

Thank you for choosing to dine with us! We appreciate all of your support! We also appreciate your understanding on our two hour table limits which we believe will be more than enough time to get the full Foxtail experience.

To Share

HUMMUS AND VEGGIES 9 GF*
spicy fresno and garlic hummus, cucumbers, house pita

BRICK OVEN ROASTED CAULIFLOWER 12
lemon salsa verde, grana padano, fried capers

GARLIC LABNEH 8 GF*
yogurt, olive oil, kalamata olives and pepper medley, mint, house pita

LAMB & BEEF KEFTA KABOB 13 GF*
garlic hummus, house pita, parsley, onion tomato salsa

MAINE LOBSTER DYNAMITE 22 GF*
spicy aioli, lemon juice, celery, grilled brioche

BURRATA FIG MOSTARDA 16 GF*
figs, apricots, cherries, crostinis

CHICKEN SHAWARMA ROLLS 16
phyllo, cabbage, red peppers, mozzarella, spicy garlic aioli, french fries

TABOULI BITES 9
parsley, mint, scallions, bulgur, tomatoes, lemon olive oil
add shrimp +6

GRILLED OCTOPUS 15 GF*
shishito peppers, potatoes, fresno aioli

CHICKEN WINGS 14
lebanese style, lemon, cayenne, cilantro, garlic

EGGPLANT MEATBALL GF* 15
lamb and beef, tomato shishito sauce, parmesan cheese, crostinis

GRILLED SHRIMP & ARTICHOKE 15 GF

SPINACH PIE 12
kale, onions, phyllo, feta, tzatziki sauce

Greens

sliced tuna 9 | chicken breast 6 | salmon 10 | three jumbo shrimp 9
kefta kabob skewer 7

LITTLE GEM 13 GF*
cabbage, lettuce, red bell pepper, cucumber, tomatoes, radish, cilantro, parsley, mint, scallions, toasted pita, sumac citrus vinaigrette

KALE CAESAR 14 GF*
baby purple kale, parmesan breadcrumbs, house parmesan dressing

BURRATA WEDGE 14 GF
burrata, cranberry, almonds, red pepper, bacon, tomato, white balsamic blue cheese vinaigrette

ROCCA 14 GF
watercress, arugula, tomatoes, wild mediterranean thyme, beets, pepita seeds, red onions, goat cheese, lemon vinaigrette

RED WINE POACHED PEAR 14 GF
goat cheese, butternut squash, sweet and spicy pecans, frisee, mixed greens, balsamic vinaigrette

Raw Bar

OYSTERS MKT GF
by the half dozen

TUNA POKE BOWL** 16 GF*
spicy mayo, cucumber, avocado, radish, ginger soy drizzle, black sesame

SALMON POKE BOWL** 14 GF*
spicy miso mayo, edamame, cucumber, avocado, fried shallot, ginger soy drizzle, toasted sesame

SHRIMP POKE BOWL 15 GF*
shrimp, masago, avocado, cucumber, spicy mayo, ginger soy drizzle, toasted sesame

CHIRASHI POKE BOWL 19 GF*
mixed fish, serrano pepper, avocado, edamame, ginger soy drizzle, mint cucumber salsa

TUNA TATAKI ** 17 GF*
mint cucumber salsa, citrus soy, spicy sesame oil

HAMACHI CRUDO ** 16 GF*
citrus soy, serrano, crispy shallot, EVOO, pineapple puree

SEARED SALMON ** 14 GF*
kalamata olive puree, sherry vinaigrette, lemon slices, dill, EVOO

JUMBO SHRIMP 17 GF
cocktail, horseradish, lemon

OCTOPUS CARPACCIO 14
fennel pollen, apple, zest, esplete, EVOO

Mains

ATLANTIC SALMON 26
freekeh, seasonal vegetable, maple mustard plum salsa

BAKED HALIBUT 33 GF
parsnip cauliflower puree, green beans, fried shallots

GRILLED SHRIMP 24 GF
grilled vegetables, spiced pepper butter sauce

ROASTED GROUPER 33 GF
citrus sweet pea puree, watercress, shitake mushrooms, roasted potatoes

THE FOX BURGER 16
two patties, grilled and griddled, swiss, cabbage, garlic dressing, tomato, pickles, fries

BASIC B BURGER 17
two patties, grilled and griddled, cheddar, lettuce, tomato, onions, bacon, house-made 1000, fries

PORK BELLY BLT 15
lettuce, tomato, herb aioli, toasted ciabatta bread, fries

CHILI RUBBED BACON WRAPPED PORK CHOP 28 GF*
herb marinated, mash potatoes, creamy corn salsa, broccolini, spicy shrimp

BRICK CHICKEN 22 GF
amish ½ chicken, garlic sauce, arugula, roasted potatoes

SHRIMP MAC N CHEESE 19
roasted bell pepper cream, toasted parmesan breadcrumbs

6oz PETIT FILET MIGNON ** 36 GF
grilled vegetables, mash potatoes, spicy butter

PAELLA 27
orzo, chicken, andouille sausage, shrimp, red bell pepper, onion, peas, saffron broth, parsley

MOROCCAN TAGINE 16
squash, chickpeas, peppers, zucchini, harissa, moroccan spiced couscous
add chicken breast + 6 add shrimp + 6

Kids

TOMATO MOZZARELLA FLATBREAD 8
CHEESE BURGER WITH FRIES 9
GRILLED CHICKEN FINGERS WITH FRIES 8
MAC N CHEESE WITH FRIES 8
GRILLED SHRIMP WITH FRIES 12

Desserts

KEY LIME CHEESECAKE pistachio crust, berry drizzle 9
Perfect Pairing: Noval Black Port 15

TAHINI DREAM BARS shortbread, sesame caramel, chocolate, spicy vanilla ice cream 9
FIONA CAKE olive oil chocolate cake, fudge icing, caramelized cacao nibs, turkish coffee ice cream 9

Perfect Pairing: Noval 20 Year Port 18

PUMPKIN PRALINE CAKE cranberry sauce, toasted pumpkin seeds, vanilla yogurt 9

FROZEN YOGURT seasonal flavors 7

DAYDREAM COFFEE - SMALL-BATCH, SMALL-TOWN, FAMILY OWNED

Happy Hour

Tuesday to Friday 3-5

HALF PRICE OYSTERS
Limit 12 per person

OYSTER SHOOTER 3

GREEK FRIES 6

HOUSE LAGER 3

CHARLES DE FERÉ
BLANC DE BLANCS 5

60515 5

LOVELY DAY 5

The Foxtail

SPARKLING COCKTAILS

LOVELY DAY 8
fresh squeezed oj, french bubbles
choice of:
habanero pineapple, cherry or blood orange

I WILL DO ANYTHING FOR RUM 12 ❄️
cihuatan jade & indigo rum, cucumber, orange,
jalapeño, cranberry, hibiscus rim

BLUE SUEDE SHOES 10
sneaky fox vodka, blueberry, ginger,
lemon, mint

CAN'T TOUCH THIS 12 ❄️
genepy, prosecco, mint, lime

SMOKE ON THE WATER 12 ❄️
illegal mezcal, grapefruit, agave, lime,
tajin aleppo rim

BARREL AGED PROGRAM

BIG WOOD 15
journeyman private barrel corsets whips and whiskey,,
smoked vanilla demerara, OTD bitters

TEQUILA MANHATTAN 15
teralta reposado, carpano sweet vermouth,
angostura bitters, american oak

PORRONS

**BOURBON BARREL
SMOKED RED SANGRIA 15 | 60**

**VIDIANO, DOULOUFAKIS, CRETE,
GREECE 40**

**PICPOUL, BONNY DOON, ARROYO
SECO, CA 43**

**GETARIAKO TXAKOLINA, AMEZTOI,
BASQUE COUNTRY, SPAIN 48**



STILL COCKTAILS

60515 10
fresh squeezed oj, sneaky fox vodka and
habanero pineapple, italian cherry or blood orange

AVA ADORE 10
sneaky fox vodka, pomegranate, sage

PEAR-ADISE CITY 13
charleston's foxtail single barrel bourbon,
spiced pear vanilla dem, angostura

ULTRAVIOLET 12
empress 1908, lemon, egg white

BUFFALO SOLDIER 12
buffalo trace bourbon, lemon ginger, honey thyme

MOULIN ROUGE 12
three star plantation rum, lime, agave
choice of mathilde flavors: peach, framboise, cassis

LAST SAMURAI 12
135 east gin, plum sake, lillet

SANTERIA 12
cimarron reposado tequila,
lime, orange, agave

EXPRESS YOURSELF 13
chopin vodka, dorda sea salt caramel, espresso

DRAFT BEER

Lager of the Lakes, Bells, Kalamazoo, MI
Daisy Cutter, Pale Ale, Half Acre, Chicago, IL
Allagash White, Belgian-Style Wheat, Portland, ME
Guinness, Irish Dry Stout, Dublin, Ireland
Krombacher, Pilsner, Germany
Metal Monkey, Vulgar Display of Porter, Romeoville, IL
Rotating IPA

BOTTLED & CANNED BEER

Miller Lite 4
Coors Light 4
Bud Light 4
Budweiser 4
Stella Artois 6
Modelo 5
Krombacher, Non-Alcohol, Hefeweizen 5
Rotating Hop Butcher - Ask server/bartender

CABERNET SAUVIGNON

Big Shoulders, Napa Valley, CA 16 20 56
Method, Napa Valley, CA 18 21 60
Alexander Valley Vineyards, Sonoma, CA 47
Iconoclast, Napa Valley, CA 63
Turnbull, Napa Valley, CA 66
Coquerel, Napa Valley, CA 95
O'Shaughnessy, Napa Valley, CA 120
Rombauer "Diamond Selection", Napa Valley, CA 225

RED BLENDS

Chateau Greysac, Bordeaux, France 12 16 46
Aviary, Bird of Prey, CA 15 20 57
Curse of Knowledge, Sierra Foothills, CA 16 21 61
Hugh Hamilton "Black Ops", Australia 48
Campo Al Mare, Bolgheri, Rosso, Tuscany, Italy 66
Prat Sura "Vacqueyras", Rhone, France 68
Crane "Disciples" Napa Valley, CA 83

PINOT NOIR

Maison Roche de Bellene, Bourgogne, France 11 15 42
Sea Sun, Fairfield, CA 14 19 53
Valravn, Sonoma County, CA 16 22 64
Walt, Anderson Valley, CA 54
Domaine Antonin Guyon, Burgundy, France 77
Miner, Santa Lucia, CA 108

OTHER REDS

6 Malbec, Enrique Foster, Mendoza, , Argentina
7 Zinfandel, Dashe, Sonoma, CA
7 Rioja, Luberri, Orlegi , Spain
6 Rioja, Finca Nueva Reserve, Spain
7 Xinomavro, Domaine Karydas, Greece
7 Merlot, Duckhorn Vineyards, Napa Valley, CA
Barolo, Damilano, Italy
Zinfandel, Ridge "Pagani Ranch", CA
Merlot, Rombauer, Napa Valley, CA
Châteauneuf du Pape, E. Guigal, Rhone, France
Amarone della Valpolicella, David Sterza, Italy
Cabernet Franc, Spring Valley, Walla Walla Valley, CA
Châteauneuf Du Pape, Marcoux Rouge, Rhone, France

SPARKLING & CHAMPAGNE

Blanc de Blancs, Charles De Fere, France NV 9 34
Prosecco, Spangol "Treviso", Italy 10 38
Rose, Sparkling, Chemistry, Willamette Valley 12 46
Blanc de Blancs, Graham Beck, South Africa 16 61
Lambrusco Grasparossa, Cleto Chiarli, Italy NV 27
Rosé, Sparkling, Dibon, Barcelona, Spain NV 34
Cremant de Limoux, Domaine Collin, France NV 36
Rosé, Sparkling, You Are Beautiful , Colorado NV 48
Champagne, Jacquart, Brut Mosaic, France NV 72
Champagne, Piper-Heidsieck, Cuvee, Brut, France NV 75
Rosé, Champagne Brut, Jacquart, France NV 75
Blanc de Blancs, Jacquart, France 2009 93
Champagne, Leclerc Briant, Reserve, France NV 112
Champagne, Bollinger, Grand Cuvee, France NV 140
Champagne, Billecart Salmon, Brut Sous Bois, France NV 150
Champagne, Piper-Heidsieck, Rare, France 250

ROSE

Boya, Chile 10 13 38
Domaine Skouras, Peplo, Greece 15 20 57
Figuere Signature, Provence, France 44
Unshackled by Prisoner, CA 51

BLANCS

Bordeaux Blanc, Chateau Lestrille, Bordeaux, France 9 12 34
Sauvignon Blanc, Aroma, Marlborough, New Zealand 10 13 38
Chenin Blanc, Raats, South Africa 30
Sauvignon Blanc, Cade, Napa Valley 54

CHARDONNAY

Aviary, Napa Valley, CA 12 16 43
Wente, Livermore Valley, CA 16 21 66
Pouilly Fuissé, Manciai-Poncet, Burgundy, France 58
Lloyd, Carneros, CA 66
Rombauer, Napa Valley, CA 70
Salus, Staglin Family Estate, Napa Valley 90
Evenstad Reserve, Domaine Serene, Dayton, OR 99
Fisher Vineyards, Sonoma, CA 125

OTHER WHITES

Pinot Grigio, Ca' Montini, Italy 10 13 38
White Tempranillo, Pago del Vicario, Spain 11 15 42
Gruner Veltliner, Gobelsburg, Germany 12 16 46
Moschofilero, Skouras "Salto", Greece 15 20 57
Sancerre Les Bouffants, Loire Valley, France 17 22 65
Alvarinho, Joao Ramos, Portugal 30
Viognier, Domaine Gassier, France 39
White Blend, Big Salt, Deep Water, Oregon 46
Coda Di Volpe, Terredora Dipaolo, Italy 49
Gewurztraminer, Gundlach Bundschu, Sonoma, CA 56
Assyrtiko, Santorini, Vassaltis, Greece 90