



STARTS AND BAR BITES

Italian style antipasto platter — with marinated artichoke hearts, roasted peppers, marinated mushrooms, pickled carrots, fennel salami and bresaola **16**

Assorted local, handmade and imported cheese selection — ask server for daily choices
Served with homemade crackers and crostini **15**

Olives marinated with orange and oregano
Served warm (V, GF) **8**

Chicken meatball sliders — fresh-ground organic meatballs served on house-baked Brioche buns, rich tomato sauce, fresh mozzarella, house-pickled jalapeños on side **14**

Burrata with roasted butternut squash coins, seasoned pumpkin seeds, lemon oil, balsamic drizzle, fresh herb shower, crostini (VEG) **15**

Classic prawn cocktail
Prawns steamed in court bouillon, house made cocktail sauce and homemade crackers **15**
Substitute Dungeness crab **18**

Crab and chipotle quesadilla
Fresh-made flour tortilla layered with chipotle paste, fresh cilantro, roasted peppers, Dungeness crab and smoked Gouda. Served crispy, golden brown **15**

Polenta squares — Served crispy with sautéed assorted mushrooms, and asiago cheese-reduced honey and rosemary balsamic drizzle (VEG, GF) **14**

Avocado toast — Toasted, buttered focaccia slab topped with fresh mashed avocado, a fried egg and showered with shredded Manchego cheese (VEG) **14**

House-baked rosemary focaccia squares — With caramelized onions, roasted banana squash, toasted pecans and gorgonzola (VEG) **12**

Mikey's mac and cheese — Creamy three-cheese sauce, baked, with crispy buttered breadcrumb topping.
Small **8.50** Regular **12.50**

(Add Hobbs' applewood smoked Bacon **3**)

Soup of the day Cup **5** Bowl **6.50**

SALADS

Black and blue salad — Marinated and grilled sliced skirt steak, blue cheese, cherry tomatoes, sliced cucumbers, roasted red peppers, caramelized onions and balsamic vinaigrette (GF) **16**

Dungeness crab Louie
With hard-cooked egg, avocado, cucumber, tomato and roasted beets, house Louie dressing (GF) **19.95**

Chinese chicken salad — With roasted organic Rosie chicken, Napa cabbage, sliced romaine, toasted sliced almonds, fried rice noodles, cucumber slices and sesame vinaigrette **15**

Jumbo prawn house salad, local baby salad greens, cucumbers, cherry tomatoes, carrot julienne, feta, croutons, herb vinaigrette **18**

***Roasted beets with local goat cheese**
With arugula, orange segments and toasted walnuts, and orange vinaigrette (VEG) **12**

***House salad of the season** — Always local greens, carrots, tomato, feta and seasonal produce from the market, and our honey herb vinaigrette and house-made croutons (VEG) **10**

***Roxx Caesar** — Romaine, arugula and kale tossed with our house-made dressing, house-made croutons and shaved Manchego **12**

***Add protein to any salad**
Organic Rosie grilled chicken **8**
Wild grilled prawns **9** or Wild grilled salmon **10**

SANDWICHES

All sandwiches are served with Roxxie tossed garden salad or tater tots

Smoked turkey and avocado — Diestel smoked turkey with sliced tomato, lemon-seasoned arugula, white cheddar and house pesto mayo on a ciabatta **14**

Roxx grilled cheese — On sliced sourdough with Havarti and aged Gouda cheeses, local tomatoes, sautéed mushrooms, sautéed garlic baby greens **14**

(Add Hobbs' applewood smoked bacon **3**)

MORE SANDWICHES

Tuna melt — Pole line-caught wild albacore mixed with Pat's pickles, capers and mayo on sliced sourdough, grilled with jack cheese, sliced tomato and Pink Lady Farms' radish sprouts **14**

Grilled portobello and seasonal veggies

With fresh mozzarella, sliced tomato, pesto aioli, lemon scented greens on fresh-baked focaccia (VEG) **14**

Flat iron steak and arugula sandwich — Marinated grilled steak, caramelized onions, sliced tomatoes, fresh greens and dijonaise on a toasted ciabatta **16**

Roxxie's Rosie Chicken — grilled chicken breast with roasted peppers, sliced prosciutto, fresh mozzarella, pesto mayo, seasoned fresh greens on soft, toasted ciabatta **16**

BURGERS

Served with Roxxie tossed garden salad or Tater Tots.

Alhambra Valley Ranch beef — 1/3 lb. burger with tomato, seasoned greens, avocado, caramelized onions, and white cheddar on toasted stirato roll **17**

Roxxie House-made Astounding veggie burger
Served with hummus, caramelized onions, avocado, and sliced tomatoes on gluten-free bread (V, GF) **14**

ENTREES

(Served 5 p.m. – 9 p.m.)

Gemelli pasta with roasted seasonal veggies

Chopped winter greens, roasted butternut squash, cauliflower, roasted peppers and halved cherry tomatoes served with an herbed veggie broth swirled with Laura Chenel *fromage blanc* **15**

Polenta bake with organic chicken meatballs

With sautéed winter greens and fresh tomato herb sauce, mega-molten cheese **17**

Double-cut boneless pork chop

Brined and marinated, served with grilled apple butter jus, sautéed seasonal veggies and Roxxie celery root and potato gratin **26**

Grilled wild salmon

Served on a bed of quinoa and sautéed winter veggies with a kumquat vinaigrette glaze **26**

Local halibut — Wrapped in parchment with julienne vegetables and citrus compound butter **28**

Marinated and grilled Rosie chicken breast

Served with black bean and basmati pilaf studded with winter vegetables and drizzled with salsa verde **22**

Marinated and grilled flat iron steak — With garlic sautéed mushrooms and tender greens, Roxxie's celery root and potato gratin, and Cabernet demi-glace **29**

SIDES 8

Oven-roasted Brussels sprouts

With lemon and garlic

Sautéed winter greens and garlic

Tossed with lemon oil and pepper flakes

Broccoli — Sautéed with garlic and lemon oil

Tater Tots

Roxxie celery root and potato gratin

KID'S (12 and under) 8

Mini beef burger

Ground Alhambra Valley beef, served plain on a brioche roll, with Tater Tots.

Plain buttered pasta

Grilled cheese

Cheddar cheese on sliced sourdough.

Mikey's macaroni and cheese

DESSERTS (All made in-house) 9

S'much s'mores —

House-made graham crackers, vanilla ice cream, chocolate chunks, chocolate sauce, torched marshmallow top

Fresh seasonal fruit crisp

Served warm with vanilla bean ice cream

Russian cream with raspberry sauce

Crème brûlée — With seasonal garnish

Chocolate mousse cake

With raspberry sauce and whipped cream

All food served at Roxx is organic and wild, as well as locally grown, where possible. We strive to be a sustainable part of our community. This is not a nut-free or gluten-free environment.

Lesley Stiles, Executive Chef — **Tony Lauro**, Chef de Cuisine

Open for lunch: Tuesday – Friday, 11 a.m. to 2 p.m.

Dinner: Tuesday – Saturday 5 p.m. to 9 p.m.

Music: Wednesday – Saturday

(See schedule at www.roxxonmain.com)

Phone: (925) 370-ROXX (370-7699)

WE CATER!!! — Full service, pick up or delivery.