



## STARTERS

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### CRISPY EGGPLANT FRIES

*panko & sesame-crust ed eggplant fries | chipotle aioli*

### SHRIMP & AVOCADO TOSTADAS

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

### GARLIC SMASHED FINGERLING POTATOES

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

### PORK BELLY HUMMUS

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

### RED CHILI GLAZED BABY BACK RIB STACK

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

### SHISHITO PEPPERS

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

### PARMESAN TRUFFLE FRIES

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

## SALADS

*Add garlic herb chicken breast | chicken kebob | shrimp | beef tenderloin kebob | grilled salmon*

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### PANZANELLA

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

### ROXY'Z CAESAR

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

### TOMATO CUCUMBER SALAD

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

## ROXY'Z FAVORITES

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### ROXY'Z KEBOB PLATTER

*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

*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

*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

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

### SPICY LAMB SAUSAGE

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

### MEATZA PIZZA

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

### WILD MUSHROOM

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

### BBQ CHICKEN

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

## BURGERS & SANDWICHES

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*Served with french fries or add a house salad.*

### THE ROXY BURGER

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

### BUTTERMILK FRIED CHICKEN SANDWICH

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

### BRAISED BEEF SHORT RIB & CHEDDAR MELT

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

### HOUSE BEER-BATTERED COD SANDWICH

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

### HERB-ROASTED PORTOBELLO BURGER

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

### SIGNATURE SPICED LAMB BURGER

*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

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

### APPLE PIZZA PIE

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



## SIGNATURE COCKTAILS

### 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

*Hendrick's 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

Brut, DOMAINE CHANDON, Yountville  
 Prosecco Brut Private Cuvee, ZARDETTO, Italy, NV  
 Moscato Rose, GANCIA, Italy, NV  
 Brut, J VINEYARDS, Russian River Valley, NV  
 Brut Rose, SCHRAMSBERG, North Coast, 2016

## WHITE WINE & ROSE

Rosé, FIGUIÈRE, MAGALI, Provence, France, 2019  
 Sauvignon Blanc, GIESEN, Marlborough, N.Z., 2020  
 Pinot Grigio, MASI MASIANCO, Venezia, 2019  
 Chardonnay, CHALK HILL, South Coast  
 Chardonnay, SONOMA CUTRER, Russian River Valley, 2018  
 Chardonnay, Nickel & Nickel, Truchard Vineyard, Napa Valley, 2019

## RED WINE

Pinot Noir, HAHN, Monterey County, 2019  
 Pinot Noir, CHERRY PIE  
 Malbec, TILIA, Mendoza, Argentina, 2019  
 Cabernet Sauvignon, BONANAZA, Caymus  
 Cabernet Sauvignon, OBERON, Napa Valley, 2019  
 Red Blend, DAOU, Pessimest, Paso Robles, 2019  
 Cabernet Sauvignon, CAKEBREAD, Napa Valley

## CRAFT BEERS ON TAP

			ABV
Nitro Cali Creamin'	Cream Ale	Mother Earth (Vista, CA)	5.0%
Mango Cart	Mango Wheat Ale	Golden Road (Los Angeles, CA)	4.0%
Sabre-tooth Squirrel	Hoppy Amber Ale	Smog City (Torrance, CA)	7.0%
Fruitlands	Passionfruit/Guava Gose	Modern Times (San Diego, CA)	4.8%
Gigazapper	West Coast, DIP A	Modern Times (San Diego, CA)	8.0%
It's Been You	Hazy IPA	Radiant (Anaheim, CA)	6.6%
Slap & Tickle	West Coast, IPA with pineapple	Brewery X (Anaheim, CA)	6.7%
I'll Be Your Huckleberry	Huckleberry Hard Seltzer	Brewery X (Anaheim, CA)	5.0%
Oktoberfest	Vienna-style Oktober	Stereo Brewing (Placentia, CA)	5.3%
Stella Artois	Pilsner	Leuven, Belgium	5.2%

## BOTTLED BEERS

Chimay Grand Reserve (Blue)	Belgian Trappist Ale	Scourmount Abbey (Belgium)	9.0%
North Coast Brother Thelonius	Belgian Style Ale	Fort Bragg, CA	9.4%
Bud Light	American Light Lager	St. Louis, MO	5.0%
Omission	Lager (gluten-reduced)	Portland, OR	4.6%
Omission	IPA (gluten-reduced)	Portland, OR	6.7%
Beck's	Non-alcoholic	Bremen, Germany	<0.5%

VINTAGE & SELECTIONS ARE SUBJECT TO CHANGE

10/27/21