

BRUNCH MENU

APPETIZERS

- MONKEY BREAD

15
- candied pecans, orange zest, brown sugar
- RICOTTA & SMOKED SALMON TOAST

14
- tj's house smoked, red onion, caper, olive oil
- DEVEILED EGGS

14
- bbq pork rind crumb
- PARMESAN FRIES

11
- parsley, black truffle & garlic aioli
- ROASTED BEET HUMMUS

14
- herbed feta, crispy sumac chickpeas, pita & crudite
- OYSTERS ON THE HALF SHELL* 42dz / 23half
- blood orange mignonette, cocktail sauce
- CACIO E PEPE OYSTERS

19
- charbroiled, parmesan, cracked black pepper

BRUNCH COCKTAILS

- MIMOSA

7
- BLOOD ORANGE MIMOSA

8
- PROSECCO

8
- BLOODY MARY

8
- MIMOSA CARAFE

19

BRUNCH ENTREES

- APPLE PIE FRENCH TOAST

18
- brioche, maple syrup, whipped cream, candied pecans
- AVOCADO PROSCUITTO BENEDICT

19
- garlic & herb bread, deviled hollandaise, seasonal fruit
- STEAK & EGGS (8 OZ)

34
- sunny eggs, chimichurri butter, breakfast potatoes, greens
- PLAZA BREAKFAST

22
- sunny eggs, bacon, breakfast potatoes, fruit, sourdough toast
- EGG WHITE FRITTATA

18
- greens, tomato, fresno, pickled onion, ricotta, parm
- ITALIAN SAUSAGE RIGATONI

25
- bourbon cream, kale, sage, parmesan
- BRICK CHICKEN

28
- broccolini, truffled marble potatoes, fresno pepper, "hen jus"
- SEASONAL GRILLED SALMON

35
- celeriac puree, roasted root vegetables, apple cider glaze

SOUPS, SALADS & BOWLS

- CAULIFLOWER BISQUE

14
- bacon, herb oil
- CHOPPED SALAD

16
- baby gem, goat cheese, sunflower seed, asparagus, apricot
- ASIAN CHICKEN

19
- orange, cucumber, pickled onion, cashew, sesame, chili flake, fried wonton, honey-soy vin
- THE CAPE COD

27
- creamy lobster salad, avocado, little gem, tomato, cucumber, radish, citrus vin
- QUINOA TUNA POKE*

22
- farro, avocado, blood orange, snow pea, pickled red onion, scallion, sesame seed, asian vin
- GRILLED SHRIMP POWER BOWL

19
- farro, quinoa, pistachio, cucumber, kale, tomato, cranberry, dijon vin sub salmon +3

BURGERS & SANDWICHES

SERVED WITH HOUSE FRIES

- CLASSIC BURGER

18
- american, LTOP, russian dressing, brioche • add sunny egg +2
- BRUNCH BLT

19
- thick cut bacon, avocado, arugula, campari tomato, garlic aioli, scrambled egg, sourdough
- LOBSTER ROLL

36
- herbed aioli, celery, lemon zest, buttered la spiga brioche
- GRILLED CHICKEN FOCACCIA

21
- swiss, arugula, pickled onion, tomato, basil garlic aioli
- HOUSE SMOKED REUBEN

22
- pastrami, swiss, sauerkraut, russian dressing, mustard, rye
- CRISPY CHICKEN

18
- buttermilk pesto slaw, swiss, pickle, calabrian chili jam

SHARES & SIDES

- SAUTEED ASPARAGUS

12
- CAESAR BRUSSELS

14
- PASTRAMI MAC & CHEESE

12
- BREAKFAST POTATOES

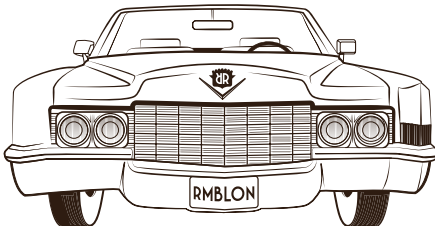
8
- BACON (3)

8
- SEASONAL FRUIT

7



SCAN FOR ALLERGEN / DIET INFO



WEEKENDS ARE FOR R&R

*Consuming raw or undercooked seafood may increase your risk of foodborne illness, especially if you have certain medical conditions
Automatic gratuity of 20% is added to parties of 8 or more

RAMBLE

R O O M

D R I N K M E N U

COCKTAILS

RANCHARITA <i>socorro blanco, jalisco orange, agave, topo chico</i>	15
FRENCH 76 <i>ketel one, lemon, cava, simple</i>	14
BLOOD ORANGE MARGARITA <i>mi campo blanco, jalisco orange, agave</i>	15
BLACKBERRY BRAMBLE <i>bombay, lemon, blackberry jam, basil syrup</i>	14
STRAWBERRY BASIL SMASH <i>high west bourbon, lemon</i>	16
CALL ME OLD FASHIONED <i>high west bourbon, simple, bitters</i>	17
PINEAPPLE MOJITO <i>appleton rum, soda, lime, mint</i>	15
MEXICO CITY PATIO <i>teremana blanco, aperol, grapefruit, lime, topo chico</i>	15

MARTINI BAR

FILTHY <i>tito's on tap or bombay, olive brine, bacon & bleu olives</i>	16
VESPER <i>tito's on tap, bombay, lillet blanc</i>	16
CUCUMBER <i>cucumber infused tito's, simple, lemon</i>	17
TEXAS SUN <i>illegal mezcal or mi campo blanco, st germain, lime, jalapeno, spicy bitters, tajin</i>	16
COSMOPOLITAN <i>tito's on tap, cranberry, cointreau, lime</i>	16
NITRO ESPRESSO <i>tito's, cold brew espresso, mr. black coffee liqueur</i>	17

WHITE WINE

SPARKLING

CASTELFORTE PROSECCO <i>veneto</i>	13 45
RIVAROSE <i>provence</i>	15 58
MUMM CUVÉE <i>napa</i>	65
EMMOLO BY CAYMUS <i>california</i>	75
CHARLES LE BEL “INSPIRATION” 1818 <i>champagne</i>	25 90
TAITTINGER BRUT <i>champagne</i>	110

CHARDONNAY

MATTHIEU DE BRULLY “LES ABEILLES” <i>burgundy</i>	14 56
WALT <i>sonoma coast</i>	17 68
WILLIAM FEVRE <i>chablis</i>	18 72
CAKEBREAD <i>napa</i>	75
FRANK FAMILY <i>carneros</i>	20 80
DUMOL RESERVE <i>russian river</i>	90
CHATEAU MONTELENA <i>napa</i>	135
FONTAINE-GAGNARD <i>chassagne-montrachet</i>	175

SAUVIGNON BLANC

GERARD MILLET <i>sancerre</i>	18 72
CRAGGY RANGE <i>marlborough</i>	15 60
QUATTRO THEORY <i>napa</i>	68

ROSE & OTHER WHITES

ROSE GOLD <i>provence</i>	16 64
SANTA MARGHERITA <i>pinot grigio</i>	17 68
AUGUST KESSLER REISLING <i>rheingau</i>	46
SAN SIMEON VIOGNIER <i>paso robles</i>	52

RED WINE

CABERNET

DAOU <i>paso robles</i>	14 56
CHATEAU CARONNE SAINT GEMME <i>bordeaux</i>	18 72
BACA BY KATHRYN HALL <i>napa</i>	21 84
ARROWOOD “KNIGHTS VALLEY” <i>sonoma</i>	75
CHATEAU GAZIN-ROCQUENCOURT <i>bordeaux</i>	90
HALL <i>napa</i>	105
TREFETHEN <i>oak knoll</i>	115
STAGS’ LEAP <i>oakville</i>	120
CARAVAN BY DARIOUSH <i>napa</i>	110
KRUPP BROS <i>napa</i>	165

PINOT

SIDURI <i>willamette</i>	15 60
FRANCOIS MARTENOT <i>bourgogne</i>	18 72
WALT “LA BRISA” <i>sonoma coast</i>	80
ETUDE <i>carneros</i>	90

BLENDS & OTHER REDS

BELNERO <i>super tuscan</i>	18 72
WALKING FOOL BY CAYMUS ZIN BLEND <i>suusun valley</i>	16 64
CHAPPELLET MOUNTAIN CUVÉE <i>napa</i>	75
SILVIO GRASSO <i>barolo</i>	125
CYRUS <i>alexander valley</i>	145
COLOMBINI <i>brunello</i>	170

BEER

LAKESWOOD PONY PILSNER DRAFT	7
SHINER DRAFT	7
MODELO DRAFT	6.5
KINGSVILLE CZECH LAGER	10
MILLER LITE	6.5
MICHELOB ULTRA	6.5
COMMUNITY MOSAIC IPA	8.5
MANHATTAN HALFLIFE HAZY IPA	10

MOCKTAILS

BLACKBERRY LEMONADE	10
FAUX-JITO	10
BLOOD ORANGE LIMEADE	10
HEINEKEN 0.0	7