



STARTS AND BAR BITES

Assorted Cured Meats — House-made, as well as sourced, served with fresh mustard, our bread and butter pickles, and sliced house-baked bread. **14**

Assorted Local Handmade and Imported Cheeses

(ask server for daily choices)

Served with homemade crackers and crostini. **14**

Olives — Marinated with orange and oregano, served warm. (v, GF) **7**

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 Local Heirloom Tomatoes

Fresh torn basil, balsamic drizzle, lemon olive oil with crostini on the side. (VEG) **14**

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**

Organic Polenta Squares — Served crispy with sautéed assorted mushrooms, asiago, and a reduced honey and rosemary balsamic drizzle (VEG, GF) **14**

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

House-baked Rosemary Focaccia Squares

With caramelized onions, fresh local figs, toasted walnuts, and gorgonzola (VEG) **12**

Mikey's Mac and Cheese — Creamy three-cheese sauce, baked, with crispy buttered breadcrumb topping. Small **7.50** Regular **12**

(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) **15**

Bay Shrimp *or* Dungeness Crab Louie

With hard-cooked egg, avocado, cucumber, tomato, cucumber and roasted beets, house Louie dressing. Bay shrimp **16** Dungeness crab **19** (GF)

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

*Roasted Beets with Local Goat Cheese

With arugula, orange segments and toasted walnuts, and orange vinaigrette. (VEG) **10**

***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) **8**

***Roxx Caesar** — Romaine, arugula and kale tossed with our house-made dressing, house-made croutons and shaved Manchego. **10**

*Add protein to the above salads

Organic Rosie grilled chicken **7**

Wild grilled prawns **8** or Wild grilled salmon **9**

SANDWICHES

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

Smoked Turkey and Avocado

Hobbs smoked turkey with sweet red onions, local tomato, lemon-seasoned arugula, jack cheese, and house pesto mayo on ciabatta. **14**

Roxx Grilled Cheese — On sliced sourdough with Havarti and Fontina cheeses, local tomatoes, sautéed mushrooms, sautéed garlic baby greens. **12**

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

Roxx

MORE SANDWICHES

Grilled Portobello and Seasonal Veggies

With fresh Tomato, seasoned greens, Meyer lemon pesto aioli on fresh baked focaccia. (VEG) 14

Skirt Steak and Arugula Sandwich

Marinated and grilled steak, char-grilled onions, local tomatoes, and Dijonaise on a toasted Ciabatta. 16

BURGERS

Served with Roxxie tossed garden salad or tater tots.

Alhambra Valley Ranch Beef — 1/3 lb. burger with tomato, lettuce, avocado, grilled onions, and cheddar on a toasted house-baked brioche bun. 16

Roxxie House-made Astounding Veggie Burger

Served with Hummus, avocado, local tomatoes on gluten-free bread (V, GF) 14

ENTREES

(Entrees available after 4 p.m.)

Gemelli Pasta — With roasted seasonal veggies, mega-chopped kale and chard and halved cherry tomatoes served with an herbed veggie broth swirled with Cowgirl Creamery *fromage blanc*. 14

Grilled Wild Salmon — Served on a bed of seasoned lentils, with lemony *tzatziki* drizzle, and seasoned micro-greens top garnish. 26

Polenta Bake — With organic chicken meatballs, sautéed swiss chard, fresh tomato herb sauce, and mega molten cheese. 16

Marinated and Grilled Rosie Chicken Breast

Served with on a bed of Quinoa Pilaf and grilled seasonal veggies with a rosemary-balsamic drizzle. 22

Boneless Pork Loin Chop — Brined and marinated, served with apple butter *jus*, pickled red cabbage, and Roxxie scalloped potatoes. 26

Marinated and Grilled Skirt Steak

Served with garlic sautéed mushrooms and tender greens, Roxxie's scalloped potatoes, and Cabernet *demi-glace*. 29

Oven-roasted Brussels Sprouts

With lemon and garlic.

SIDES 6

Broccoli sautéed with garlic and lemon oil.

Sautéed Kale, Spinach and Garlic

Tossed with lemon oil and pepper flakes.

Tater Tots

Roxxie Scalloped Potatoes

Mini Beef Burger

Ground organic beef, served plain on brioche roll.

KID'S 7

(12 and under)

Plain Buttered Pasta

Grilled Cheese

Cheddar cheese on sliced sourdough.

DESSERTS 8

(All made in-house)

S'much S'mores —

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

Crème Brulee — With seasonal garnish.

Chocolate Mousse Cake

With raspberry sauce and whipped cream.

Fresh Seasonal Fruit Crisp

Served warm with vanilla bean ice cream.

Monster Chocolate Chip Cookie 4

Russian Cream with Raspberry Sauce

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 — **LaVerne Vanconant**, Pastry Chef



D. Johnson