

# WHITE WINE

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## CHARDONNAY

Pavette 2020, Central Valley, CA	9   34
Eric Chevalier 2020, France	12   46
Rombauer 2021, Carneros, CA	68

## SAUVIGNON BLANC

Wither Hills 2021, New Zealand	10   38
Elizabeth Spencer 2021, Napa, CA	13   50

## OTHER WHITES

Pinot Grigio – Villa Puccini 2020, Italy	10   38
Moscato d’ Asti - Saracco 2021, Italy	9   34
Riesling - Leitz “Dragonstone” 2020, Germany	10   38
Blend– Baudana “Langhe Bianco” 2021, Italy	48

## ROSÉ

Domaine De Cristia 2021, Provence, France	10   38
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## SPARKLING WINES

Prosecco - Canella NV, Italy (187ML)	9
Prosecco Rosé - Flor NV, Italy	10   38
Lambrusco - Cleto Chiarli, Italy (375ML)	25
Brut - Gerard Bertrand Crémant 2020, France	40
Brut – Billecart-Salmon NV, Champagne, France	78
Brut Rose – Billecart-Salmon NV, Champagne, France	128

# DESSERTS

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<b>Ice Cream</b>	single 5   double 7
Chocolate or Vanilla	
<b>ICE CREAM SUNDAE</b>	9
Choice of chocolate or caramel sauce, vanilla ice cream, whipped cream   add nuts 1	
<b>Fitz's Ice Cream Float</b>	9
Root beer with whipped cream	
<b>The Volcano</b>	12
Rich, warm brownie, vanilla ice cream, chocolate sauce, whipped cream	
<b>Jumbo Chocolate Chunk Cookies</b>	10
Served warm with a glass of cold milk	
<b>Cotton Candy</b>	9
Fresh spun to order	
<b>Truffles</b>	12
Local milk chocolate sea salt caramels (2) and small batch bourbon balls (2) from Saddleback Chocolates	

# COFFEE DRINKS

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<b>Critic's Choice</b>	10
Frangelico, Baileys, Whipped Cream	
<b>Burnt Almond</b>	11
Kahlua, Disaronno, Whipped Cream	
<b>Toasted Coconut</b>	10
RumHaven, Frangelico, Whipped Cream	
<b>Encore</b>	11
Chambord, Light Crème de Cacao, Whipped Cream	
<b>Cinnamon Sensation</b>	12
Captain Morgan, Baileys, Cinnamon Syrup, Whipped Cream	

# RED WINE

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## PINOT NOIR

Ramsay 2020, CA	12   46
Elk Cove 2020, Willamette Valley, OR	14   54

## CABERNET SAUVIGNON

Hess Shirtail Ranches 2019, CA	12   46
Block Nine 2020, CA	9   34
Three Saints 2019, Santa Barbara, CA	48

## OTHER REDS

CMS Merlot Blend 2020, WA	10   38
Angels & Cowboys Proprietary Red 2019, CA	12   46
Malbec - Catena "Vista Flores" 2018, Argentina	11   42
Domaine de Cristia Cotes du Rhone VV 2020, France	12   46
Petite Sirah - Stag's Leap 2018, CA	56

# NIGHTCAPS

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<b>PORT</b> Cockburn's 20 year Tawny, Porto, Portugal	10
<b>LIMONCELLO</b> Il Gusto di Amalfi, Italy	9
<b>AMARO</b> Fred Jerbis, Amaro 16, Italy	10

All vintages subject to change\*

<b>CHICKEN FAJITA QUESADILLA</b>	<b>15</b>
Three cheese blend, roasted peppers, onions, served with sour cream and salsa	
<b>THREE CHEESE QUESADILLA</b>	<b>12</b>
Served with sour cream and salsa	
<b>QUATTRO FORMAGGIO FLATBREAD</b>	<b>15</b>
Mozzarella, fontina, provolone, parmigiano-reggiano, red sauce   add pepperoni 2	
<b>FIESTA CHICKEN FLATBREAD</b>	<b>17</b>
Chipotle avocado buttermilk dressing, three cheese blend, fire braised chicken, corn salsa, heirloom tomatoes	
<b>BROADWAY SMASH BURGER</b>	<b>17</b>
Two 4 oz certified angus beef patties grilled, lettuce, tomato, onion and pickle, served with french fries   add bacon 4 <b>choice of:</b> american, cheddar, swiss, or pepper jack cheese vegan impossible burger available upon request	
<b>PORK FRENCH DIP</b>	<b>17</b>
Thinly sliced pork tenderloin, horseradish aioli, swiss cheese, crispy tobacco onions, hoagie roll	
<b>CRAB SALAD ROLL</b>	<b>22</b>
Capers, celery, lemon, aioli, chives, brioche bun	
<b>FOX CLUB HOUSE SALAD</b>	<b>dinner 7   entrée 14</b>
Mixed greens, cucumbers, cherry tomatoes, shaved carrots, red onions   add chicken 8 <b>choice of dressing:</b> mayfair, buttermilk ranch, maple balsamic vinaigrette, italian red wine vinaigrette, bleu cheese, olive oil and vinegar cruet	

# COCKTAILS

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<b>Bleu Goose Martini</b>	15
Grey Goose Vodka, Dry Vermouth, bleu cheese olives	
<b>Standing Ovation</b>	11
RumHaven, Peach Schnapps, pineapple juice	
<b>French Manhattan</b>	15
Woodford Reserve Whiskey, Cointreau, Dry Vermouth	
<b>Chocolate Martini</b>	12
360 Vanilla Vodka, Baileys, Dark Crème de Cacao	
<b>Grand &amp; Timeless</b>	10
Origin Gin, Pinckney Bend Tonic Syrup, club soda	
<b>Foxtail (spirit free)</b>	7
Elderflower Syrup, Hibiscus bitters, club soda	
<b>Fabulous Bloody Mary</b>	12
Absolut Peppar, pickled vegetables, beef stick, bacon salt rim	
<b>Fox Mimosa</b>	12
Mandarino, Prosecco	
<b>Fox Bellini</b>	13
White Peach Heimat, Peach Schnapps, Prosecco	

# BEER-16oz

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4 Hands City Wide APA, 4 Hands Divided Sky IPA, 4 Hands Chocolate Milk Stout, Budweiser, Bud Light, Bud Select, Blue Moon, Michelob Ultra, Stella Artois, Wellbeing Victory Wheat (Non-Alcoholic), Truly Hard Seltzer (Seasonal)	8
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# FOX FAVORITES

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<b>CHEESE PLATE</b>	21
Daily selection of artisan cheese, nuts, fruits and crackers	
<b>SHRIMP COCKTAIL</b>	22
Jumbo shrimp, tartar sauce, cocktail sauce, lemon	
<b>GRIFFIN PLATTER</b>	32
Chicken strips with ranch dressing, popcorn shrimp with tartar sauce, mozzarella sticks and toasted ravioli with parmesan and marinara sauce	
<b>TOASTED RAVIOLI</b>	14
Saint Louis style breaded beef ravioli, parmesan, marinara sauce	
<b>CHICKEN TENDERS</b>	14
with buttermilk ranch	
<b>MOZZARELLA STICKS</b>	12
with marinara sauce	
<b>POPCORN SHRIMP</b>	15
with tartar sauce	
<b>FRENCH FRIES</b>	5
add cheese sauce   1.5	
<b>THE BIG PRETZEL</b>	15
with cheese sauce	
<b>GOURMET MIXED NUTS</b>	10
served warm	