



Raw Bar

EAST COAST OYSTERS
bloody mary horseradish
mignonette, lemon **Gf** MP

FRIED OYSTERS
sweet pea remoulade
herb salad 21

SHRIMP COCKTAIL
bloody mary horseradish
lemon **Gf** 22

LOBSTER COCKTAIL
mustard sauce
lemon **Gf** 28

STARTERS & SHARE

Buffalo Cauliflower
lemony yogurt, marjoram 14

Tahini Ginger Dip
crushed olives, grilled flatbread **V** 14

Mini Smoked Duck Reubens
gruyere, sauerkraut, Russian dressing 18

Meat & Cheese Board
local honey, fruit, raisin walnut bread 25

Pigs In A Blanket
Pat LaFrieda sausages, whipped dijon
mustard
O FOR SIX_18
O FOR TWELVE_32

BRUNCH FAVORITES

AVOCADO TOAST
roasted tomatoes, basil, multigrain toast 16
ADD: ORGANIC EGG_4 GLUTEN-FREE TOAST_1

EGGS ANY STYLE
two organic eggs, bacon or sausage
crispy herbed potatoes, toast 18

MAKE-TO-ORDER OMELET
herbed potatoes, salad 20

HOUSEMADE GRANOLA
choice of milk or greek yogurt 14

CLASSIC BRIOCHE FRENCH TOAST
real maple syrup 18

GRAND MULTIGRAIN WAFFLE
seasonal fruit, real maple syrup 18

AVOCADO SCRAMBLE
heirloom tomatoes, basil, avocado
crispy potatoes, toast 18

SANDWICHES

Served with hand-cut fries or market greens

BLT
Japanese milk bread, thick-cut bacon
romaine hearts, mayo 16

Grilled Chicken Sandwich
avocado, crispy bacon, lettuce,
tomato, chipotle aioli 21

Grilled Cheese
NY cheddar, pepperjack, monterey jack
mustard, mayo, Japanese milk bread 18
ADD: AVOCADO_6 | THICK-CUT BACON_8

ROXY BURGER

With hand-cut fries OR market greens

8oz. Pat LaFrieda beef brisket blend
NY cheddar, charred radicchio slaw
& smokey house sauce 28

ADD: AVOCADO_6 THICK-CUT BACON_8

SALAD & SOUP

Bibb Lettuce 16
avocado, radish, herbs
lemon vinaigrette **Gf** **V**

Kale Caesar 18
romaine hearts, kale, parmesan
garlic croutons, caesar dressing

Mediterranean Salad 17
arugula, fennel, tomato, cucumber
feta, toasted za'atar flatbread

salad
additions

AVOCADO 06
GRILLED CHICKEN 10
GRILLED SHRIMP 12
ATLANTIC SALMON 12

- cup or bowl-

Creamy Tomato Soup . 8_14
grilled cheese croutons

Roxy Minestrone 8_14
organic chicken, kale
hearty vegetables
red quinoa, stewed tomato

Roxy Bone Broth 8_14
fresh ginger, scallions

ROXY MAINS

MUSHROOM BOLOGNESE
rigatoni, fresh marjoram, parmesan 20

STEAK FRITES
skirt steak, horseradish butter
charred lemon, fries **Gf** 32

SLOW ROASTED ATLANTIC SALMON
spring vegetables, shallots, mint, aged balsamic **Gf** 32

HALF ROASTED CHICKEN
sautéed broccoli rabe, confit garlic
charred lemon, parmesan jus **Gf** 28

MAC & CHEESE
cavatappi pasta, cheddar, parmesan
seasoned breadcrumbs 18
ADD: LOBSTER_16 THICK-CUT BACON_8
BROCCOLI RABE_6

SAUTÉED KALE 12
BROCCOLI RABE 12
ROASTED BRUSSELS 12
HAND-CUT FRIES 12

Sides **Gf**

V = Vegan **Gf** = Gluten Free Please alert your server of any food allergies prior to your order. A 20% gratuity will be added to parties of 6 or more. A 10% Covid-19 recovery charge will be automatically applied to all checks, this is a surcharge and not a gratuity for our Team Members. During performances, we require a 2 drink minimum per person.



Original Cocktails

\$17⁰⁰

DOWN IN MEXICO

Blanco Tequila, Mezcal
Sour Apple, Ginger, Lime

THE LOLA

Aperol, St. Germain
Pamplemousse
Sparkling Wine

CRUSH ON YOU

Light Rum, Green Chili Vodka
Green Chartreuse, Coconut
Pineapple, Lime

THE ROXY

Dark Rum, Sour Cherry Cordial
Cinnamon, Lime, Pineapple

THE BLACKSTONE FIVE

Bourbon, Apricot
Honey, Lemon, Habanero Bitters

SEASONED TRAVELER

Serrano Pepper Infused Gin
Salers Aperitif, Yuzushu, Lime
Celery Salt

SPARKLING & ROSÉ

CAVA BRUT NATURE Azimut NV, Spain 15/75
BILLECART-SALMON Brut, Champagne 22/100
LA CROIX DE PRIURE, Côtés de Provence, France '20 14/56
MATTHIASSEN ROSÉ Dunning Hills, Napa Valley, CA '18 16/80

WHITE

CHARDONNAY Domaine de la Patience, France '19 14/70
GRÜNER VELTLINER, Christina, Niederösterreich, Austria '20 16/68
SANCERRE Domaine De La Croix, Sancerre, France '18 18/80
PINOT BLANC Albert Mann, Alsace, France '18 15/75

RED

PINOT NOIR Pence Vineyards, Santa Rita Hills, CA '17 19/95
RIOJA Marqués de Arviza, "Selección Especial", Rioja, Spain '16 16/80
ZWEIGELT Rennerstas, Burgenland, Austria '18 14/70
CABERNET SAUVIGNON Bench, Sonoma County, CA '17 20/100



Wine



BEER

STELLA ARTOIS
ITHACA FLOWER POWER IPA
GLUTENBERG IPA
LEFT HAND MILK STOUT
NARRAGANSETT LIGHT LAGER

10.00



Mask Policy :

The Roxy Bar Requires Facial Coverings to be Worn:

- While Unseated: Upon Entry, Exit, To & From Restrooms
- While Ordering & Engaging with Our Team at Your Table

Cover Up—Properly (Nose too!) & We'll do The Same!

We are all in this together!



Meet Us at The Roxy!

LIVE ON STAGE:

Wed—Sat, 6-10pm

Sunset Specials

Wed—Sun 4-6pm

\$1.50 OYSTERS

\$8 Sparkling, White, Rosé

\$10 Red, \$5 Beer

