



FRIDAY LUNCH CLUB

BIX RICKEY
Belvedere Vodka,
Fresh Strawberry
Puree, Lime & Soda
11.00

WINES BY THE GLASS

Sparkling Wines and Champagne

- N.V. Bortolotti, Spumanti, Prosecco di
Valdobbiadene, Italy 10.00
Schramsberg, 2006, Blanc de Blancs
North Coast, CA 15.00
N.V. Pol Roger, Brut, Epernay, France
22.00

Whites

- Gargenaga, 2007, Roccolo Grassi, Soave
Superiore, Verona, Italy 13.00
Hondarribi Zuri, 2009, Xarmant Txacoli
Amurrio, Spain 10.00
Sauvignon Blanc, 2008, Duckhorn, Napa
16.00
Chardonnay, 2009, Au Bon Climat, Bix
Santa Maria Valley, CA 10.00
Chardonnay, 2006, Marimar Estate
Russian River Valley, CA 9.00
Chardonnay, 2008, Unity, Fisher
Vineyards, Sonoma County, CA 16.00

Rosé

- Malbec, 2009, Pulenta Wines, La Flor
Mendoza, Argentina 10.00
Hondarribi Zuri, 2009, Ameztoi
Txakolina Getaria, Spain 13.00

Reds

- Malbec, 2009, Andeluna, Mendoza
Argentina 10.00
Barbera, 2008, Renato Ratti, Torriglione
Piemonte, Italy 12.00
Pinot Noir, 2008, Au Bon Climat, Bix
Santa Maria Valley 14.00
Syrah, 2007, Maranet, DuMOL
Vineyards, Russian River Valley 15.00
Zinfandel, 2006, Teira, Sonoma 10.00
Cabernet Sauvignon/Merlot, 2006
Château Semonlon, Haut-Médoc
France 9.00
Merlot, 2007, Alexander Valley
Vineyards, Alexander Valley 11.00
Cabernet Sauvignon, 2007, Vineyard
29, Cru, Napa 18.00

Starters, Salads and Soup

- Pacific Oysters on the Half Shell, Champagne Mignonette 15.75
Roasted Beet and Chèvre Skewers with Manodori Balsamico 8.95
Truffle Cheese and Sweet Onion Croques 9.95
Tuna Tartare with Fresh Hummus, Mint and Preserved Lemon
on Cumin Lavosh Crackers 12.50
Dungeness Crab in Lettuce Cups with Avocado
Cherry Tomato and Louis Dressing 11.95
À la minute Ceviche with Jalapeño & Habañero Chiles
Avocado, Cilantro Oil and Toasted Corn Nuts 13.75
Star Route Farm Baby Lettuces with Tory Farm Nectarines
Marcona Almonds, Manchego Cheese & Sherry Vinaigrette 12.50
Hearts of Romaine with Point Reyes Blue Cheese Dressing 8.50
Smoked Trout Salad with String Beans, Sweet Red Onions
Cabernet Vinaigrette and Fresh Horseradish 11.95
Steak Tartare with Angus Beef
Shallots, Capers, Parsley & Mustard 13.95
Roasted Tomato Soup with Grilled Cheese Croutons 10.50

Large Salads, Sandwiches and Entrées

- Traditional Cobb Salad 16.95
Bix B.L.T. with Summer Tomatoes, Kentucky Bacon
and Shoestring fries 17.50
Fresh Pasta à la Chitarra with Tomales Bay Clams, Eggplant
and Bread Crumbs 18.95
Chicken Hash à la Bix 17.95
Seared Local Albacore with Summer Beans, Cherry Tomatoes
Basil, and Tonnato Sauce 20.95
Fish and Chips with Tartar and Malt Vinegar Sauces 19.95
The Bix Burger with Pommes Frites 13.95
Paillard of New York Steak Tuscan Style
with Fiordolio Olive Oil, Arugula and Parmesan 19.95

BIX FIXE
APPETIZER
Roasted Tomato Soup with
Grilled Cheese Croutons
or
Hearts of Romaine with
Point Reyes Blue Cheese Vinaigrette
ENTRÉE
Chicken Hash à la Bix
or
Seared Local Albacore with
Summer Beans, Cherry Tomatoes
Basil, and Tonnato Sauce
21.95
No Substitutions or Split Plates Please

From Our Boutique: Recently Published
BIXOLOGY
Cocktails, Culture and a Guide to the Good Life
16.95
Chronicle Books

BIX
SUMMER
TOMATO CART
With House
Made
Mozzarella,
Olive oil and
Basil
12.95

WORKING BEVERAGES

- BIX Citronade
Sparkling Lemonade
4.00
Arnold Palmer
Iced Tea and Lemonade
4.00
Fresh Squeezed Juice
Orange or
Grapefruit
4.00
BIX Sparkling
Ginger Limeade
4.50

MINERAL WATERS

- Hildon, Gently
Sparkling or
Delightfully Still,
England, 750ml
7.95
Fiji, Artesian Water
Still, 500 ml
4.00
Voss, Artesian Water
Sparkling, 375 ml
4.00

Exec.Chef: Bruce Hill
Chef: Erik Lowe

18 % service may be
added to parties of six or
more.

Corkage 25.00