



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

	gls	btl
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 Vineyard Chardonnay, Monterey, CA		70
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 & SALADS

BIXBY'S TRIPLE CHEESE ONION SOUP 10

caramelized onions, house broth, sherry,
mozzarella, gruyere, swiss, crostini

SPICY PIZZA 19

spicy tuna, tempura-fried sushi rice, avocado,
cilantro, tobiko, yum yum sauce, jalapeños

CHEESY ARANCINI 15

fried risotto balls, mozzarella & boursin cheese filling,
spicy marinara, basil pesto **gf v**

PORK BELLY BAO BUNS 15

crispy pork belly, pickled cucumbers, hoisin,
scallions, steamed bao buns

BIXBY'S CHOPPED SALAD 17

chopped romaine, chickpeas, tomatoes, onions,
peas, cucumbers, pepperoncini, diced chicken,
feta, hearts of palm sherry shallot vinaigrette **gf**
add: seared tuna +12, shrimp +8

SOUTHWEST CAESAR SALAD 15

chopped romaine, chipotle caesar dressing,
roasted red peppers, tortilla strips,
pepperjack cheese **gf, v**
add: chicken +5, shrimp +8, seared tuna +12

MAINS

DERBY BURGER 21

8 oz. angus beef, caramelized onions, aged cheddar, applewood-smoked bacon,
lettuce, tomato, bistro sauce, brioche bun, house fries

DRUNKEN CHICKEN PARM 27

breaded chicken cutlet, mozzarella, house vodka sauce, spaghetti, parmesan, basil

14 OZ NY STRIP STEAK 45

cab ny strip loin, garlic yukon mash, grilled asparagus, cabernet demi glaze

SHRIMP & GRITS 27

blackened shrimp, chorizo, charred tomato, cheddar grits, scallions, pan sauce

SEARED SALMON 29

saffron & sundried tomato orzo, asparagus, lemon caper beurre blanc

ROASTED ACORN SQUASH 24

roasted squash stuffed with wild rice, quinoa, feta, raisins, herbs, pepitas, balsamic glaze **gf v**

CIDER-BRINED PORK TENDERLOIN 30

roasted pork tenderloin, sweet potato mash, apple & golden raisin chutney, pork jus, cider reduction

VOODOO CHICKEN PASTA 27

blackened chicken, penne pasta, cajun cream pasta, peppers, onions, parmesan, scallions

DESSERTS

CEREAL MILK CRÈME BRÛLÉE 12

COTTON CANDY MILKSHAKE 13

S'MORES MILKSHAKE 13

SEASONAL MILKSHAKE 13

gf = gluten free preparation as is, **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.

Parties of 6 or more include a 20% gratuity.