



BIXBY'S DERBY

TAVERN & TAPROOM

SPECIALTY COCKTAILS

EN FUEGO 18

patron silver tequila, triple sec, lime juice,
agave nectar, passion fruit purée,
muddled jalapeños, simple syrup

PLANTER'S PUNCH 15

don q cristal, lime juice, simple syrup,
pineapple juice, orange juice, bitters,
captain morgan float

TOM KARTRITE 16

hendrick's gin st~germain, lemon juice,
simple syrup, club soda

DIGNIFIED SOUR 16

hennessy v.s cognac, lemon juice,
simple syrup, bitters

DOCTOR'S ORDERS 18

woodford reserve bourbon, lemon juice,
apple juice, honey syrup

FRIEND OF THE DEVIL 18

patron silver tequila, pomegranate syrup,
blackberry, lime, ginger beer

WHISKEY SOUR 16

rittenhouse rye whiskey, lemon juice,
simple syrup, bitters

BIXBY'S NEGRONI 18

bombay sapphire gin, aperol,
sweet vermouth

ESPRESSO MARTINI 18

ketel one vodka, bailey's
irish cream, espresso

DRAFT BEERS

- Bud Light, 4.2% 8
Blue Moon Belgian White, 5.4% 9
Sapporo, 5.0% 9
Coney Island Mermaid, 4.6% 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 Seasonal 9

BOTTLES / CANS

- | | |
|-----------------------|------------------------|
| Bud Light, 4.2% 7 | Heineken, 5.0% 8 |
| Budweiser, 5.0% 7 | Sam Adams, 5.6% 8 |
| Miller Lite, 4.2% 7 | Michelob Ultra, 4.2% 7 |
| Coors Light, 4.2% 7 | Guinness, 5.0% 8 |
| Corona Extra, 4.6% 8 | Dogfish Head 60 |
| Pacifico, 4.4% 8 | Minute IPA, 6.0% 8 |
| Sun Cruiser Classic | High Noon |
| Hard Iced Tea, 4.5% 8 | Seltzer, 4.5% 12 |

SOFT DRINKS

- | | | |
|------------|-----------------|-----------------|
| Pepsi | Lemonade | Lipton Iced Tea |
| Diet Pepsi | Apple Juice | Unsweetened |
| Starry | Orange Juice | Lipton Iced Tea |
| Ginger Ale | Cranberry Juice | |

WINE

BUBBLES

	gls	btl
Villa Sandi Il Fresco Prosecco	14	65
Chandon Garden Spritz	18	85
Decoy Brut Cuvée Sparkling	18	85
Bollinger Special Cuvée		188
Veuve Clicquot Yellow Label Brut		165
Moët & Chandon Rosé Imperial		225

WHITES & ROSÉ

Alto Vento Pinot Grigio	13	50
August Kessler "R" Riesling	14	54
The Crossings Sauvignon Blanc	13	50
Justin Sauvignon Blanc	14	54
AIX Rosé	15	58
Talbott Kali Hart Chardonnay	13	50
Benziger Running Wild Chardonnay	16	62
Twomey Cellars Sauvignon Blanc		74
Duckhorn Vineyards Sauvignon Blanc		85
Wente Vineyards Riva Ranch Single Vineyard Chardonnay		54
Cakebread Cellars Chardonnay		108
Far Niente Chardonnay		185
Chateau Montelena Chardonnay		195

REDS

Robert Hall Merlot	13	50
Viña Cobos Felino Malbec	15	58
Intercept Red Blend	14	54
Argyle Pinot Noir	16	62
Calera Pinot Noir	15	58
Greenwing Cabernet Sauvignon	13	50
Roth Alexander Valley Cabernet Sauvignon	16	62
Marqués de Cáceres "Excellens" Rioja		52
Belle Glos Las Alturas Pinot Noir		142
Goldeneye Pinot Noir		138
Joseph Faiveley Bourgogne Pinot Noir		110
Sanford Estate Pinot Noir		132
The Prisoner Pinot Noir		137
Gary Farrell Pinot Noir		146
Unshackled by the Prisoner Wine Company Cabernet Sauvignon		73
Beringer Knight's Valley Cabernet Sauvignon		82
Silver Oak Cabernet Sauvignon		262
Orin Swift 8 Years in the Desert California Red		132
Albert Bichot Santenay 1er Cru "Clos Rousseau"		152
Rutherford Hill Merlot		98



BIXBY'S DERBY

TAVERN & TAPROOM

STARTERS & SALADS

SOUP OF THE DAY 10

chef's seasonal selection

BIBB LETTUCE SALAD 15

crisp bacon, heirloom cherry tomatoes,
fried onions, feta cheese, buttermilk ranch dressing
(available with other dressings)

CAESAR SALAD 12

romaine hearts, shaved parmesan, garlic crostini,
caesar dressing *add grilled chicken +7*

FRIED CALAMARI & SHRIMP 17

sweet mini peppers, marinara sauce

SHRIMP COCKTAIL 23

poached jumbo shrimp, classic cocktail sauce, lemon

CHEESY SPINACH ARANCINI 17

spinach risotto balls, mozzarella & boursin cheese
filling, spicy marinara, gruyere fondue

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

c.a.b. ny strip loin, garlic yukon mash, grilled asparagus, cabernet demi glace

FILET MIGNON 50

garlic yukon mash, grilled asparagus, rosemary garlic compound butter

GARLIC BUTTER SCAMPI 27

white tiger shrimp, white wine garlic scampi sauce, confit tomatoes, campanelle pasta

SEARED SALMON 25

saffron risotto, heirloom baby carrots, beurre blanc

CAULIFLOWER STEAK 20

wild rice, confit tomato, balsamic reduction **gf, v**

STUFFED PORK TENDERLOIN 30

mushroom, spinach, and cheese stuffing, arugula citrus salad, creamy mushroom sauce

DESSERTS

ICE CREAM SCOOPS 7

assorted toppings

MANGO MOUSSE 12

creamy mango mousse, diced mangoes, mint

CHEESECAKE 12

seasonal compote

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.