

THE RAGTRADER

LIQUOR & FOOD

DINNER

FOMAGE

PURPLE HAZE

CALIFORNIA/PASTEURIZED GOAT'S MILK/
EARTHY & HERBACEOUS

ROOMANO

NETHERLANDS/PASTEURIZED COW'S MILK/
SWEET & SALTY/BUTTERSCOTCH

POINT REYES BAY BLUE

CALIFORNIA/PASTEURIZED COW'S MILK/
EARTHY & MALTED TOASTED GRAIN

CRUDO

TUNA TARTARE* DF

TOGARASHI WONTON CHIPS/SESAME/TAMARI/
GINGER/RED ONION/AVOCADO

BEEF TARTARE* DF

HAND-CUT BEEF/CAPERS/CORNICHON/SHALLOT/
EGG YOLK/GRILLED BREAD

SALMON POKÉ* DF

KOMBU SALTED WONTONS/SCALLIONS/SESAME/
SOY/MACADAMIA NUT/CUCUMBER/AVOCADO

MINI CEVICHE TACOS* DF

MARKET FISH/AJI AMARILLO/RED ONION/
GRAPEFRUIT/CILANTRO/JALAPEÑO AIOLI/WONTON

SNACKS

SRIRACHA DEVEILED EGGS DF/V

ARUGULA/CRISPY SHALLOTS

CAULIFLOWER FRITTERS V

FETA/CILANTRO/SUMAC AIOLI

WINGS GF

YUZU KOSHO/SHISHITO/BACON/SESAME/
SCALLION/CILANTRO/LIME

RIBS GF

POMEGRANATE MOLASSES BBQ/CILANTRO/LIME

FRIED CHICKEN SLIDERS

SRIRACHA AIOLI/RED SLAW/SESAME SEEDS

SOUP

CURRIED SQUASH SOUP VG

COCONUT MILK/MACADAMIA DUKKAH/
CRISPY SHALLOTS/CILANTRO

SALADS

ADD GRILLED CHICKEN +9
ADD PAN-SEARED SALMON +13
ADD HANGER STEAK +14

SPICY CAESAR

ROMAINE LETTUCE/HERB CROUTONS/PECORINO/
CHILI FLAKE/AVOCADO OIL CAESAR DRESSING

BABY KALE GF/V

GOAT CHEESE/PICKLED GRAPES/
CANDIED WALNUTS/SHALLOT VINAIGRETTE

FRISÉE & ARUGULA DF

BACON LARDONS/CROSTINI/POACHED EGG/
CHIVES/SHERRY VINAIGRETTE

SMALL PLATES

CRAB CAKE

SCALLION AIOLI/PICKLED FRESNO CHILI/
WATERMELON RADISH/FRISEÉ

SEARED SCALLOPS GF

CAULIFLOWER PURÉE/ROASTED PARSNIPS/
BACON LARDONS/POMEGRANATE

CHICKEN LIVER MOUSSE

FIG JAM/BACON/GRILLED BREAD

DI STEFANO BURRATA V

ROASTED TOMATO/OLIVE OIL/PESTO/
BASIL/GRILLED BREAD

OCTOPUS* GF

SMOKED ALMOND ROMESCO/POTATO/
GARLIC AIOLI/NASTURTIUM

PIZZA

SUB CAULIFLOWER CRUST

MARGHERITA V

MOZZARELLA/BASIL/SAN MARZANO TOMATO

ALLIUM V

FONTINA/CREAMED LEEKS/GARLIC CONFIT/
CRISPY SHALLOT/CHIVE

ARTICHOKE & OLIVE V

FONTINA/CHILI FLAKE/GRANA PADANO

SOPRESSATA

FENNEL/RED ONION/GRANA PADANO/GRUYÈRE/
FONTINA/CHIVES

HOUSE-MADE SAUSAGE

MARINATED BROCCOLI RABE/RICOTTA/ARUGULA/
GRANA PADANO/CHILI FLAKE

BUFFALO CHICKEN

GRUYÈRE/FONTINA/BUTTERMILK BLUE CHEESE/
RED ONION/JALAPEÑO/BASIL OIL

LARGE PLATES

PAN ROASTED HALF CHICKEN GF 29

PARSNIP PURÉE/BUTTERNUT SQUASH HASH/
SAGE/JUS

CRISPY SKIN SALMON* GF/DF 29

BLACK RICE/GREEN COCONUT CURRY/
CRISPY GINGER/CASHEW

SEARED SWORDFISH GF/DF 36

GIGANTE BEANS/PIQUILLO/SUNDRIED TOMATOES/
BROCCOLINI/GRILLED LEMON

12OZ BONELESS NY STRIP* 42

HARICOT VERT/ONION RINGS/AU POIVRE

HANGER STEAK FRITES* GF/DF 31

GRILLED SCALLION CHERMOULA/FRIES

CAULIFLOWER STEAK GF/DF/VG 20

SHUK HARISSA AIOLI/PARSLEY SALAD/
GRILLED SCALLION CHERMOULA

MUSHROOM BOLOGNESE V 26

HAND-CUT FETTUCCINE/KALE & CASHEW PESTO/
GRANA PADANO/HERB BREADCRUMBS

BURGERS

CHEESEBURGER 21

PAT LAFRIEDA BEEF/BRIOCHE BUN/CHEDDAR/
LETTUCE/ONION/SECRET SAUCE/FRIES

VEGAN BURGER VG 20

BEYOND MEAT/VEGAN CHEDDAR CHEESE/
SHREDDED LETTUCE/ONION/PRETZEL BUN/
VEGAN SECRET SAUCE/HOUSE SALAD

SHAREABLES

FRIES & DIPS GF/V 11

SWEET POTATO FRIES GF/DF/V 12

HONEY MUSTARD

MAC N CHEESE V 16

GRUYÈRE/HERB BREADCRUMBS

BRUSSELS SPROUTS V 15

SWEET CHILI

HONEY ROASTED CARROTS GF/V 11

POMEGRANATE & GOAT CHEESE CREMA/
CANDIED WALNUTS/POMEGRANATE SEEDS

MARINATED BROCCOLINI GF/V 12

LEMON/OREGANO/GROUND FENNEL/ONION/GARLIC/
CHILI FLAKE/OLIVE OIL

GF - GLUTEN FREE | DF - DAIRY FREE | V - VEGETARIAN | VG - VEGAN

*CONSUMING RAW OR UNDER-COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

MENU BY EXECUTIVE CHEF JUSTIN OTTERTVANGER, CHEF DE CUISINE MAURICIO SANTELICE & THE RAGTRADER CULINARY TEAM

FOR YOUR CONVENIENCE, 20% GRATUITY WILL BE ADDED TO PARTIES OF SIX PEOPLE OR MORE