

LUNCH 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

FRESH SEAFOOD

- JUMBO LUMP CRAB DIP**

cheese, spinach, breadcrumb, tortilla chips
- AHI TUNA TARTARE***

avocado, snow pea, chile, orange, ponzu, wonton
- JUMBO SHRIMP COCKTAIL**

fresh grated horseradish
- OYSTERS ON THE HALF SHELL*** 42dz / 23half

blood orange mignonette, cocktail sauce
- CACIO E PEPE OYSTERS**

charbroiled, parmesan, cracked black pepper

SOUPS & SALADS

- CAULIFLOWER BISQUE**

bacon, herb oil
- CLASSIC WEDGE**

*tomato, bacon, red onion, bleu cheese, *chopped upon request**
- CHOPPED SALAD**

baby gem, goat cheese, sunflower seeds, asparagus, apricots

— add: grilled chicken 8, steak 12, shrimp 12, salmon 11 —
- ASIAN CHICKEN**

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

creamy lobster salad, avocado, little gem, tomato, cucumber, radish, citrus vin

LUNCH SPECIALS

- CAJUN FRIED SHRIMP WRAP**

napa slaw, iceberg, tomato, pickled onions, creole vin, fries
- GRILLED SHRIMP POWER BOWL**

farro, quinoa, pistachio, cucumber, kale, tomato, cranberry, dijon vin sub salmon +3
- QUINOA TUNA POKE***

farro, avocado, blood orange, snow pea, pickled red onion, scallion, sesame seed, asian vin

BURGERS & SANDWICHES

SERVED WITH HOUSE FRIES

- CLASSIC BURGER**

american, LTOP, russian dressing, brioche
- PLAZA BURGER**

gruyere, au poivre, aioli, crispy onion, tomato, brioche
- GRILLED CHICKEN FOCACCIA**

swiss, arugula, pickled onion, tomato, basil garlic aioli
- CRISPY CHICKEN**

buttermilk pesto slaw, swiss, pickle, calabrian chili jam
- BLT**

thick cut bacon, avocado, arugula, campari tomato, garlic aioli, sourdough
- HOUSE SMOKED REUBEN**

pastrami, swiss, sauerkraut, russian dressing, mustard, rye
- STEAK SANDWICH**

arugula, swiss, pickled peppers & onions, garlic aioli, house made A1
- LOBSTER ROLL**

herbed aioli, celery, lemon zest, buttered la spiga brioche

HOUSEMADE PASTA

- SHRIMP FETTUCCINE**

white wine, garlic, spinach, tomato, breadcrumb, red pepper
- ITALIAN SAUSAGE RIGATONI**

bourbon cream, kale, sage, parmesan
- PAPPARDELLE BOLOGNESE**

beef, pork, ricotta, herbed breadcrumb

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

ALL DAY ENTREES

- BRICK CHICKEN**

broccolini, truffled marble potatoes, fresno pepper, "hen jus"
- FRESH CATCH**

today's preparation
- SEASONAL GRILLED SALMON**

celeriaceae puree, roasted root vegetables, apple cider glaze

TIME FOR A LITTLE MIDDAY 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