

Bistro Pix
l'Heure du Cocktail
Happy Hour Eats

Wood Fired Pizzas

- Guanciale* Hobbs' cured pork cheek with red onions & lightly spiced tomato sauce...15
Scampi shrimp, pesto, sweet onions, tomatoes & spinach...15
Sausage with caramelized onions, tomatoes & spicy harissa...15
Smoked Salmon with red onions, crème fraîche, chili oil & caviar...19
Prosciutto Hobbs' cured ham, goat cheese & roasted red peppers...15
Mushroom & Fontina purée of mushrooms, chives & white truffle oil...14
Three Cheese with fresh tomatoes & basil...12, with goat cheese...13, with pepperoni...13

Crispy, Creamy & Savory

- Crispy Calamari* served with red pepper-feta dip...10
Crab Cakes on roasted shallot sauce with truffled arugula...11.5
Crispy Chips house-made potato chips with warm blue cheese...9 / 5.5
Seared Tuna with napa cabbage, red onion, Hobbs' bacon & spicy harissa...11
French Fries with Trio of Dipping Sauces house-made blue cheese, roasted red pepper & *sauce américaine*...7

Hobbs' Charcuterie & Imported Cheese Plate

(your choice, mix & match, served by the ounce)

- Charcuterie ~ smoked prosciutto speck...4.75/oz., cacciatore (spicy)...3.25/oz., prosciutto salami...3.5/oz., hot coppa...3.75
Cheese ~ Midnight Moon (aged goat cheese, Cypress Grove, USA)...3.5, Roaring 40's Blue (cow's milk, Australia)...3
Pyrenees with Green Peppercorn (cow's milk, France)...2.75, Gouda (5-yr. aged, cow's milk, Holland)...3.5

*We will cook the noted items to your desired temperature, but please be aware of the following consumer advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

We use only 100% trans fat-free cooking oils in all of our cooking and frying oils.