

# Brixton

---

---

## SALADS

Jerk Shrimp & Mango Salad *mango, grilled scallions, cilantro, lime royale, piquante peppers, garlic chips* - \$9

Chana Chaat (chickpea salad) *coriander, green chilies, potato, mustard oil, mint yogurt sauce* - \$6

Thai Chicken Salad *pulled chicken, ginger, cabbage, soy, carrot, chili sauce, roasted peanuts* - \$9

## SMALL PLATES

Vegetable Roti - \$6  
*potato, green chili, onion, coriander, peppers*

Jollof Rice - \$8  
*West African rice, braised beef, tomato, sautéed okra*

Chicken Masala - \$10  
*basmati rice, house made naan bread*

Jamaican Jerk Chicken - \$10  
*black eyed peas, basmati rice, bonnet pepper sauce, smoked pineapple, roasted baby onions*

Indian Papaya Curry - \$7  
*black sesame seeds, cumin seeds*

Tunisian Shakshoka - \$10  
*lamb meatballs, poached egg, roasted peppers*

Samosas - \$7  
*curried potatoes, green peas, carrot, spicy tamarind chutney*

Tunisian Brik - \$9  
*ground lamb, star anise, fennel*

Quibe - \$6  
*bulgur wheat, ground beef, golden raisins, parsley*

Palak Paneer - \$9  
*spinach, cottage cheese*

Grilled Kabob - \$10  
*chicken, beef, lamb or vegetable, served with yogurt mint sauce*

Cassava Cheese Balls - \$6  
*deep fried cassava fritters stuffed with sharp cheese, chipotle aioli*

Bengali Fish Cake - \$8  
*sweet and spicy chili sauce*

Korean Marinated Hanger Steak - \$9  
*house made kimchi, seared shushito peppers*

The Brixton Burger - \$10  
*grass fed beef, onion jam, sharp cheddar, house cured bacon, hand-cut herb fries*

Miso Glazed Grilled Black Cod - \$10  
*pickled European cucumber, teriyaki sauce, sesame seeds*

Shrimp Gyoza - \$9  
*ponzu sauce, green onions*

Posole - \$6  
*hulled corn kernels, cilantro, lime, pulled pork*

Fish and Chips - \$9  
*beer-battered haddock, chips and malt vinegar remoulade*

## CHUTNEY/SAUCES

*Sweet and Spicy Tamarind* - \$3    *Raita* - \$3    *Cilantro water* - \$2

## DESSERTS

Nigerian puff puff *orange rum glaze* - \$5

Chipotle chocolate cake *dulce de leche ice cream* - \$8

Coconut banana bread *caramel sauce and vanilla ice cream* - \$8

Baklava *walnuts, pistachios, honey* - \$7



901 U ST NW WASHINGTON, DC 20001 202-560-5045

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions

## COCKTAILS

**Shandy:** *Add Fentiman's Lemonade, ginger ale, or Gosling's Ginger Beer to your draft beer* \$9

**Snakebite:** *Half Carlsberg Beer & half Jack's Hard Cider* \$9

**Diesel:** *Add Blackcurrant Liqueur to your Snakebite* \$9

**Pimm's Cup:** *Pimm's No. 1 & Fentiman's Lemonade* \$10

**Riot Sling:** *Gordon's London Dry Gin, Lemon, Honey, Harney & Sons Earl Grey, Ginger Beer* \$10

**Mind the Gap:** *Cardhu Scotch Whisky, Drambuie, Dry Vermouth, Aromatic Bitters, Lemon* \$12

**Imperial Tonic:** *Beefeater London Dry Gin, Safari Cordial* \$10

**Julep:** *Tanqueray London Dry Gin, Mint, Sugar* \$10

**Easy Ringo:** *Kilbeggan Irish Whiskey, Plymouth Sloe gin* \$12

**The Groggs:** *Appleton V/X Rum, Lime, Sugar, Water* \$10

**Georgie's Spritzer:** *White Wine, Soda, Ice* \$9

### DRAFT BEER

Boddingtons Pub Ale \$7

Bass Pale Ale \$7

Wells Bombardier Bitter \$7

Guinness \$7

Newcastle Brown Ale \$7

Stella Artois \$6

Carlsberg Beer \$6

Belhaven Twisted Thistle IPA \$8

### BOTTLED & CANNED BEER

St. Peter's Organic English Ale \$10

St. Peter's Cream Stout \$10

St. Peter's IPA \$10

Wychwood Hobgoblin Dark Ale \$10

Fuller's ESB \$7

Young's Double Chocolate Stout \$10

Morland Old Speckled

Hen English Pale Ale \$7

Black Sheep Monty

Python Holy Grail Ale \$8

Murphy's Irish Stout \$7

Jack's Hard Cider \$6

Julius Echter Hoffbrau \$8

Fraoch Heather Ale \$8

Corona \$6

Miller Light \$6

John Smith's English Pale \$7

Stiegl Lemon Radler \$9

### SPARKLING & CHAMPAGNE

Domaine Chandon, Brut, NV \$8

Domaine Chandon, Brut Rose, NV \$8

Perrier Jouet, Brut, NV 187ml \$21

Moet & Chandon, Rose,

Brut Imperial 187ml, NV \$31

### ROSE

Jean Luc Columbo, "Cotes Bleu" \$9

*France, 2011*

### WHITE

Quinta de Aveleda, Vinho Verde \$7

*Penafiel, Portugal 2011*

Pighin, Pinot Grigio, Friuli Grave \$12

*Friuli-Venezia, Italy 2011*

Sterling, Sauvignon Blanc, \$9

*Napa Valley, California 2011*

Saint M, Riesling, \$8

*Rhienhessen, Germany 2011*

Pazo Serantellos, Albarino \$8

*Rias Baixas, Spain 2011*

Domaine Vocoret et Fils, Chablis \$13

*Burgundy, France 2010*

A by Acacia, Chardonnay \$9

*Napa Valley, California 2011*

### RED

Chalone Vineyards, Pinot Noir, \$13

*Sonoma, California 2010*

Planeta, Rosso, "La Segreta" \$9

*Sicily, Italy 2010*

Terrazas de los Andes, Malbec \$10

*Mendoza, Argentina 2009*

Numanthia, Termes, Tempranillo \$12

*Valdefnjas, Spain 2009*

Liberty School, Cab. Sauvignon \$10

*Paso Robles, California 2010*

Newton, Claret, Napa Valley \$12

*Napa Valley, California 2011*



# Brixton

---

---

## WINE BY THE GLASS

### SPARKLING & CHAMPAGNE

Domaine Chandon, Brut, NV \$8  
Domaine Chandon, Brut Rose, NV \$8  
Perrier Jouet, Brut, NV 187ml \$21  
Moet & Chandon, Rose,  
Brut Imperial 187ml, NV \$31

### WHITE

Quinta de Aveleda, Vinho Verde \$7  
*Penafiel, Portugal 2011*  
Pighin, Pinot Grigio, Friuli Grave \$12  
*Friuli-Venezia, Italy 2011*  
Sterling, Sauvignon Blanc, \$9  
*Napa Valley, California 2011*  
Saint M, Riesling, \$8  
*Rhienhessen, Germany 2011*  
Pazo Serantellos, Albarino \$8  
*Rias Baixas, Spain 2011*  
Domaine Vocoret et Fils, Chablis \$13  
*Burgundy, France 2010*  
A by Acacia, Chardonnay \$9  
*Napa Valley, California 2011*

### ROSE

Jean Luc Columbo, "Cotes Bleu" \$9  
*France, 2011*

### RED

Chalone Vineyards, Pinot Noir, \$13  
*Sonoma, California 2010*  
Planeta, Rosso, "La Segreta" \$9  
*Sicily, Italy 2010*  
Terrazas de los Andes, Malbec \$10  
*Mendoza, Argentina 2009*  
Numanthia, Termes, Tempranillo \$12  
*Valdefinjas, Spain 2009*  
Liberty School, Cab. Sauvignon \$10  
*Paso Robles, California 2010*  
Newton, Claret, Napa Valley \$12  
*Napa Valley, California 2011*



901 U ST NW WASHINGTON, DC 20001 202-560-5045

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions

# Brixton

---

---

## WINE BY THE BOTTLE

### SPARKLING & CHAMPAGNE

Domaine Chandon, Brut, NV \$32  
Domaine Chandon, Brut Rose, NV \$32  
Perrier Jouet, Brut, NV 187ml \$21  
Moet & Chandon, Rose,  
Brut Imperial 187ml, NV \$31  
Ruinart, Blanc de Blancs,  
France NV \$115  
Moet & Chandon, Grand Vintage,  
Brut, France 2002 \$165  
Krug, Grand Cuvee, Brut,  
France MV \$450

### WHITE

Quinta de Aveleda, Vinho Verde,  
Portugal 2010 \$28  
Pighin, Pinot Grigio, Friuli Grave,  
Friuli-Venezia, Italy 2010 \$48  
Sterling, Sauvignon Blanc,  
Napa Valley, California 2010 \$36  
Saint M, Riesling, Germany 2010 \$32  
Pazo Serantellos, Albarino,  
Rias Baixas, Spain 2010 \$32  
Domaine Vocoret et Fils, Chablis,  
Burgundy, France 2010 \$52  
A by Acacia, Chardonnay,  
Napa Valley, California 2010 \$36

### WHITE (CONT.)

Darcie Kent, Gruner Veltliner,  
“Rava Blackjack,” Monterrey,  
California, 2010 \$39  
Cape Mentelle, Sauvignon  
Blanc/Semillion, Margaret River,  
Australia, 2010 \$36  
Cloudy Bay, Sauvignon Blanc,  
Marlborough, New Zealand, 2011 \$56  
Anselmi, “San Vincenzo,”  
Veneto, Italy, 2010 \$36  
La Pousse, Sancerre, Loire,  
France, 2010 \$87  
Feudi di San Gregorio, Falanghina,  
Campania, Italy, 2010 \$48  
Domaine Vocoret et Fils, Chablis,  
Burgundy, France 2010 \$52  
Chalone Vineyards Estate,  
Chardonnay, Monterey,  
California, 2009 \$67  
Jordan, Chardonnay, Russian River,  
California, 2010 \$88

### ROSE

Jean Luc Columbo, “Cotes Bleu”  
Rose, France 2011 \$36



901 U ST NW WASHINGTON, DC 20001 202-560-5045

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase  
your risk of food-borne illness, especially if you have certain medical conditions

# Brixton

---

---

## WINE BY THE BOTTLE

### RED

Domaine Chandon, Pinot Noir,  
Carneros, California 2008 \$52

Planeta, Rosso, “La Segreta”,  
Sicily, Italy 2010 \$36

Terrazas de los Andes, Malbec,  
Argentina 2009 \$40

Numanthia, Termes, Tempranillo,  
Spain 2009 \$48

Newton, Claret, Napa Valley,  
California 2008 \$48

Liberty School, Cabernet Sauvignon,  
Paso Robles, California 2009 \$40

Pio Cesare, Dolcetto d’Alba,  
Piemonte, Italy, 2010 \$60

Domaine Chandon, Pinot Noir,  
Carneros, California 2008 \$52

Cloudy Bay, Pinot Noir,  
Marlborough, New Zealand, 2007 \$84

Finca Gran Clos, “Les Mines,”  
Priorat, Spain, 2006 \$52

Rosenblum, Petite Sirah  
“Heritage Clones”, Contra Costa,  
California, 2007 \$44

Rosenblum, Zinfandel “Rockpile  
Road Vineyard”, Paso Robles,  
California, 2007 \$67

Ruffino, Chianti Classico, “Sante  
Dame,” Toscana, Italy, 2008 \$60

Uppercut, Cabernet, Napa Valley,  
California, 2009 \$48

Franciscan, Cabernet Sauvignon,  
Napa Valley, California, 2010 \$60

Calvino Jones, “Mt. Wine  
Elaboration,” Lake County,  
California, 2009 \$81

Ridge, Zinfandel, “Ponzo Vineyard,”  
Russian River, California, 2010 \$74

Four Vines, Red Blend, “Anarchy,”  
Paso Robles, California, 2008 \$98

Chateau De Sales, Pomerol,  
France, 2009 \$116

Chateau Reine-Blanche,  
St. Emillon, France, 2009 \$88



901 U ST NW WASHINGTON, DC 20001 202-560-5045

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase  
your risk of food-borne illness, especially if you have certain medical conditions