

# 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.

## WOOD FIRED WINGS

chicken wings marinated for 24 hours in rosemary & garlic 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 tossed with housemade white balsamic vinaigrette, pistachios, crumbled goat cheese and croutons

### **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

### **MEDITERRANEAN SALAD**

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

### **CAESAR SALAD**

hearts of romaine topped with fresh parmesan and croutons

## 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 and bacon – and four cheeses – mozzarella, parmesan, gouda and goat cheese – on an olive oil base

## **AMERICO**

pepperoni with mozzarella and mushrooms with our house made pizza sauce

## **BBQ CHICKEN**

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

## **BRIXX CLUB NEW**

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

## **GREEK**

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

## **HAWAIIAN**

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

## **MAD ITALIAN NEW**

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

## **MARGHERITA**

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

## **MEXICAN**

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

## **QUATTRO FORMAGGIO**

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

## **PEPPERONI**

sliced pepperoni with mozzarella on our house recipe tomato sauce

## **RUSTICA**

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

## **SAUSAGE & SPICY HONEY PIZZA**

our signature spicy sausage crumbled over a four-cheese blend and our house made pizza sauce, then drizzled with sriracha-infused honey

## **SPICY SHRIMP**

calabrian chili pepper shrimp with sun-dried tomatoes, roasted red peppers, mozzarella, goat cheese and fresh basil

## **WHITE PIZZA NEW**

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

## **WOOD-ROASTED VEGETABLE**

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

## **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

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