



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
-------------------	-------------------------------------	----

-ADD: GRILLED CHICKEN 8, FRIED CHICKEN THIGH 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

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

PAPPADELLE BOLOGNESE

26

beef, pork, ricotta, herbed breadcrumb

ENTREES

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

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



MARTINIS

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



MOCKTAILS

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

SHARES & SIDES

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

LOBSTER MAC & CHEESE

36



RAMBLE ROOM

SNIDER PLAZA

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>	65
WALT <i>sonoma coast</i>	17 / 68
STAGS’ LEAP <i>napa</i>	18 / 72
JEAN-MARC BROCARD <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
CHATEAU CARBONNIEUX <i>pessac-leognan</i>	120

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
TERRAS GAUDA “O ROSAL” <i>albarino, rias baixas</i>	65
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
CHATEAU MALESCASSE <i>haut-medoc</i>	115
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

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

PRIVATE EVENTS & FULL CATERING - reservations@rambleroomdallas.com