

DINNER MENU

APPETIZERS

- RICOTTA TOAST**
truffle honey, pomegranate, spiced pistachio

SWEDISH MEATBALLS
beef & pork, brown gravy, toasted sourdough

DEVILED EGGS
bbq pork rind crumb

ROASTED BEET HUMMUS
herbed feta, crispy sumac chickpeas, pita & crudite

BEETS & FRIED BRIE
blood orange, pistachio, frisee, aged balsamic vin

SOUPS & SALADS

- CAULIFLOWER BISQUE** 14
bacon, herb oil

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

CHOPPED SALAD 16
baby gem, goat cheese, sunflower seeds, asparagus, apricots
— add: grilled chicken 8, steak 12, shrimp 12, salmon 11 —
- ASIAN CHICKEN** 19
orange, cucumber, pickled onion, cashew, sesame, chili flake, wonton, honey-soy vin

THE CAPE COD 27
creamy lobster salad, avocado, little gem, tomato, cucumber, radish, citrus vin

BURGERS & SANDWICHES

SERVED WITH HOUSE FRIES

- CLASSIC BURGER** 18
american, LTOP, russian dressing, brioche

PLAZA BURGER 19
gruyere, au poivre, aioli, crispy onion, tomato

LOBSTER ROLL 36
herbed aioli, celery, lemon zest, buttered la spiga brioche

HOUSE SMOKED REUBEN 22
pastrami, swiss, sauerkraut, russian dressing, mustard, rye

FRESH SEAFOOD

- JUMBO LUMP CRAB DIP** 21
cheese, spinach, breadcrumb, tortilla chips

AHI TUNA TARTARE* 24
avocado, snow pea, chile, orange, ponzu, wonton

JUMBO SHRIMP COCKTAIL 18
fresh grated horseradish

OYSTERS ON THE HALF SHELL* 42dz / 23half
blood orange mignonette, cocktail sauce

CACIO E PEPE OYSTERS 19
charbroiled, parmesan, cracked black pepper

HOUSEMADE PASTA

- SHRIMP FETTUCCINE** 27
white wine, garlic, spinach, tomato, breadcrumb, red pepper

ITALIAN SAUSAGE RIGATONI 25
bourbon cream, kale, sage, parmesan

PAPPARDELLE BOLOGNESE 26
beef, pork, ricotta, herbed breadcrumb

ENTREES

ALL SEAFOOD CURATED BY TJ'S

- BRICK CHICKEN** 28
broccolini, truffled marble potatoes, fresno pepper, "hen jus"

SEASONAL GRILLED SALMON 35
celeriac puree, roasted root vegetables, apple cider glaze

CHILEAN SEA BASS 48
roasted zucchini & corn, caramelized onion, purple kale

FRESH CATCH MKT
today's preparation

STEAK FRITES (8oz) 34
parm fries, truffle aioli, dressed greens, chimichurri butter

SHARES & SIDES

- PARMESAN FRIES W/ TRUFFLE AIOLI** 11

SAUTEED ASPARAGUS 12

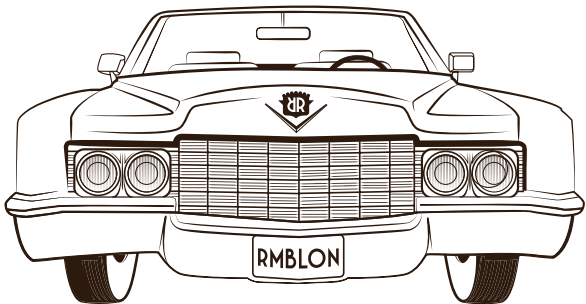
CHILI BROCCOLINI 10

CAESAR BRUSSELS 14

PASTRAMI MAC & CHEESE 12



SCAN FOR ALLERGEN / DIET INFO



TIME FOR A LITTLE 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

ROOM

DRINK MENU

COCKTAILS

 WHITE CRANBERRY MARGARITA 	15
<i>teremana blanco, red & white cran, lime, jalisco orange, agave</i>	
 HOLIDAY PEAR SPRITZ 	13
<i>prosecco, pear liquor, lemon, cinnamon, rosemary</i>	
RANCHARITA	15
<i>socorro blanco, jalisco orange, agave, topo chico</i>	
BLOOD ORANGE MARGARITA	15
<i>mi campo blanco, jalisco orange, agave</i>	
BLACKBERRY BRAMBLE	14
<i>bombay, lemon, blackberry jam, basil syrup</i>	
STRAWBERRY BASIL SMASH	16
<i>high west bourbon, lemon</i>	
CALL ME OLD FASHIONED	17
<i>high west bourbon, simple, bitters</i>	
MEXICO CITY PATIO	15
<i>teramana blanco, aperol, grapefruit, lime, topo chico</i>	

MARTINI BAR

FILTHY	16
<i>tito's on tap or bombay, olive brine, bacon & bleu olives</i>	
VESPER	16
<i>tito's on tap, bombay, lillet blanc</i>	
CUCUMBER	17
<i>cucumber infused tito's, simple, lemon</i>	
TEXAS SUN	16
<i>ilegal mezcal or mi campo 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, mr. black coffee liqueur</i>	

WHITE WINE

SPARKLING

BENVOLIO 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
CHATEAU BRANE-CANTERNAC “BARON DE BRANE” <i>margaux</i>	100
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
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>suisun 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