

RAMBLE ROOM

SNIDER PLAZA

APPETIZERS

- RICOTTA TOAST** *truffle honey, pomegranate, spiced pistachio* 13
- SWEDISH MEATBALLS** *beef & pork, brown gravy, toasted sourdough* 15
- DEVEILED EGGS** *bbq pork rind crumb* 14
- ROASTED BEET HUMMUS** *herbed feta, crispy sumac chickpeas, pita & crudite* 15

FROM THE SEA

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

SALADS

- ASIAN CHICKEN** *orange, onion, cashew, sesame, chili, wonton, sesame vinaigrette* 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** *8oz rosewood patty, white cheddar sauce, sherry onion, mushroom, house potato stix, horseradish pickles, brioche* 21
- MAINE LOBSTER ROLL** *meyer lemon aioli, celery, buttered la spiga brioche* 42
- HOUSE SMOKED REUBEN** *pastrami, swiss, sauerkraut, russian dressing, mustard, rye* 22
- CRISPY CHICKEN** *buttermilk pesto slaw, swiss, pickle, calabrian chili jam* 18
- BLT** *thick-cut bacon, avocado, arugula, campari tomato, garlic aioli, sourdough* 18

LUNCH SPECIALS

GRILLED SHRIMP POWER BOWL	QUINOA TUNA POKE*	NY STRIP STEAK SANDWICH
19	24	24
<i>quinoa, pistachio, cucumber, spinach, tomato, cranberry, dijon vin sub salmon +7</i>	<i>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** *5oz fresh maine lobster, parmigiano, san marzano tomato, basil, chili butter, garlic bread* 48
- ITALIAN SAUSAGE RIGATONI** *bourbon cream, kale, sage, parmigiano* 25
- PAPPARDELLE BOLOGNESE** *beef, pork, ricotta, herbed breadcrumb* 26

ENTREES

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

COCKTAILS

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

MARTINIS

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

MOCKTAILS

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

SHARES & SIDES

- POTATOES AU GRATIN** 14
gruyere
- PARMESAN FRIES** 11
truffle aioli
- SAUTEED ASPARAGUS** 12
cured egg yolk
- CHARRED BROCCOLINI** 10
chili butter

LOBSTER MAC & CHEESE

36

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WINE

SPARKLING

BENVOLIO PROSECCO <i>veneto</i>	13 / 45
RIVAROSE <i>provence</i>	15 / 58
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
SAN SIMEON VIOGNIER <i>paso robles</i>	52
TRIMBACH REISLING <i>alsace</i>	68

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
TREFETHEN <i>oak knoll</i>	115
SILVER OAK <i>alexander valley</i>	140
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
GOLDENEYE <i>anderson valley</i>	105
PAUL HOBBS <i>russian river</i>	135

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
LE DIFESE BY SASSICAIA <i>super tuscan</i>	110
LEWIS CELLARS "BIG BLEND" <i>mount veeder</i>	125
CERETTO BAROLO <i>piedmont</i>	135
DOMAINE DE BEAURENARD CDP <i>rhone</i>	140
CYRUS <i>alexander valley</i>	145
COLOMBINI <i>brunello</i>	170

BEER

DRAFT

LAKESWOOD 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