

STARTERS

DAILY SOUP 7

SASHIMI TUNA avocado, edamame, citrus emulsion* 12

CRISP CALAMARI mizuna greens, Yuzu, toasted sesame seeds 11

BLACK MUSSELS charred tomato, garlic, fennel broth* 12

EDAMAME DUMPLINGS green onion, beech mushrooms, brown sugar soy glaze 9

SMOKED SALMON potato galette, chive crème fraiche* 12

GRILLED ARTICHOKEs white truffle oil, crescenza cheese fondue, sea salt 12

BRUSCHETTA BOARD - *chef's selection of three* 12

GREENS

SIMPLE SALAD broken parmesan vinaigrette 5

BUTTER LEAF French feta, dried organic cranberry, pistachios 7

FRESH MOZZARELLA grilled bread, oven dried tomatoes, basil, balsamic 8

ROMAINE HEARTS shaved vegetables, cabbage, white anchovy vinaigrette 7

FARMER'S MARKET - *farm fresh vegetables, quinoa, goat cheese, Marcona almonds, sherry vinaigrette* 8

FRESH PASTA

SWEET POTATO TORTELLI Savoy cabbage, crisp bacon, sage 14

FETTUCCINI "CIOPPINO STYLE" Black Mussels, littleneck clams, Market Fish, shrimp, scallop* 20

TAGLIATELLE bolognese, grilled bread 15

BAKED LASAGNA roasted chicken, mushroom, spinach, parmesan béchamel 15

FISH

ORGANIC SCOTTISH SALMON creamy polenta, fennel, arugula, apple cider gastrique* 22

FRESH FISH AND CHIPS house coleslaw, malt vinegar, caper aioli 16

PAN SEARED BRANZINO spicy lentil and fall vegetable ragout* 26

SCALLOPS "forbidden" rice, snap peas, lemon grass, soy butter* 23

MF* - *fresh fish up*

MEAT

BRAISED SHORT RIB STEW green chilies, fried egg, cornbread 18

PORK LOIN Brussels sprouts, crispy potato hash, Fuji apple* 20

CHICKEN STREET TACOS tomatillo salsa, Fresno chili, anasazi beans 14

CHEESEBURGER Coulommiers cheese, campari tomato, grilled onion* 12

CRISPY HALF CHICKEN sage stuffing, fresh cranberry, green beans 17

GRILLED SKIRT STEAK grilled onions, mushroom and farro risotto* 22

SPECIALS

SUNDAY - *simple salad, meatloaf and mashed potatoes, glass of house wine 18*

MONDAY - *simple salad, prime rib dinner, glass of house wine 22*

WE SERVE ONLY CERTIFIED ANGUS BEEF®

*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. FOX RESTAURANT CONCEPTS

STARTERS

DAILY SOUP 7

SMOKED SALMON potato galette, chive crème fraiche* 12

GRILLED ARTICHOKEs white truffle oil, crescenza cheese fondue, sea salt 12

CRISP CALAMARI mizuna greens, Yuzu, toasted sesame seeds 11

BLACK MUSSELS charred tomato, garlic, fennel broth* 12

BRUSCHETTA BOARD - *chef's selection of three* 12

GREENS

SIMPLE SALAD broken parmesan vinaigrette 5

FRESH MOZZARELLA grilled bread, oven dried tomatoes, basil, balsamic 10

CHOPPED BLACK KALE house smoked salmon, Marcona almonds, currants* 13

BUTTER LEAF French feta, dried organic cranberry, pistachios 9

CHEF'S SALAD Tavern ham, smoked turkey, aged cheddar, egg, tomato, bacon, bleu cheese vinaigrette 13

ASIAN CHICKEN Napa cabbage, wonton, ginger soy vinaigrette 12

SEARED AHI Sunomono cucumber, edamame, avocado, scallion* 13

FARMER'S MARKET - *farm fresh vegetables, quinoa, goat cheese, Marcona almonds, sherry vinaigrette* 11

SANDWICHES AND PANINI

CHICKEN SALAD PANINI fontina, arugula, roasted peppers 10

PASTRAMI PANINI "RACHEL STYLE" aged swiss, house coleslaw, spicy mustard, marble rye 12

OPEN-FACED CHICKEN SANDWICH sage stuffing, fresh cranberry, green beans, mashed potato 11

CHEESEBURGER Coulommiers cheese, campari tomato, grilled onion* 12

GRILLED CHEESE PANINI havarti, fontina, swiss 9

ENTREES AND FRESH PASTA

SWEET POTATO TORTELLI Savoy cabbage, crisp bacon, sage 14

BAKED LASAGNA roasted chicken, mushroom, spinach, parmesan béchamel 13

ORGANIC SCOTTISH SALMON creamy polenta, fennel, arugula, apple cider gastrique* 17

FRESH FISH AND CHIPS house coleslaw, malt vinegar, caper aioli 15

FETTUCCINI "CIOPPINO STYLE" Black Mussels, littleneck clams, Market Fish, shrimp, scallop* 17

CHICKEN STREET TACOS tomatillo salsa, Fresno chili, anasazi beans 12

TAGLIATELLE bolognese, grilled bread 14

GRILLED SKIRT STEAK grilled onions, mushroom and farro salad, parmesan vinaigrette* 16

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COCKTAILS

SANGRIA primitivo, cassis, blackberry, raspberry, strawberry
glass - 7 pitcher for two - 20

STRAWBERRY RHUBARB COLLINS Skyy Vodka, rhubarb bitters,
fresh strawberries 8

JUNIPER AND AMBROSIA Seagram's Gin, St. Germain Elderflower,
fresh grapefruit, splash yuzu 9

DERBY'S SIDECAR Courvoisier, Cointreau, lemon, muddled mint 9

ELDERFLOWER DROP Skyy Vodka, St. Germain Elderflower,
fresh lemon, a hint of juniper 9

BLOOD ORANGE MARGARITA Sauza Silver, Patron Citronge,
blood orange 8

BLACKJACK AND RYE (ri)1 Whiskey, american honey,
fresh raspberries, lemon 10

JALISCO FLOWER Cabo Wabo Anejo Tequila, grapefruit juice,
St. Germain Elderflower, top with sparkling wine 8

BLOOMING DAISY Belvedere Vodka, Grand Marnier, lemon juice,
raspberries 9

BLACK AND BLUE MOJITO Cruzan Rum, muddled mint, fresh lime,
raspberries, blackberries 9

BUBBLES

	GLASS	BOTTLE
NV <u>PROSECCO</u> - Bisol "Jeio", Veneto, Italy	8.75	35
NV <u>CHAMPAGNE</u> - Moet & Chandon, "Imperial", Champagne, France	13.5	81

WHITE WINE

	GLASS	TERZO	BOTTLE
09 <u>RIESLING</u> - Ernst Loosen "Saint M", Pfalz, Germany	6.5	8.75	26
09 <u>WHITE BLEND</u> - Conundrum, California	9.25	12.5	37
10 <u>CHENIN BLANC</u> - Sauvion, Vouvray AC, Loire Valley, France	8.5	11.25	34
09 <u>ALBARINO</u> - Paco Lola, Rias Baixas D.O., Spain	9	12	36
08 <u>PINOT GRIGIO</u> - Tangent, Edna Valley, CA	7	9.25	28
09 <u>PINOT GRIGIO</u> - Benvolio, Friuli D.O.C., Italy	7.25	9.5	29
10 <u>SAUVIGNON BLANC</u> - Kim Crawford, Marlborough, New Zealand	9	12	36
09 <u>CHARDONNAY</u> - Alamos Ridge, Mendoza, Argentina	6.5	8.75	26
09 <u>CHARDONNAY</u> - Sebastiani, Sonoma, CA	7.75	10.25	31
09 <u>CHARDONNAY</u> - Y3 Vineyards, Napa Valley, CA	10.5	14	42
08 <u>CHARDONNAY</u> - Byron, Santa Maria Valley, CA	12	16	46

RED WINE

	GLASS	TERZO	BOTTLE
09 <u>BLEND</u> - Dos Cabezas "Red", Cochise Co., AZ	7	9.25	28
09 <u>PINOT NOIR</u> - Angeline, Sonoma County, CA	8.5	11.25	34
09 <u>PINOT NOIR</u> - A to Z, Willamette Valley, OR	10	13.25	40
10 <u>PINOT NOIR</u> - Misha's Vineyard "Fox Block Eight", Central Otago, NZ	15	19.25	58
09 <u>SUPER TUSCAN</u> - Bruni "Poggio d'Elsa", Tuscany, Italy	8.25	11	33
08 <u>PRIMITIVO</u> - Cantele, Puglia, Italy	6.5	8.75	26
09 <u>ZINFANDEL</u> - Manifesto, Lodi, CA	9	12	36
09 <u>SYRAH</u> - Charles Smith "Boom Boom", WA	9	12	36
08 <u>PETITE SIRAH</u> - EOS "Estate", Paso Robles, CA	8	10.75	32
08 <u>SHIRAZ</u> - Hesketh "Protagonist", Barossa Valley, Australia	9.5	12.75	38
09 <u>MERLOT</u> - Lost Angel, CA	5.75	7.75	23
06 <u>MERLOT</u> - Franciscan "Oakville Estate", Napa Valley, CA	9.75	13	39
10 <u>MALBEC</u> - Gascon, Mendoza, Argentina	8	10.75	32
09 <u>CABERNET SAUVIGNON</u> - Terra Robles, Paso Robles, CA	7.5	10	30
07 <u>CABERNET SAUVIGNON</u> - Slingshot, Napa Valley, CA	12	16	46
08 <u>CABERNET-MERLOT BLEND</u> - Newton "Claret", Napa Valley, CA	10.5	14	40
04 <u>CABERNET SAUVIGNON</u> - Long Meadow Ranch, Napa Valley, CA	12.5	16.75	50

★ A Terzo Equals a Third of a Bottle of Wine.

BEER

FOUR PEAKS "KILTFLIFTER" SCOTTISH ALE 5.5
 GUINNESS 6.5
 BLUE MOON 5
 CORONA 5
 ABITA "PURPLE HAZE" 5
 BUD LIGHT 4
 THREE DOLLAR CAN BEER 3

DRAFT BEER

STELLA ARTOIS 5.5
 SIERRA NEVADA "PALE ALE" 5.5
 SAN TAN BREW "EPICENTER" 5.5
 NIMBUS "NUT BROWN ALE" 5.5