

Ask your server about our vegan, vegetarian,  
& gluten free options

## Small Plate

### Cheese & Charcuterie Board 29

assortment of meats and cheese | honeycomb | seasonal jam | sourdough toast

### Garlic Fries 8

parmesan | parsley | garlic aioli

### St Louis Slow Roasted Ribs 18

chipotle bbq sauce | tavern slaw | cornbread muffin

### Falafel Balls 9

house-made tahini dressing

### Garden Risotto 14

goat cheese | parmesan | roasted mushroom | roasted tomato | spinach purée

### Ancient Grain Bowl 15

herbed farro | english peas | roasted tomato & mushroom | kale pesto | roasted walnuts

add chicken breast 5 | falafel 6 | shrimp 7 | salmon 8

### P.E.I. Mussels 16

coconut green curry | bird's eye chili | thai basil | cilantro | green onion | crostini

### Baked Brie 15

lavender honey | toasted walnuts | organic red grapes | baguette

### Smoked Gouda Mac & Cheese 14

smoked gouda | caramalized onion | bacon

### Steamed Artichoke 11

saffron aioli | melted butter

### Shishito Peppers 🔥 12

white soy | garlic oil

### French Onion Soup 8

house-made beef stock | sherry wine | caramelized onion | sourdough | gruyère

### Spring Wontons 12

cream cheese | mozzarella | parmesan | spinach | artichoke | wonton wrapper

### Stems & Flappers 13

1 lb chicken wings | house made buffalo sauce or salt and pepper seasoning

choice of blue cheese or ranch

Our menu is designed to create a sense of community between friends, family and neighbors.

Indulge, imbibe, relax and converse until your heart is content and your belly is full.

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## Salad

add chicken breast 5/falafel 6/shrimp 7/salmon 8 to any salad

### Harvest Salad 13

goat cheese | organic baby greens | organic tangerine | dried fruit | candied pecans | citrus vinaigrette

### Grilled Romaine Caesar 11.50

pecorino cheese | organic baby romaine heart | garlic ciabatta croutons | house-made caesar dressing

### Tossed Cobb Salad 13

blue cheese | organic romaine heart | tomato | avocado | onion | bacon | hard-boiled egg | house made ranch

### Roxy Chef Salad 12

white cheddar cheese | organic romaine | tomato | carrots | sprouts | avocado | artichoke hearts | lemon-oregano dressing

### Kale-fornia Salad 12.50

parmesan cheese | organic kale | crispy chickpeas | roasted fennel | golden raisins | roasted garlic vinaigrette

## Sandwich

### The Roxy Burger 15

8oz prime ground chuck | white cheddar | dill pickle | onion-bacon aioli | lettuce | onion | tomato | brioche bun

### Artichoker 13.50

mozzarella | artichoke hearts | tomato | sprouts | sunflower seeds | black olive aioli | 7-grain bun

### Falafel Burger 13.50

melted mozzarella & cheddar | onion | tomato | sprouts | tahini dressing | 7-grain bun

## Entree

### 8 oz Moroccan Spiced Duroc Pork Chop 24

toasted israeli couscous | fire-roasted bell pepper | onion | organic kale | apple chutney | baker & olive harissa olive oil

### Grilled Waygu 28

10oz American Waygu sirloin | roasted red potato | garlic-shallot herb butter | steamed broccoli

add cheese to your broccoli 1.5

### Market Catch of the Day 25

pea puree | roasted fennel & onion | charred white asparagus | picatta sauce

### Chicken Under a Brick 24

sweet corn succotash | roasted bell pepper | red onion | shishito | lemon-brown butter

Chef  
Gabriel Faller

Chef  
Jason Benjamin

We strive to serve you only the freshest, from scratch food.  
Longer than average wait times can be expected during peak dinner times.

STRAWS & WATER SERVED BY REQUEST ONLY

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness