



SEASONAL COCKTAILS

BIX RICKEY

Belvedere Vodka, Fresh Strawberry Purée, Club Soda & Lime
11

HARRY'S BAR BELLINI

Tory Farm's Peach Purée and Bortolotti Prosecco
10

PLUM BLOSSOM

Blue Coat Gin, Muddled Flavor King Plums, Trimbach Mirabelle Eau de Vie & Lime Juice
10

BIX FAVORITES

GERMAIN-ROBIN SIDECAR

Germain Robin Brandy, Cointreau & Lime
11

SAZERAC

Pikesville Rye, Herbsaint and a Dash of Peychaud Bitters
10

BIX MANHATTAN

Pikesville Rye, Carpano Sweet Vermouth & Angostura Bitters
10

THE G.B.L.

Tanqueray Gin and English Fever-Tree Bitter Lemon Tonic
10

GINGER GIMLET

Hangar One Kaffir Lime Vodka, Ginger Infused Simple Syrup & Fresh Lime
11

GRAN TORRES MARGARITA

Siete Leguas Reposado, Gran Torres Orange Liqueur, Agave & Fresh Lime
13

MAI TAI "OLD WAY"

Ron Matusalem Platino & Myers's Dark Rums with Orange and Pineapple Juices, Apricot Brandy, Orgeat Syrup and Lime
11

From Our Boutique:
Recently Published

BIXOLOGY

Cocktails, Culture and a Guide to the Good Life

16.95

Chronicle Books

CHILLED SEAFOOD

BIX Wild Prawn Cocktail, Ancho and Cocktail Sauces 14.95

Pacific Oysters on the Half Shell, Sauce Mignonette 15.95

À la minute Ceviche with Jalapeño & Habañero Chiles Avocado, Cilantro Oil and Toasted Corn Nuts 15.50

HORS D'OEUVRES

Truffle Cheese and Sweet Onion *Croques* 9.95

Roasted Beet and Chèvre Skewers with Basil & Balsamico 8.95

Tuna Tartare with Hummus, Mint and Preserved Lemon on Cumin Lavosh Crackers 12.95

Dungeness Crab Rolls in Brioche with Meyer Lemon Aioli 15.75

Potato Pillows with Crème Fraîche and American Sturgeon Caviar 12.95

Early Girl Tomatoes with Black Garlic Aioli 6.95

Housemade Mozzarella wrapped in La Quercia Prosciutto with Fiordolio Olive Oil 8.95

Mini Lamb Burgers with Cucumber, Dill and Harissa 10.95

Today's Selection of Hors d'oeuvres (two or more) 11.95 per person

BIX SUMMER TOMATO CART

With House Made Mozzarella, Olive Oil and Basil 12.95

SALADS / SOUP

Chilled Hearts of Romaine with Point Reyes Blue Cheese Dressing 9.95

Dirty Girl Farm Butter Lettuces with Shaved Radish and Tarragon Vinaigrette 8.95

Smoked Trout Salad with String Beans, Sweet Red Onions Cabernet Vinaigrette and Fresh Horseradish 13.75

Roasted Tomato Soup with Grilled Cheese Croutons 11.50

Entrées

Today's Market Fish A/Q

Grilled Pacific Salmon with Fresh Shelling Beans Fennel, Cherry Tomatoes and Arugula 32.95

Fresh Maine Lobster Spaghetti with Lobster Cream 39.95

Chicken Hash à la BIX 19.95

Grilled Berkshire Pork Chop with Smashed Little Potatoes Padron Peppers and Stone Fruit Chutney 28.95

American Kobe *Bavette* Steak with Pommes Puree Roasted Cipollini Onions and Natural Jus 34.95

Black Truffle Cheese Burger served open face on Rye with Truffle Fries 27.50

ALWAYS AVAILABLE

BIX Bacon Club Burger 18.50
Golden Gate Natural Angus New York Steak 39.95

*"When a man's stomach is full it makes no difference whether he is rich or poor."
-Euripides (480-406 B.C.)*

Classic Starters

Steak Tartare
Shallots, Capers, Parsley & Mustard. Black Olive Toasts 13.95

Chilled Foie Gras
Apricot Mostarda and Toasted Brioche 16.95

Marrow Bones
Parsley, Shallot and Caper Salad, Grilled Durum Batard 11.75

FARMERS MARKET

VEGETABLES

Roasted Potatoes and Padron Peppers 8.95

Fried Green Tomatoes with Tomato Sauce 7.95

Fresh Shelling Beans With Fennel and Cherry Tomatoes 7.95

Creamed Organic Bloomsdale Spinach 7.95

Whipped Yellow Finn Potatoes 6.95

Truffled French Fries 8.95

EXEC CHEF: BRUCE HILL
CHEF: ERIK LOWE

To satisfy the Healthy SF initiative a 4% charge will be added to all food & beverage sales

As a courtesy to others
NO LAPTOPS/IPADS
PLEASE SILENCE YOUR
CELL PHONE

*18% GRATUITY MAY BE
ADDED TO PARTIES OF
SIX OR MORE.

Corkage 25.00 per 750ml
2 Bottle Maximum