

# THE RAGTRADER

LIQUOR & FOOD

## LUNCH

### FROMAGE

#### 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/FRISÉE

#### 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

### SHAREABLES

#### FRIES & DIPS GF/V

#### SWEET POTATO FRIES GF/DF/V

HONEY MUSTARD

#### MARINATED BROCCOLINI GF/V

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

### SANDWICHES & BURGERS

#### GRILLED CHEESE V

CREAMED LEEKS/GRUYÈRE/PICKLED JALAPEÑO/  
ARUGULA SALAD/SMOKED TOMATO & PIQUILLO DIP  
ADD BACON +3

#### FRIED CHICKEN SANDWICH

TOMATO JAM/BASIL AIOLI/FONTINA/ARUGULA/  
BRIOCHE BUN/HOUSE SALAD

#### B.L.A.T.

BACON/BUTTER LETTUCE/AVOCADO AIOLI/  
HEIRLOOM TOMATO/SOURDOUGH/HOUSE CHIPS

#### CRISPY COCONUT SHRIMP DF

BUTTER LETTUCE/PICKLED RED CABBAGE/  
THAI SWEET CHILI AIOLI/HOUSE CHIPS

#### CHEESEBURGER

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

#### VEGAN BURGER VG

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

### LARGE PLATES

#### CAULIFLOWER STEAK GF/DF/VG

SHUK HARISSA AIOLI/PARSLEY SALAD/  
GRILLED SCALLION CHERMOULA

#### MUSHROOM BOLOGNESE V

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

#### CRISPY SKIN SALMON\* GF/DF

BLACK RICE/GREEN COCONUT CURRY/  
CRISPY GINGER/CASHEW

#### HANGER STEAK FRITES\* GF/DF

GRILLED SCALLION CHERMOULA/FRIES

#### BRUSSELS SPROUTS V

SWEET CHILI

#### HONEY ROASTED CARROTS GF/V

POMEGRANATE & GOAT CHEESE CREMA/  
CANDIED WALNUTS/POMEGRANATE SEEDS

#### MAC N CHEESE V

GRUYÈRE/HERB BREADCRUMBS

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 OTTERVANGER, CHEF DE CUISINE MAURICIO SANTELICE & THE RAGTRADER CULINARY TEAM

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