AMERICANO

Signature Starters

GF **OYSTERS***
East and West Coast, house mignonette Half 18 | Full 34

GF **CHAR OYSTERS**
Lemon butter, parsley 22

GF **PACIFIC CEVICHE***
Shrimp, citrus, avocado, cucumber, cilantro 21

GF **MUSSELS**
Champagne herb cream 22

GF **GUACAMOLE & CHIPS**
Fresh guacamole, house tortilla chips 16

POTATO CROQUETTES
Crispy breaded potatoes, melted cheese center 15

CRISPY CHICKEN WINGS
Buffalo, garlic Parmesan or BBQ 18

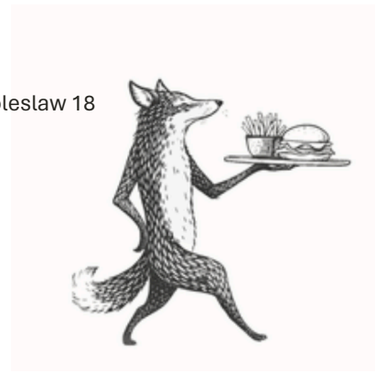
GF **BBQ RIB TIPS**
Smoky BBQ glaze, baked potato, coleslaw 18

MEATBALLS
Marinara, basil, Parmesan 18

GF **BURRATA**
Tomato, basil pesto 17

SALT & VINEGAR TOTS
Caviar, whipped cream cheese 20

GF **THE BOARD**
Chef's selection of meats & cheeses 31



Greens

GF **CAESAR**
Baby gem, Parmesan, croutons
15

GF **SPRING**
Greens, wild berries, apple, walnuts, goat cheese, balsamic
15

GF **WEDGE**
Iceberg, bacon, tomato, egg, blue cheese
17

GF **GREEK SALAD**
Beets, tomato, cucumber, red onion, feta, oregano vinaigrette
18

Add Steak 12 | Shrimp 10 | Chicken 6

Handhelds

LOBSTER ROLL
Butter-poached lobster, caviar, New England roll, frites 39

BAJA FISH TACOS
Beer-battered fish, chipotle aioli, crisp cabbage 21

AMERICANO BURGER*
Angus beef, American cheese, house aioli, pickles, brioche, frites 18

MINI FISH SLIDERS
Crispy fish, tartar sauce, brioche, frites 21

CHICKEN BLT
Chicken, bacon, avocado, arugula, garlic aioli, tomato, sourdough 21

AMERICANO CUT*
Prime rib sandwich with Swiss, au jus & creamy horseradish, French fries 29

Mains

GF **LAMB CHOPS***
Grilled lamb, red wine reduction, whipped potatoes, sautéed spinach 44

GF **STEAK FRITES***
12 oz ribeye, red wine butter, frites 42

GF **SALMON***
Pan-seared, roasted pineapple pico, creamed mushrooms and spinach 32

PISTACHIO WALLEYE
Pistachio-herb crust, Dijon glaze, sweet corn 32

CHICKEN PICCATA
Lemon caper butter sauce with spaghetti pasta 27

Sides 10

FRITES 8
PAPAS BRAVAS
TRUFFLE FRIES
MAC AND CHEESE
SAUTÉED SPINACH 8
MASHED POTATOES
SWEET POTATO FRIES
BACON BRUSSELS SPROUTS

Pastas

GNOCCHI
Pesto gnocchi, pine nuts, passion fruit 22

RIGATONI ALLA VODKA
Tomato-basil vodka cream 19
Meatballs +7 | Chicken +6 | Shrimp +12

SPAGHETTI CAPRESE
Tomato, basil, white wine pomodoro 21

RAVIOLI ALFREDO
Pesto burrata ravioli with our house-made Alfredo sauce 19

SEAFOOD SPAGHETTI
Tomato cream sauce base, lobster, shrimp and mussels 44

Sweet Ending 11

GRIFF'S COOKIE SKILLET
Warm chocolate chip cookie, vanilla ice cream

KEY LIME PIE
Key lime custard, graham cracker crust, whipped cream

TRES LECHES
Classic sponge cake soaked in three milks, lightly sweetened

STUFFED BEIGNETS
Vanilla ice cream

Join us for happy hour, dinner, bottomless brunch, or a private event in The Gilded Fox.

*These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness, especially if you have a medical condition. Items can be served raw or undercooked or contain undercooked ingredients.

AMERICANO



Before You Commit

OYSTERS
Selection of East and West, house mignonette Half 18 | Full 34

CHAR OYSTERS
Lemon butter, parsley 22

CRISPY WINGS
Choice of Buffalo, garlic Parmesan or BBQ sauce 18

BURRATA
Tomato, arugula, balsamic 17

CEVICHE
Lime-marinated shrimp, avocado, tomato, cucumber, Tajín 21

CHEDDAR BISCUIT
Maple butter, house fruit compote 12

POTATO CROQUETTES
Blend of Gruyère cheese, mashed potatoes and piquillo aioli 15

THE BOARD
Daily meat & cheese selection 31

Breakfast Favorites

THE PROPER SPREAD
Stacked with seasonal fruit, English muffins, beignets, waffles, fried chicken strips, scrambled eggs, bacon, sausage, French toast, tater tots, sliders, and classic accompaniments 85 (serves 4)



CHILAQUILES
Salsa roja, Chihuahua, avocado, over-easy eggs 18

VEGGIE HASH
Crispy potatoes, mushrooms, onion, peppers, spinach, over-easy eggs 18

TRADITIONS
Two eggs your way, crispy potatoes, bacon or sausage, toast 21

EGG SAMMY
Challah or English muffin, cheddar, bacon or sausage, eggs, potatoes 18

FRENCH HEN
Crispy chicken with bourbon glaze, vanilla glazed beignets 21

OMELETTE ROYALE
Create your own omelette with 4 ingredients included. Ask your server about available omelette options 22

TRES LECHES FRENCH
Berries, maple syrup, whipped cream 21

BREAKFAST BURRITO
Scrambled eggs, Chihuahua cheese, tots, pico de gallo, sausage, chipotle aioli, avocado 20

EGGS BENEDICT
Ham, spinach, poached eggs, spicy hollandaise, petite salad 21

BUTTERMILK PANCAKES
Maple, blueberry compote, vanilla whipped cream 18

Handhelds

LOBSTER ROLL
Butter-poached lobster, caviar, New England roll, frites 39

AMERICANO BURGER*
Angus beef, American cheese, house aioli, pickles, brioche, frites 18

BAJA FISH TACOS
Beer-battered fish, chipotle aioli, crisp cabbage 21

CHICKEN BLT
Chicken, bacon, avocado, arugula, garlic aioli, tomato, sourdough 21

MINI FISH SLIDERS
Crispy fish, tartar sauce, brioche, frites 21

AMERICANO CUT*
Prime rib sandwich with Swiss, au jus & creamy horseradish, French fries 29

Greens

AMERICANO SALAD
Spring greens, walnuts, wild berries, goat cheese, balsamic, apples 15

THE WEDGE
Iceberg, tomato, bacon, egg, blue cheese dressing 17

CAESAR
Baby gem, Parmesan, croutons 15

GREEK SALAD
Beets, tomato, cucumber, red onion, feta, oregano vinaigrette 18

Desserts

GRIFF'S COOKIE SKILLET
Warm chocolate chip cookie, vanilla ice cream 11

KEY LIME PIE
Key lime custard, graham cracker crust, whipped cream 11

TRES LECHES
Classic sponge cake soaked in three milks, lightly sweetened 11

STUFFED BEIGNETS
Vanilla ice cream 11



Sides

Crispy Bacon 6
Breakfast Potatoes 8
Sausage Patties 6

Toast 6
Sweet Potato Fries 8
Truffle Fries 8

Tots 8
French Fries 8

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness, especially for those with certain medical conditions. Please note that some dishes may contain peanuts or tree nuts. Modifications for allergies may be available; kindly consult your server.

AMERICANO

House Cocktails 16

MAKE ME BLUSH 16
Vodka, Gray Whale Gin, Guava, Orange Juice, Mandarin Liqueur

SMOKE & SILK 16
Yogurt-Washed Mezcal, Sangue Morlacco Cherry, Vanilla, Lemon, Guava Fruit Leather

TOKYO SUNSET 16
Cantera Negra Reposado, Cocchi, Yuzu, Lychee, Lemon

LADY IN THE RYE 16
Rye Whiskey, Sarti, Orgeat, Lime, Tiki Bitters

GLAM & SASSY 16
Vodka, Vanilla, Passion Fruit, Bubbles

HIBISCUS PALOMA 16
Tequila, Mezcal, Cynar, Ginger, Hibiscus, Pink Soda

Espresso Martinis 17

THE CLASSIC · PISTACHIO MARTINI · PUMPKIN SPICE · CAPPUCCINO



Enjoy 90 minutes of Mimosas, Hugo, Aperol or Sarti Spritzes, Rosé, and House Sangria with the purchase of any entrée. Gather your friends, settle in, and make brunch the best part of your weekend.



Spritz 17

CLASSIC APEROL · APEROL, CLUB SODA, PROSECCO, ORANGE
HUGO · PROSECCO, LIME, MINT, CLUB SODA
SARTI · SARTI, LIME, CLUB SODA, PROSECCO
LIMONCELLO · LIMONCELLO, PROSECCO, CLUB SODA
CAMPARI · CAMPARI, LEMON SODA, PROSECCO, LIME



Wine List

WHITE

CARLETTO
Pinot Grigio, Trentino, Italy · 14 | 46

PINE RIDGE
Sauvignon Blanc, Napa Valley · 18 | 70

TERRAS GAUDA ABADÍA
Albariño, Spain · 12 | 46

TERLATO
Pinot Grigio, Friuli, Italy · 16 | 52

THE CALLING
Chardonnay, Russian River Valley, CA · 25 | 100

SEA SUN
Chardonnay, California · 14 | 52

RAPAURA SPRINGS
Sauvignon Blanc, New Zealand · 14 | 52

LA POUSSIE
Sancerre, France · 25 | 100

EROICA
Riesling, Columbia Valley, WA · 14 | 52

SPARKLING + ROSÉ

AVISSI
Prosecco, Veneto, Italy · 14 | 52

GRATIEN & MEYER
Crémant, Loire Valley, France · 15 | 57

LOUIS ROEDERER
Champagne, France · 25 | 100

VIGNAIOLI DI SANTO STEFANO
Moscato, Piedmont, Italy · 14 | 52

LAURENT-PERRIER
La Cuvée Brut, Champagne, France · 375ml btl · 48

BANDOL
Rosé, Bandol, Provence · 16 | 58

STUDIO
Rosé, Côtes de Provence · 14 | 52

ORANGE GOLD
Rosé, Gérard Bertrand, France · 14 | 52

RED

MON FRÈRE
Pinot Noir, California · 14 | 52

SEAN MINOR
Red Blend, Paso Robles · 17 | 66

AUSTIN
CABERNET, CALIFORNIA · 15 | 52

COOPER MOUNTAIN
PINOT NOIR, WILLAMETTE VALLEY · 17 | 66

PRISONER
RED BLEND, CALIFORNIA · 21 | 82

CAYMUS
CABERNET, CALIFORNIA · 24 | 94

DOMAINE LA BOUÏSSIÈRE
CÔTES DU RHÔNE, RHÔNE VALLEY, FRANCE · 16 | 65

DAMILANO
BARBERA, ITALY · 15 | 54

AUSTIN HOPE
CABERNET, PASO ROBLES · 1L BTL · 25 | 99

J. LOHR
RED BLEND, CALIFORNIA · 16 | 58

Beer Selections

Drafts

ALLAGASH WHITE
GUINNESS
DOVETAIL VIENNA LAGER
MODELO ESPECIAL
BELL'S TWO HEARTED
MILLER LITE
STELLA
MAPLEWOOD SON OF JUICE

Imports, Locals, & Classics

PERONI 8
COORS LIGHT 8
HALF ACRE WAYBIRD JUICY IPA 8
PACIFICO MEXICAN LAGER 8
HIGH NOON 9
SURFSIDE VODKA ICED TEA LEMONADE 8

STELLA ARTOIS 8
GUINNESS 0.0 8
MICHELOB ULTRA 8
HEINEKEN 0.0 NON-ALCOHOLIC 8
ACE CIDER (ROTATING FLAVOR) 8

AMERICANO

House Cocktails 16

MAKE ME BLUSH
Vodka, Gray Whale Gin, Guava, Orange Juice, Mandarin Liqueur

LADY IN THE RYE
Rye Whiskey, Sarti, Orgeat, Lime, Tiki Bitters

TOKYO SUNSET
Cantera Negra Reposado, Cocchi, Yuzu, Lychee, Lemon

GLAM & SASSY
Vodka, Vanilla, Passion Fruit, Bubbles

SMOKE & SILK
Yogurt-Washed Mezcal, Sangue Morlacco Cherry, Vanilla, Lemon, Guava Fruit Leather

HIBISCUS PALOMA
Tequila, Mezcal, Cynar, Ginger, Hibiscus, Pink Soda

Espresso Martinis 17

THE CLASSIC **PISTACHIO MARTINI** **PUMPKIN SPICE** **CAPPUCCINO**

White

CARLETTO
Pinot Grigio, Trentino, Italy 14/46

TERLATO
Pinot Grigio, Friuli, Italy 16/52

RAPAURA SPRINGS
Sauvignon Blanc, New Zealand 14/52

PINE RIDGE
Sauvignon Blanc, Napa Valley 18/70

THE CALLING
Chardonnay, Russian River Valley, CA 25/100

LA POUSSIE
Sancerre, France 25/100

TERRAS GAUDA ABADÍA
Albariño, Spain 12/46

SEA SUN
Chardonnay, California 14/52

EROICA
Riesling, Columbia Valley, WA 14/52

Sparkling + Rosé

AVISSI
Prosecco, Veneto, Italy 14/52

STUDIO
Rosé, Côtes de Provence 14/52

VIGNAIOLI DI SANTO STEFANO
Moscato, Piedmont, Italy 14/52

GRATIEN & MEYER
Crémant, Loire Valley, France 15/57

LOUIS ROEDERER
Champagne, France 25/100

LAURENT-PERRIER
La Cuvée Brut, Champagne, France (375ml btl) 48

BANDOL
Rosé, Bandol, Provence 16/58

ORANGE GOLD
Rosé, Gérard Bertrand, France 14/52

Red

MON FRÈRE
Pinot Noir, California 14/52

COOPER MOUNTAIN
Pinot Noir, Willamette Valley 17/66

DOMAINE LA BOUÏSSIÈRE
Côtes du Rhône, Rhône Valley, France 16/65

J. LOHR
Red Blend, California 16/58

SEAN MINOR
Red Blend, Paso Robles 17/66

PRISONER
Red Blend, California 21/82

DAMILANO
Barbera, Italy 15/54

AUSTIN
Cabernet, California 15/52

CAYMUS
Cabernet, California 24/94

AUSTIN HOPE
Cabernet, Paso Robles (1L btl) 25/99

Beer Selections

Drafts &

ALLAGASH WHITE
GUINNESS
DOVETAIL VIENNA LAGER
MODELO ESPECIAL
BELL'S TWO HEARTED
MILLER LITE
STELLA
MAPLEWOD SON OF JUICE

Imports, Locals, & Classics

PERONI 8
COORS LIGHT 8
HALF ACRE WAYBIRD JUICY IPA 8
PACIFICO MEXICAN LAGER 8
HIGH NOON 9
SURFSIDE VODKA ICED TEA LEMONADE 8
STELLA ARTOIS 8
GUINNESS 0.0 8
MICHELOB ULTRA 8
HEINEKEN 0.0 NON-ALCOHOLIC 8
ACE CIDER (ROTATING FLAVOR) 8

