

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
DEVEILED 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 <i>tomato, bacon, red onion, bleu cheese *chopped upon request*</i>	17
GEM & KALE CAESAR <i>crouton, shaved & crispy parmigiano</i>	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

SIGNATURE PASTAS

ITALIAN SAUSAGE
RIGATONI
25
*bourbon cream, kale,
sausage, parmigiano*

GARLIC CHILI
LOBSTER POMODORO
48
*5oz fresh maine lobster,
san marzano tomato,
parmigiano, basil, chili
butter, garlic bread*

PAPPARDELLE
BOLOGNESE
26
*beef, pork, ricotta,
herbed breadcrumb*

ENTREES

FILET MIGNON (7oz) <i>potatoes au gratin, asparagus, bordelaise</i>	52
MISO CHILEAN SEA BASS <i>cauliflower rice, sesame</i>	48
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

*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

COCKTAILS

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

MARTINIS

FILTHY <i>tito's on tap or bombay, olive brine, bacon & bleu olives</i>	16
PASSIONATE ACTRESS <i>stoli vanilla, passion fruit liqueur, lime, prosecco</i>	19
CAPRI <i>hendrick's, lillet blanc, caper brine & oil, orange bitters</i>	18
GARDEN PARTY <i>cucumber infused tito's, simple, lemon</i>	17
TEXAS SUN <i>illegal mezcal or socorro 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, coffee liqueur</i>	17

MOCKTAILS

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

SHARES & SIDES

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

LOBSTER MAC &
CHEESE
36

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WINE

SPARKLING

BENVOLIO PROSECCO <i>veneto</i>	13 / 45
RIVAROSE <i>provence</i>	15 / 58
MUMM CUVEE <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 CUVEE <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

LAKWOOD 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