

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.

CHOOSE YOUR FLAVOR

garlic rosemary marinated, lemon pepper dry rub, blackened dry rub, classic buffalo, honey habanero, bourbon bbq, chipotle bbq.

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

CAESAR SALAD

hearts of romaine topped with fresh parmesan

MEDITERRANEAN SALAD

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

*All salads may be ordered in side & full sizes.

DRESSINGS AVAILABLE:

- creamy chili pepper
- honey herb vinaigrette
- lemon tahini vinaigrette
- ranch
- white balsamic vinaigrette
- ceasar

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. 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.** (Please request a Gluten-Free cook if you have dietary concerns.)

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

PIMENTO PIZZA NEW

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

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

WOOD-ROASTED VEGETABLE

housemade sauce, onions, peppers, mushrooms, mozzarella, roasted tomato and ricotta 165 cal

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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