

RAMBLER

DINNER

PIZZA

MARGHERITA San Marzano Tomato Sauce, Fresh Mozzarella, Basil	16
DELICATA SQUASH Fromage Blanc, Caramelized Onions, Mozzarella, Arugula, Pickled Red Onions	18
SPICY SALAMI San Marzano Tomato Sauce, Pepperoncini, Red Onion, Mozzarella	19
CHORIZO San Marzano Tomato Sauce, Mozzarella, Baby Gypsy Peppers, Chives, Chili Flake	19

TO BEGIN | TO SHARE

SEASONAL SOUP	10
FRIED LONG BEANS Sesame Tempura, Nori Aioli, Sambal	12
AHI TUNA TARTARE Apple, Japanese Cucumber, Avocado, Tamari-Sesame Dressing and Nori Chips	18
ROASTED SUNBURST SQUASH Chickpea Hummus, Harissa, Red Pearl Onion Agrodolce, Flatbread	14
BABY KALE SALAD Persimmon, Shinko Pear, Dried Cranberries, Pepita Seeds, Pt. Reyes Blue Cheese	15
ROASTED BRASSICAS Herbed Freekeh & Kamut, House Cashew Cheese, Honey Harissa Dressing	15
MAC N' CHEESE Smoked Gouda, White Cheddar, Cavatappi Pasta	14
PRINCE EDWARD ISLAND MUSSELS Gulf Shrimp, Kaffir, Fresno Chile, Batard, Cambodian Green Curry	18

MAINS

SWEET POTATO GNOCCHI Delicata Squash, Cavolo Nero, Wild Mushrooms, Chestnut Sage Brown Butter	28
PAN SEARED PETRALE SOLE Roasted Sunburst Squash, Cauliflower, Pomme Puree, Crab Beurre Fondue	34
GRILLED PORK CHOP White Beans, Fennel Sausage, Broccolini, Shishito Peppers, Marsala Demi Glaze	32
BRAISED LAMB OSSO BUCCO Mascarpone Polenta, Baby Kale, Pearl Onions, Green Olive Tapenade	30
SHRIMP BOUILLABAISSA RISOTTO Manila Clams, Mascarpone, Meyer Lemon Aioli	35
DUCK BREAST Duck Confit Hash, Brown Butter Celeriac Puree, Black Truffle Madeira Jus	36
GRILLED FILET MIGNON Roasted New Potatoes, Broccolini, Blue Cheese Compound Butter, Bordelaise	40
RAMBLER DELUXE BURGER Aioli, White Cheddar, Lettuce, Tomato, House-made Pickles and Fries + Caramelized Onions 2 + Smoked Bacon 3 + Avocado 3	20

#SFBeerWeek Featured Brews from CALICRAFT:

COOL KIDZ JUICY IPA bright citrus and ripe tropical aromatics 7.2%	7
OAKTOWN BROWN ALE roasted and bitter on first swig to a soulful, chocolate finish 6.7%	7
THE CITY IPA balanced and dry, dank and citrusy, bitter and juicy 6.4%	7
ROSÉ ALE drinks like a dry but fruity rosé sparkling wine 6.5%	7
COAST KOLSCH bright, crisp, refreshing finish 4.8%	7

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

5% Surcharge will be added to satisfy SF Employee Mandates

20% Gratuity added to all room charges and parties of six or more

HOUSE COCKTAILS

ZEPPELIN Absolut Elyx, Genepy des Alpes, Cucumber Bitters, Lemon, Soda	14
STAIRWAY TO HEAVEN Absolut Citron, Lo-Fi Amaro, Ginger Beer	13
RAMBLE ON High West Double Rye, Cynar, Pimento Dram liqueur, Maple Syrup, Lemon	14
SIESTA Partida Blanco, Campari, Lime, Grapefruit, Simple Syrup	14
SYMPATHY FOR THE DEVIL Tanqueray Gin, Chateau, Lo-Fi Sweet Vermouth, Chile Liqueur, Spicy bitters	14
PARADISE LOST Flor de Caña 7yr Rum, Spiced Apple Cider, Bruto Americano, Spiced Pear Liqueur, Lemon	14
CH-CH-CHERRY BOMB Highland Park 12yr, Bonal, Benedictine, Lemon Bitters, Amareno Cherries	15
EN LA CASA Casamigos Reposado, Lillet Blanc, Benedictine, Grapefruit Bitters	15
RAMBLER SAZERAC Blackened Whiskey, St. George Absinthe, Peychaud's and Tobacco Bitters	14
BLUSHING GEISHA Toki Suntory Japanese Whiskey, Yuzu, Ginger Beer, Peychaud's Bitters, Mint	14
LO-FI SPRITZ Lo-Fi Amaro, La Marca Prosecco, Soda	13

DRAFT BEER

GUINNESS Dry Irish Stout, St. James Gate, IR 4.2%	8
HOEGAARDEN WHITE Belgian Wheat Beer, Hoegaarden, BE 4.7%	8
ELYSIAN "Super Fuzz" Blood Orange Pale Ale, Seattle, WA 6.4%	8
STELLA ARTOIS Pale Lager, Leuven, Belgium 5%	8
MODERN TIMES "Fortunate Islands" Pale Ale, San Diego, CA 5%	8
FIRESTONE WALKER "805" California Blonde Ale, Paso Robles, CA 4.7%	8
LAGUNITAS IPA, Petaluma, CA 6.2%	8

CLASS/ALUMINUM

ANCHOR California Lager, San Francisco, CA 4.9%	8
ST. ARCHER White Belgian-style Witbier, San Diego, CA 5%	8
FORT POINT "Westfalia" Bavarian-style Red Ale, San Francisco, CA 5.6%	8
ANDERSON VALLEY "Boont" Amber Ale, Boonville, CA 5.8%	8
DOGFISH HEAD "60 Minute" IPA, Milton, DE 6%	8
OMMEGANG Abbey Ale Belgian-style, Dubbel, Coopertown, NY 8.2%	9
AYINGER "Celebrator" Doppelbock, Aying, Germany 6.7%	10
STEM "OFF-DRY CIDER" Denver, CO 6.9%	10
ask about our non-alcoholic options	

WINE

SPARKLING

NV Domaine Carneros BRUT ROSE, Carneros, CA	16/80
NV Amplexus, Toad Hollow, CREMANT BRUT, Limoux, FR,	16/80
NV Nicolas Feuillatte, BRUT, Champagne, FR	25/125
NV La Marca PROSECCO, Veneto, IT	12/55

WHITES

2018 Klinker Brick, ALBARIÑO, Lodi, CA	12/44
2017 Tom Gore Vineyards, SAUVIGNON BLANC, California Coast	12/48
2018 Whitehaven, SAUVIGNON BLANC, Marlborough, NZ	13/48
2017 Jean-Jacques Auchere, SAUVIGNON BLANC, Sancerre, FR	14/52
2016 Boundary Breaks, DRY RIESLING, Finger Lakes, NY	13/52
2017 Domaine Seguinot Bordet, Vieilles Vignes, CHABLIS, Burgundy, FR	15/60
2017 SIMI, CHARDONNAY, Russian River, CA	16/64
2017 Orin Swift, Mannequin, CHARDONNAY, St. Helena, CA	17/68
2017 Blindfold, WHITE BLEND, Oakville, CA	13/52

ROSÉ

2018 Fleur de Mer, GRENACHE BLEND, Côtes de Provence, FR	14/56
2018 Royal Princess, PINOT NOIR, Sonoma, CA	12/48

RED

2017 Black Stallion Los Carneros, PINOT NOIR, Carneros, CA	13/52
2017 Decoy, PINOT NOIR, Sonoma Coast, CA	15/60
2017 Royal Prince, PINOT NOIR, Santa Barbara County, CA	16/65
2015 Prunotto, NEBBIOLO D'ALBA, Occhetti, Piemonte, IT	15/60
2017 Falcone, SYRAH, Paso Robles, CA	15/60
2016 Hatcher, MOURVÈDRE, Sierra Foothills, CA	16/64
2016 Storypoint, CABERNET SAUVIGNON, Healdsburg, CA	14/52
2016 Chateau Paveil de Luze, Petit Paveil, BORDEAUX BLEND, Bordeaux, FR	17/68
2016 Bodega Septima, Obra, MALBEC, Mendoza, AR	14/56
2016 Robert Mondavi, MERLOT, Napa Valley, CA	16/64