



RAMBLE ROOM

SNIDER PLAZA



APPETIZERS

RICOTTA TOAST	<i>truffle honey, pomegranate, spiced pistachio</i>	13
SWEDISH MEATBALLS	<i>beef & pork, brown gravy, toasted sourdough</i>	15
DEVILED EGGS	<i>bbq pork rind crumb</i>	14
ROASTED BEET HUMMUS	<i>herbed feta, crispy sumac chickpeas, pita & crudite</i>	15
BEETS & FRIED BRIE	<i>blood orange, pistachio, frisee, aged balsamic glaze</i>	14

FROM THE SEA

JUMBO LUMP CRAB DIP	<i>cheese, spinach, breadcrumb, tortilla chips</i>	23
AHI TUNA TARTARE*	<i>avocado, snow pea, chile, orange, ponzu, wonton</i>	24
JUMBO SHRIMP COCKTAIL	<i>fresh grated horseradish</i>	18
OYSTERS ON THE HALF SHELL*	<i>blood orange mignonette</i>	23 / 42
CACIO E PEPE OYSTERS	<i>charbroiled, parmesan, cracked black pepper</i>	19

SOUP & SALAD

CAULIFLOWER BISQUE	<i>bacon, herb oil</i>	14
ASIAN CHICKEN	<i>orange, onion, cashew, sesame, chili, wonton, sesame vinaigrette</i>	19

CLASSIC WEDGE *tomato, bacon, red onion, bleu cheese *chopped upon request** 17

GEM & KALE CAESAR *crouton, shaved & crispy parmigiano* 17

-ADDITIONS: GRILLED CHICKEN 8, STEAK 12, SHRIMP 12, SALMON 13-

SANDWICHES

SERVED WITH HOUSE FRIES

RR WAGYU BURGER	<i>8oz rosewood patty, white cheddar sauce, sherry onion, mushroom, house potato stix, horseradish pickles, brioche</i>	21
MAINE LOBSTER ROLL	<i>meyer lemon aioli, celery, buttered la spiga brioche</i>	42
HOUSE SMOKED REUBEN	<i>pastrami, swiss, sauerkraut, russian dressing, mustard, rye</i>	22
GRILLED CHICKEN	<i>house focaccia, swiss, arugula, pickled onion, tomato, basil aioli</i>	21
CRISPY CHICKEN	<i>buttermilk pesto slaw, swiss, pickle, calabrian chili jam</i>	18
BLT	<i>thick-cut bacon, avocado, arugula, campari tomato, garlic aioli, sourdough</i>	18

LUNCH SPECIALS

GRILLED SHRIMP POWER BOWL	QUINOA TUNA POKE*	HANGER STEAK SANDWICH
19	22	24
<i>farro, quinoa, pistachio, cucumber, kale, tomato, cranberry, dijon vin sub salmon +7</i>	<i>farro, avocado, blood orange, snow pea, pickled red onion, scallion, sesame vinaigrette</i>	<i>arugula, swiss, pickled peppers & onions, garlic aioli, house made A1</i>

SIGNATURE PASTAS

GARLIC CHILI LOBSTER POMODORO	<i>5oz fresh maine lobster, parmigiano, san marzano tomato, basil, chili butter, garlic bread</i>	48
ITALIAN SAUSAGE RIGATONI	<i>bourbon cream, kale, sage, parmigiano</i>	25
PAPPARDELLE BOLOGNESE	<i>beef, pork, ricotta, herbed breadcrumb</i>	26

ENTREES

GRILLED SALMON	<i>celeriac puree, roasted root vegetables, apple cider glaze</i>	36
FRESH CATCH	<i>today's preparation</i>	MKT
STEAK FRITES (8oz)	<i>parm fries, truffle aioli, dressed greens, chimichurri butter</i>	36
ROASTED CHICKEN	<i>foie gras grits, roasted oyster mushroom, chicken demi, pickled mustard seed</i>	34



COCKTAILS

L'IMPERATRICE	16
<i>empress gin, lemon, simple</i>	
PINK LEMONADE SPRITZ	14
<i>tito's, chambord, st germain, prosecco, fresh strawberry</i>	
RR MARGARITAS	15
<i>choice of: blood orange, rancharita fortaleza blanco top shelf +8</i>	
BLACKBERRY BRAMBLE	15
<i>bombay, lemon, blackberry jam, basil syrup</i>	
CALL ME OLD FASHIONED	17
<i>buffalo trace bourbon, simple, bitters willett family reserve rye +11</i>	
MEXICAN NAVY	15
<i>socorro blanco, ginger, orgeat, lime, topo chico</i>	
SEASIDE	15
<i>tito's, new zealand sauvignon blanc, st germain, mint, lemon</i>	



MARTINIS

FILTHY	16
<i>tito's on tap or bombay, olive brine, bacon & bleu olives</i>	
PASSIONATE ACTRESS	19
<i>stoli vanilla, passion fruit liqueur, lime, prosecco</i>	
CAPRI	18
<i>hendrick's, lillet blanc, caper brine & oil, orange bitters</i>	
GARDEN PARTY	17
<i>cucumber infused tito's, simple, lemon</i>	
TEXAS SUN	16
<i>illegal mezcal or socorro blanco, st germain, lime, jalapeno, spicy bitters, tajin</i>	
COSMOPOLITAN	16
<i>tito's on tap, cranberry, cointreau, lime</i>	
NITRO ESPRESSO	17
<i>tito's, cold brew espresso, coffee liqueur</i>	



MOCKTAILS

BLACKBERRY LEMONADE	10
GINGER FIZZ	10
BLOOD ORANGE LIMEADE	10
HEINEKEN 0.0	7

SHARES & SIDES

POTATOES AU GRATIN	14
<i>gruyere</i>	
PARMESAN FRIES	11
<i>truffle aioli</i>	
SAUTEED ASPARAGUS	12
<i>cured egg yolk</i>	
CHARRED BROCCOLINI	10
<i>chili butter</i>	

LOBSTER MAC & CHEESE
36



*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 ROOM

— S N I D E R P L A Z A —

WINE

SPARKLING

BENVOLIO PROSECCO <i>veneto</i>	13 / 45
RIVAROSE <i>provence</i>	15 / 58
MUMM CUVÉE <i>napa</i>	65
TAITTINGER BRUT <i>champagne</i>	26 / 100
DELAMOTTE BRUT “LE MESNIL” <i>champagne</i>	140

CHARDONNAY

LABOURE-ROI <i>macon-villages</i>	16 / 64
WALT <i>sonoma coast</i>	17 / 68
STAGS’ LEAP <i>napa</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

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
CHATEAU GAZIN-ROCQUENCOURT <i>bordeaux</i>	90
HALL <i>napa</i>	105
CARAVAN BY DARIOUSH <i>napa</i>	110
TREFETHEN <i>oak knoll</i>	115
KRUPP BROS <i>napa</i>	165
STAGS’ LEAP “THE LEAP” <i>stags’ leap district</i>	190

PINOT

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

BLENDS & OTHER REDS

WALKING FOOL BY CAYMUS ZIN BLEND <i>suisun valley</i>	16 / 64
CHAPPELLET MOUNTAIN CUVÉE <i>napa</i>	75
ORNELLAIA “LE VOLTE” <i>super tuscan</i>	22 / 88
CYRUS <i>alexander valley</i>	145
COLOMBINI <i>brunello</i>	170

BEER

DRAFT

LAKEWOOD PONY PILSNER	8
SHINER	8
MODELO	8

BOTTLE & CAN

KINGSVILLE CZECH LAGER	10
MILLER LITE	7.5
MICHELOB ULTRA	7.5
COMMUNITY MOSAIC IPA	9
MANHATTAN HALFLIFE HAZY IPA	10



SCAN FOR ALLERGEN / DIET

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