

# Roxy's

EAT & DRINK by Zov's

## STARTERS

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### CRISPY EGGPLANT FRIES \$12.95

*panko & sesame-crusting eggplant fries | chipotle aioli*

### SHRIMP & AVOCADO TOSTADAS \$14.95

*ceviche-style shrimp | avocado | fresh pico de gallo | napa cabbage | radish | pickled onions | chipotle aioli*

### GARLIC SMASHED FINGERLING POTATOES \$6.95

*roasted fingerling potatoes with za'atar & garlic | red chili ketchup*

### PORK BELLY HUMMUS - \$14.95

*slow-braised duroc pork belly | house hummus | sumac | harissa | warm pita*

### RED CHILI GLAZED BABY BACK RIB STACK \$15.95

*tender baby back ribs glazed with gochujang sauce, garlic & ginger | crispy onion straws | pickled fresno chile*

### SHISHITO PEPPERS \$9.95

*pan-blistered shishitos with sesame oil, garlic sauce & togarashi | red chili aioli*

### PARMESAN TRUFFLE FRIES \$8.95

*crispy fries with truffle oil, parmesan & parsley | red chili aioli*

## SALADS

*Add garlic herb chicken breast \$7.95 | chicken kebob \$8.95 | shrimp \$9.95 | beef tenderloin kebob \$9.95 | grilled salmon \$9.95*

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### PANZANELLA \$12.95

*little gem | arugula | warm ciabatta croutons | feta | fresh basil | heirloom tomatoes | cucumber | radicchio | red onion | herb vinaigrette*

### ROXY'Z CAESAR \$11.95

*little gem | kale | house croutons | shaved parmigiano-reggiano | lemon zest*

### TOMATO CUCUMBER SALAD \$12.95

*roma tomato | persian cucumber | red onion | feta | kalamata olives | lemon-mint vinaigrette*

## ROXY'Z FAVORITES

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### ROXYZ KEBOB PLATTER \$26.95

*5 oz skewer of angus beef tenderloin AND a 5 oz skewer of marinated chicken breast | jasmine rice | heirloom tomato cucumber salad with feta | yogurt mint sauce*

### AMBER ALE BEER BATTERED FISH & CHIPS \$19.95

*three fillets of fresh icelandic cod in an amber ale batter | crispy fries | kale & napa cabbage slaw | lemon-caper remoulade*

### SLOW-BRAISED SHORT RIB PAPPARDELLE \$25.95

*6-hour slow-braised beef short rib | pappardelle pasta | warm spinach | wild mushroom cream sauce | parmigiano-reggiano*

## HAND-CRAFTED PIZZAS

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### BURRATA MARGHERITA \$13.95

*fresh burrata | roasted teardrop tomatoes | basil | organic tomato sauce*

### SPICY LAMB SAUSAGE \$15.95

*house-made lamb sausage | caramelized onions | pickled fresno chile | harissa | feta | organic tomato sauce*

### MEATZA PIZZA \$16.95

*pork belly | pancetta | pepperoni | lamb sausage | mozzarella | organic tomato sauce*

### WILD MUSHROOM \$14.95

*wild mushrooms | fontina | goat cheese | fresh thyme | truffle & herb oils*

### BBQ CHICKEN \$15.95

*herb-roasted chicken | shaved red onion | fresh cilantro | mozzarella | zesty bbq sauce*

## BURGERS & SANDWICHES

*Served with french fries. Substitute side salad \$2.95*

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### THE ROXY BURGER \$15.95

*8 oz of fresh ground beef | cheddar | tomato | lettuce | dijon aioli | toasted brioche bun*

### BUTTERMILK FRIED CHICKEN SANDWICH \$14.95

*crispy buttermilk fried chicken | kale & napa cabbage slaw | fresh pickle | chipotle aioli | toasted brioche bun*

### BRAISED BEEF SHORT RIB & CHEDDAR MELT \$17.95

*6-hour, slow-braised beef short rib | cheddar | caramelized onions | pickled red onion | dijon aioli | ciabatta roll*

### HOUSE BEER BATTERED COD SANDWICH \$15.95

*two icelandic cod fillets in an amber ale batter | kale & napa cabbage slaw | lemon-caper remoulade | ciabatta roll*

### HERB-ROASTED PORTOBELLO BURGER \$14.95

*grilled portabella mushroom | tomato | fresh arugula | shaved red onion | balsamic aioli | toasted brioche bun*

### SIGNATURE SPICED LAMB BURGER \$16.95

*fresh ground lamb | arugula | shaved cucumber | sun-dried tomato | pickled red onion | greek yogurt feta | toasted brioche bun*

## DESSERTS

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### ROXY'Z RENEGADE SUNDAE \$8.95

*flourless chocolate cake | vanilla ice cream | caramel sauce | chocolate sauce | marshmallow fluff | salted peanuts | fresh whipped cream*

### APPLE PIZZA PIE \$9.95

*cinnamon sugared apples piled on top of our handmade pizza crust | dollops of sweet cheese*



## SIGNATURE COCKTAILS \$13.95

### CUCUMBER GREENIE

*Tito's Vodka, fresh-pressed cucumber & lime with pineapple/habanero shrub & ginger beer*

### THE FOXY ROXY

*Ford's Gin, fresh strawberry purée, lemon, angostura bitters, topped with ginger beer*

### GINGER THE MULE

*Tito's Handmade Vodka, house-made ginger root syrup, fresh-squeezed lime & soda water*

### ANAHEIM GROWERS GIMLET

*Hendricks Gin, house-pressed grapefruit & lime, basil*

### MAPLE OLD FASHIONED

*Whistle Pig Piggyback Rye, barrel-aged maple syrup, bitters*

### PAPER PLANE

*Buffalo Trace Bourbon, Amaro Nonino, Aperol & fresh-squeezed lemon*

### HIBISCUS MEZCALITA

*Los Javis Mezcal, hibiscus, fresh lime & cardamom*

### SPICY PINEAPPLE MARGARITA

*Tanteo Jalapeño Tequila with fresh pineapple purée, lime & agave*

### ESPRESSO MARTINI

*Tito's, Kahlúa, Amaretto, Frangelico, Giffard Vanille de Madagascar & espresso*

## BUBBLES

Split

Bottle

DOMAINE CHANDON, BRUT, YOUNTVILLE

\$14.95

ZARDETTO, "PRIVATE CUVEE", Prosecco, Italy, NV

\$12.95

GANCIA, MOSCATO ROSE, ITALY. NV

\$13.95

J. BRUT, Russian River Valley NV

\$50

SCHRAMSBERG, Brut Rose, North Coast, 2016

\$62

Glass

Bottle

## WHITE WINE & ROSE

Rosé, FIGUIÈRE, "MAGALI", Provence, France, 2019

\$13.95

\$51

Sauvignon Blanc, GIESEN, Marlborough, N.Z., 2020

\$12.95

\$49

Pinot Grigio, MASI MASIANCO, Venezia, 2019

\$12.95

\$49

Chardonnay, CHALK HILL, South Coast

\$12.95

\$49

Chardonnay, SONOMA CUTRER, Russian River, 2018

\$15.95

\$58

Chardonnay, Nickel & Nickel "Truchard Vineyard, Napa Valley, 2019

\$80

Glass

Bottle

## RED WINE

Pinot Noir, HAHN, Monterey County 2019

\$12.95

\$49

Pinot Noir, CHERRY PIE

\$16.95

\$65

Malbec, TILIA, Mendoza, Argentina 2019

\$12.95

\$49

Cabernet Sauvignon, BONANAZA, By Caymus

\$12.95

\$49

Cabernet Sauvignon, OBERON, Napa Valley, 2019

\$15.95

\$58

Red Blend, DAOU, "Pessimest, Paso Robles, 2019

\$15.95

\$58

Cabernet Sauvignon, CAKEBREAD, Napa Valley

\$100

## BOTTLED BEERS

Beer Name	Style	Origin	ABV	Price
Chimay Grand Reserve (Blue)	Belgian Trappist Ale	Scourmount Abbey (Belgium)	9.0%	\$9.95
North Coast Brother Thelonius	Belgian Style Abbey	Fort Bragg, CA	9.4%	\$9.95
Bud Light	American Light Lager	St. Louis, MO	5.0%	\$5.95
Omission	Lager (Gluten-reduced)	Portland, OR	4.6%	\$7.95
Omission	IPA (Gluten-reduced)	Portland, OR	6.7%	\$7.95
Beck's	Non-alcoholic	Bremen, Germany	<0.5%	\$4.95

## CRAFT BEERS ON TAP

Ask your server what's on tap!

VINTAGE & SELECTIONS ARE SUBJECT TO CHANGE