2,000 calories a day is used for general nutrition advice, but calorie needs vary. full nutrition information is available on request or online at brixpizza.com. we're proud to offer safely prepared options for our gluten-conscious guests; 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 food allergens is available on request. please let your server know of any dietary restrictions or questions about our gluten-friendly kitchen procedures and ingredients.