

WOOD FIRED PIZZA + CRAFT BAR

WE BRING PEOPLE TOGETHER

VEGAN AND GLUTEN-FRIENDLY MODIFICATIONS ARE AVAILABLE. ASK YOUR SERVER FOR DETAILS

SMALL PLATES SALADS + SHAREABLES

BRUSCHETTA

marinated roma and sun-dried tomatoes topped with fresh housemade mozzarella. served over focaccia toast and drizzled with balsamic glaze 9.95

SPINACH + ARTICHOKE DIP

creamy dip with artichokes, spinach and diced tomatoes served warm with tri-colored tortilla chips 9.95

BRIXX STIXX

garlic parmesan bread sticks with marinara 7.95

HUMMUS TRIO WITH WOOD FIRED PITA CHIPS

traditional, roasted red pepper, and black bean hummus, served with toasted pita points, carrots, celery and red peppers 8.95

CONNECT OVER **CRAVINGS**

at brixk, we bring people together to share in life's moments, both big and small. we invite friends and family to connect and relax over a scratchmade meal from our oven

whether you choose to dine with us in our restaurant or experience us on the go, you'll discover a menu of unique: craveable items, including wood- "' fired pizza, shareable small plates, appetizers, wings, salads and pasta.

we know that the little things in life really are the big things. that's why we make it a point to engage with our guests and our communities.

together is delicious.

LET'S CONNECT!



ADD A LITTLE SOMETHING EXTRA

enhance any of our salads with wood-roasted chicken 4 🛬 prosciutto 4 sautéed shrimp 6 or herb-roasted salmon 8

BRIXX SALAD

spring mix tossed with housemade white balsamic vinaigrette, pistachios, crumbled goat cheese and croutons 7.95

CAESAR SALAD

hearts of romaine topped with croutons and fresh parmesan 7.95

ITALIAN WOOD-ROASTED CHICKEN NEW

spring mix and romaine layered with wood-roasted chicken, burrata and artichoke hearts and tossed with roasted tomato vinaigrette, bruschetta tomatoes and fresh basil 13.95

MEDITERRANEAN SALAD

chopped romaine hearts tossed with housemade lemon tahini vinaigrette, roma tomatoes, kalamata olives, roasted red peppers, feta cheese and banana peppers 8.95

ARUGULA WITH PEAR SALAD

arugula tossed with honey herb vinaigrette, topped with pears, candied pecans, gorgonzola and sun-dried cranberries 8.95

SOUTHWESTERN CHICKEN SALAD

romaine tossed with gouda, diced tomatoes, black bean corn salsa and creamy chili pepper dressing topped with our wood-roasted blackened chicken and tortilla strips 13.95 substitute blackened shrimp 2

DRESSINGS

caesar creamy chili pepper

gorgonzola honey herb vinaigrette lemon tahini vinaigrette NEW

roasted tomato vinaigrette NE white balsamic vinaigrette NEV

FIRE ROASTED WINGS

EIGHT JUMBO CHICKEN WINGS

marinated for 24 hours in rosemary and garlic and roasted in our oven. no grease. no frying. served with carrots, celery and your choice of ranch or gorgonzola dressing 12.95

GARLIC ROSEMARY

marinated and wood fired

BUFFALO

classic buffalo wing sauce with big flavor and mild heat

HONEY HABANERO NEW

honey blended with habanero peppers and other spices to create a sweet and fiery combo

THAI SPICED PEANUT NEW

roasted with jalapeño. topped with pistachio and cilantro

CARIBBEAN JERK DRY RUB NEW

roasted with pineapple and served with a side of jerk sauce

BLACKENED DRY RUB NEW

a perfect blend of seasonings to tickle your taste buds

PEACH BOURBON BBQ NEW

savory and sweet flavors with a hint of smoke

ask for any flavor with **EXTREME HEAT** and we'll add a dash of **CAROLINA REAPER SAUCE**

FRESH

FRESH-SQUEEZED LEMONADE

we make our lemonade from fresh lemons in-house every day 3.95

ARNIE'S TEA

half fresh-brewed iced tea and half freshsqueezed lemonade 3.50

CRAFT DRAFT ROOT BEER

naturally caffeine-free with flavors of pure vanilla and sassafras. served in a frosty glass 3.95





house favorite

WOOD FIRED PIZZAS

CAREFULLY CRAFTED ON HAND-STRETCHED DOUGH MADE IN-HOUSE USING CAPUTO ØØ FLOUR

CHOOSE YOUR CRUST
housemade traditional [v], gluten-free + 3, cauliflower [gf] + 3

AMERICO

pepperoni with mozzarella and mushrooms with our housemade pizza sauce 11.95

BRONX BOMBER

our signature spicy italian sausage, prosciutto, mozzarella and gorgonzola on pizza sauce topped with fresh oregano 13.95

BBQ CHICKEN

wood-roasted chicken with a sweet and tangy BBQ sauce, smoked gouda, mozzarella and red onion topped with fresh cilantro 12.95

4X4 🖹

four meats – sausage, pepperoni, prosciutto and bacon – and four cheeses – mozzarella, parmesan, gouda and goat cheese – on an olive oil base 14.95

HAWAIIAN

fresh pineapple, prosciutto and mozzarella on an olive oil base and topped with fresh cilantro 12.95

SWEET THAI CHICKEN

wood-roasted chicken tossed in sweet chili sauce, with goat cheese, mozzarella, roasted red peppers and pistachios. with thai peanut satay sauce 13.95

MAD ITALIAN NEW

get your spice on with arrabbiata pizza sauce, mozzarella, pepperoni, sausage, jalapeño, banana pepper and creamy ricotta 13.95

SPICY SHRIMP

calabrian chili pepper shrimp with sundried tomatoes, roasted red peppers, mozzarella, goat cheese and fresh basil 14.95

BRIXX CLUB NEW

garlic parmesan spread with mozzarella, chicken, tomatoes, bacon, feta, topped with fresh arugula 13.95

RUSTICA

prosciutto, mozzarella, mushrooms, artichoke hearts, kalamata olives and roasted garlic spread 13.95

MEXICAN

black bean spread with mozzarella and cheddar, wood-roasted chicken, roma tomatoes and fresh jalapeños drizzled with sour cream 12.95

BUFFALO CHICKEN

buffalo wing sauce, mozzarella, gorgonzola and roasted chicken, topped with fresh shaved celery. served with your choice of housemade gorgonzola or ranch dressing 12.95

SAUSAGE + SPICY HONEY

our signature spicy sausage crumbled over a four-cheese blend and our housemade pizza sauce, then drizzled with srirachainfused honey 12.95

VEGGIE LOVERS

WHITE PIZZA NEW

garlic parmesan spread and four cheeses – mozzarella, parmesan, gouda and goat cheese – garnished with fresh oregano 11.95

GREEK

roma tomatoes, mozzarella, kalamata olives, red onions and feta cheese on an olive oil base topped with basil and balsamic glaze 11.95

PEAR + GORGONZOLA

sliced pears, mozzarella, gorgonzola, walnuts and caramelized onions on an olive oil base 12.95

WOOD-ROASTED VEGETABLE

housemade sauce, onions, peppers, mushrooms, roasted tomato and ricotta 12.95

WILD MUSHROOM

a trio of wood-roasted shiitake, portobello and button mushrooms with mozzarella on an olive oil base topped with arugula and shaved parmesan 12.95

OUATTRO FORMAGGIO

featuring our four-cheese blend
– mozzarella, parmesan, gowda
and goat cheese – and sun-dried
tomatoes on an olive oil base 11.95

MARGHERITA B

fresh, housemade mozzarella, roma tomatoes and fresh basil on an olive oil base 11.95

VEGAN CHEESE

IS AVAILABLE UPON REQUEST

PASTAS

served with fresh focaccia

ROASTED CHICKEN PENNE

a house favorite for over twenty years! wood-roasted, blackened chicken sautéed with bell peppers, onions, cajun spices and gorgonzola cream sauce 15.95

PASTA POMODORO

fresh basil, garlic, red onion & pomodoro sauce over angel hair pasta 10.95 with chicken 14.95 with sautéed shrimp 14.95

MEATBALL POMODORO

meatballs served over angel hair pasta and topped with pomodoro sauce, fresh oregano & shaved parmesan 15.95

SHRIMP CARBONARA

sautéed shrimp, crumbled bacon, red onions and sun-dried tomatoes tossed with alfredo sauce & penne 16.95

ROASTED CHICKEN ALFREDO

crumbled bacon and wood-roasted chicken tossed with wild mushroom alfredo sauce over angel hair pasta 15.95

DESSERTS

S'MORES DESSERT PIZZA

buttery graham cracker crumble topped with melted dark chocolate and toasted marshmallows 7.95

CHOCOLATE CHUNK COOKIE PIE NEW

a giant cookie overflowing with chocolate morsels served straight out of the oven and drizzled with chocolate sauce 8.95

for maximum indulgence, add a scoop of vanilla ice cream 1.50

BOURBON PECAN PIE NEW

toasted pecans and a mouthwatering bourbon filling in a golden, buttery crust. served with a sweet peach purée 6.95

ROOT BEER FLOAT

our root beer poured over two generous scoops of vanilla ice cream 4.95

ICE CREAM

two scoops of classic vanilla topped with chocolate or caramel sauce 2.95



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 our pizza.

