



Friday Lunch Club

Cocktails

<i>Hemingway</i> // Rum, Grapefruit and Lime	11
<i>Pear Margarita</i> // Tequila, Pear and Sage	11
<i>Pisco Sour</i> // Pisco, Quince, Lime and Bitters	10
<i>Bloody Mary</i> // Bix Original Recipe	10
<i>Sazerac</i> // Rye, Pastis and Bitters	11

Beverages

<i>Bix Citronade</i>	4
<i>Sage Lemonade</i>	4
<i>Fever-Tree Ginger Ale</i>	4
<i>Henry Weinhard's Root Beer</i>	5

Mineral Waters

<i>Lauretana</i> , Sparkling or Still	8
<i>Fiji</i> , Still	4

Starters

Pacific Oysters on the Half Shell, Sauce Mignonette	17.00
Hand Picked Dungeness Crab Cocktail	18.95
Roasted Beet and Chèvre Skewers with Manodori Balsamico	8.50
Deviled Eggs with Truffles, Radish and Chives	12.00
Salmon Tartare on Rye Toast with Dill and Crème Fraiche	13.75
<i>À la minute</i> Ceviche with Chiles, Avocado and Toasted Corn Nuts	15.00
Little Gems with Pickled Market Vegetables and Ranch	13.00
Winter Chicory Salad with New Harvest Olive Oil, Meyer Lemon and Parmesan	12.50
Steak Tartare with Shallots, Capers, Parsley and Mustard	14.00
Butternut Squash and Baby Leek Soup with Mussels and Pain de Mie Croutons	12.75

Entrées

McFarland Springs Smoked Trout Salad with Celery Root, Apples and Dill	15.50
Organic Chicken Cobb Salad	16.00
Fresh Pappardelle with Pork Sugo, Black Trumpet Mushrooms and Truffle Butter	19.50
Rainbow Trout with Carrots, Cauliflower, Fingerling Potatoes, Capers and Vadouvan	22.75
Chicken Hash à la Bix with Cherry Tomatoes and Mascarpone Vodka Sauce	19.50
Angus Beef Dip Sandwich "on Weck" with Dill Pickles and Horseradish	18.50
The Bix Burger with Pommes Frites	17.00
Wagyu Steak Paillard with Fingerling Potatoes, Charred Onion and Broccoli Di Cicco	28.50

Always Available... Caesar Salad /// Chicken Cutlet

CHEFS BRUCE HILL AND ERIK LOWE

Corkage 25.00 per 750ml, 2 bottle maximum & 18% Gratuity may be added to parties of six or more
To satisfy the HealthySF initiative a 4% charge will be added to all food & beverage sales