



BIXBY'S DERBY

TAVERN & TAPROOM

SPECIALTY COCKTAILS

MIDNIGHT RIDE 16

tito's handmade vodka, espresso liqueur,
bailey's irish cream

PLANTER'S PUNCH 15

bacardi rum blend, fruit juice, lime, bitters

BRUJA 16

vida mezcal, dry curaçao, grapefruit,
lime, agave syrup

FRENCH 75 15

hendrick's gin, lemon, simple syrup, prosecco

TOWNCAR 17

bulleit rye, hennessy v.s cognac,
carpano antica vermouth, bitters

THYME OUT 16

ketel one vodka, thyme syrup, lime,
q ginger beer

NEGRONI 16

bombay sapphire gin, campari,
carpano antica vermouth

FRIEND OF THE DEVIL 16

don julio blanco tequila, pomegranate syrup,
blackberry, lime, q ginger beer

BIXBY OLD FASHIONED 16

high west bourbon, sugar, bitters

PROHIBITION MANHATTAN 17

old forester 86 bourbon, carpano antica
formula vermouth, bitters

EN FUEGO 17

patron silver tequila, passion fruit,
habañero, triple sec, lime, agave syrup

DRAFT BEERS

Bud Light, 4.2% 8

Blue Moon Belgian White, 5.4% 9

Kona Big Wave Golden Ale, 4.4% 9

Coney Island Beach Beer, 4.6% 9

Sip n Slide, 4.1% 9

Stella Artois, 5.0% 9

Newburgh Mega Boss IPA, 7.0% 9

Lagunitas IPA, 6.2% 9

Modelo Especial, 4.4% 8

Sam Adams Boston Lager, 5.0% 8

BOTTLES / CANS

Bud Light, 4.2% 7

Budweiser, 5.0% 7

Miller Lite, 4.2% 7

Coors Light, 4.2% 7

Corona Extra, 4.6% 8

Heineken, 5.0% 8

Sam Adams, 5.0% 8

Michelob Ultra, 4.2% 7

Strongbow Cider, 5.0% 7

High Noon

Seltzer, 4.5% 7

WINE

BUBBLES

Caposaldo Prosecco, Veneto, Italy 12 55

Chandon Brut Rosé, California 19 90

Mumm Napa Brut Prestige, Napa
Valley, California 22 105

Domaine Chandon Garden Spritz, CA 19 90

Veuve Clicquot Yellow Label Brut,
Champagne, France 220

WHITES & ROSÉ

AIX Rosé, Provence, France 15 58

Banfi Le Rime Pinot Grigio, Italy 11 42

Matua Sauvignon Blanc, Marlborough, NZ 12 46

St. Francis Sauvignon Blanc, Sonoma
County, California 13 50

Wente Vineyards Riva Ranch Single 70

Vineyard Chardonnay, Monterey, CA

Simi Chardonnay, Sonoma County, CA 16 62

Famille Hugel Riesling, Alsace, France 18 70

Crossbarn Chardonnay, Sonoma, CA 19 74

Cakebread Cellars Chardonnay, Napa
Valley, California 122

Duckhorn Sauvignon Blanc, Napa, CA 92

REDS

Calera Pinot Noir, California 19 74

Battle Creek Reserve Pinot Noir,
Willamette Valley, OR 24 94

Greenwing Cabernet Sauvignon,
Columbia Valley, Washington 22 86

Skyside Cabernet Sauvignon, North
Coast, California 18 70

Rodney Strong Upshot Red Blend,
Sonoma County, California 13 50

Robert Hall Merlot, Paso Robles, CA 11 42

Alamos Seleccion Malbec, Mendoza,
Argentina 13 50

Michael David Winery Inkblot Cabernet
Franc, Lodi, California 104

The Prisoner Pinot Noir, Sonoma
County, CA 140

Ferrari-Carrano Cabernet Sauvignon,
Sonoma County, California 98

Craggy Range Pinot Noir,
Martinborough, New Zealand 62

Domaine Faiveley Rouge Pinot Noir,
Burgundy, France 86

Lincourt Pinot Noir, Sta. Rita Hills, CA 58

Duckhorn Merlot, Napa Valley, CA 138

Unshackled by The Prisoner Cabernet
Sauvignon, California 74

Orin Swift 8 Years in the Desert
Red Blend, California 118



BIXBY'S DERBY

TAVERN & TAPROOM

STARTERS

CHILLED SHRIMP COCKTAIL 17
spiked bloody mary cocktail sauce **gf**

TRUFFLED LOBSTER MAC & CHEESE 20
fontina cheese sauce, truffle essence,
crisped topping **mgf**

WAGYU BEEF SLIDERS 17
yakitori onions, maitake mushrooms, gruyere, yum sauce

KUNG PAO CAULIFLOWER 11
sweet & salty soy sauce, scallions, peanuts **v**

BIXBY'S BAR BOARD 21
local charcuterie, artisanal cheese, fig jam,
local honey, crostini **mgf**

FRIED OLIVES 9
gorgonzola, dirty martini dipping sauce **v**

PETITE CRAB CAKES 24
chesapeake aioli, skillet corn

SOUPS

SOUP OF THE DAY 11
season's best, always housemade

FRENCH ONION SOUP 13
caramelized onions, brioche crouton, gruyere

GREENS

CAESAR SALAD 13
pesto croutons, parm, house dressing **mgf, v**
add: chicken +6, shrimp +8

WEDGE OUR WAY 15
iceberg, crispy bacon blue cheese crumble,
red onions, marinated tomatoes **gf**

VOLCANO SALAD 16
chicken, gorgonzola, tomatoes, cucumbers,
greens, crispy tortilla, chipotle dressing **gf**

MAINS

PORCINI & TRUFFLE RAVIOLI 19
apple and sage cream, parmesan **v**

PORK OSSO BUCCO 34
yukon gold mash, glazed carrots, natural jus

DRUNKEN CHICKEN PARMIGIANA 27
vodka sauce, fresh mozzarella, basil

SHRIMP CARBONARA 31
bucatini, pancetta, sherry cream, parm, yolk, tarragon **mgf**

PAN-ROASTED SALMON 33
warm fregola and beets, arugula, citrus emulsion

BRAISED BEEF SHORT RIB 34
guava glaze, mashed maduros, carrots

12 OZ. NY STRIP STEAK 41
yukon gold mash, seasonal vegetables, cabernet reduction **mgf**

SIDES 10

SAUTÉED BABY
SPINACH

YUKON MASHED
POTATOES

LEMON-GRILLED
ASPARAGUS

HOUSE GARDEN
SALAD

FREGOLA & BEETS

TRUFFLED CRACKED
POTATOES

gf = gluten free preparation as is, **mgf** = can be made gluten free with modifications, **v** = vegetarian

Before placing your order, please inform your server if anyone in your party has a food allergy.

Consuming raw or undercooked foods may increase the risk of foodborne illness especially if you have certain medical conditions.