

THE RAGTRADER

LIQUOR & FOOD

DINNER

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 CEVICHÉ 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

CHILLED SPRING FENNEL SOUP^V 11

BASIL OIL/CHARRED ONION/SHISO

SALADS

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

SPICY CAESAR 15

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

BABY KALE GF/V 14

PICKLED PLUM/GOAT CHEESE/
SMOKED CASHEW/SHALLOT VINAIGRETTE

FRISÉE & ARUGULA DF 15

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

SMALL PLATES

CRAB CAKE 22

SCALLION AIOLI/PICKLED FRESNO CHILI/
WATERMELON RADISH/FRISÉE

SEARED SCALLOPS 21

ENGLISH PEAS/PANCETTA/TARRAGON/MEYER LEMON

CHICKEN LIVER MOUSSE 15

FIG JAM/BACON/GRILLED BREAD

DI STEFANO BURRATA V 18

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

OCTOPUS* GF 20

SMOKED ALMOND ROMESCO/POTATO/
GARLIC AIOLI/NASTURTIUM

PIZZA

SUB CAULIFLOWER CRUST +5

MARGHERITA V 17

MOZZARELLA/BASIL/SAN MARZANO TOMATO

ALLIUM V 18

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

ARTICHOKE & OLIVE V 17

FONTINA/CHILI FLAKE/GRANA PADANO

SOPRESSATA 19

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

HOUSE-MADE SAUSAGE 18

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

BUFFALO CHICKEN 19

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

LARGE PLATES

CAULIFLOWER STEAK GF/DF/VG 20

SHUK HARISSA AIOLI/PARSLEY SALAD/
GRILLED SCALLION CHERMOULA

CRISPY SKIN SALMON* GF/DF 29

BLACK RICE/GREEN COCONUT CURRY/
CRISPY GINGER/CASHEW

HANGER STEAK FRITES* GF/DF 29

GRILLED SCALLION CHERMOULA/FRIES

MUSHROOM BOLOGNESE V 26

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

CIOPPINO DF 31

BRANZINO/MUSSELS/CALAMARI/FENNEL/
TOMATO & WHITE WINE BROTH/OLIVE OIL/SOURDOUGH

PAN ROASTED HALF CHICKEN GF 29

EDAMAME SUCCOTASH/HERBS/BUTTER/
MEYER LEMON/JUS

12OZ BONELESS NY STRIP* 38

HARICOT VERT/ONION RINGS/AU POIVRE

BURGERS

CHEESEBURGER 19

CERTIFIED ANGUS BEEF/BRIOCHE BUN/CHEDDAR/
LETTUCE/ONION/SECRET SAUCE/FRIES

VEGAN BURGER VG 19

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

SIDES

FRIES & DIPS GF/V 9

SWEET POTATO FRIES GF/DF/V 9

HONEY MUSTARD

BRUSSELS SPROUTS V 14

SWEET CHILI

MAC N CHEESE V 14

GRUYÈRE/HERB BREADCRUMBS

HONEY ROASTED CARROTS GF/V 11

HARISSA/MINT YOGURT/SMOKED ALMONDS/CILANTRO

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 DANIEL SOKOLOV & THE RAGTRADER CULINARY TEAM

WINES BY THE GLASS

SPARKLING

PROSECCO	13/45
VILLA SANDI 'IL FRESCO'/ITALY	
PROSECCO ROSÉ	14/50
BISOL 'JEIO'/ITALY	

WHITE

PINOT GRIGIO	13/45
RAETIA '19/ALTO ADIGE/ITALY	
ALBARIÑO	14/50
LA CAÑA '19/RÍAS BAIXAS/SPAIN	
CHENIN BLANC	15/55
TERRE BRÛLÉE '19/SOUTH AFRICA	

CHARDONNAY	16/60
BRAVIUM '19/RUSSIAN RIVER VALLEY	
SANCERRE	17/65
LE PETIT SILEX '19/LOIRE VALLEY	

ROSÉ

BEDELL ROSÉ	15/55
BEDELL CELLARS '20/NORTH FORK/NY	

RED

CÔTES DU RHÔNE	13/45
DUPOND 'LA RENJARDIÈRE' '19/RHÔNE VALLEY	
SANGIOVESE	14/50
BIBI GRAETZ 'CASAMATTA' '18/TUSCANY	
RIOJA	15/55
PALACIOS 'LA MONTESA' '17/SPAIN	
PINOT NOIR	16/60
ELOUAN '18/OREGON	
CABERNET SAUVIGNON	17/65
OBERON '18/NAPA VALLEY	

WINES BY THE BOTTLE

WHITE

KARL HAIDLE '16	50
RIESLING/WÜRTTEMBERG/GERMANY	
STAGÅRD '18	60
GRÜNER VELTLINER 'HANDWERK'/KREMSTAL/AUSTRIA	
DOMAINE SAVARY '18	70
CHABLIS/FRANCE	
BRUNO GIACOSA '19	72
ROERO ARNEIS/PIEDMONT/ITALY	
HEITZ CELLAR '18	75
SAUVIGNON BLANC/NAPA VALLEY	
DOMAINE DES ARDOISIÈRES '16	80
ARGILE BLANC/SAVOIE/FRANCE	
LESPAULT-MARTILLAC '10	88
PESSAC-LÉOGNAN/BORDEAUX/FRANCE	
DOMAINE SIGALAS '18	90
ASSYRTIKO/SANTORINI/GREECE	
EVENING LAND '16	95
CHARDONNAY 'SEVEN SPRINGS'/OREGON	
D.GÉNOT-BOULANGER '15	175
PULIGNY-MONTRACHET 'LES NOSROYES'/BURGUNDY	
B&S TISSOT '15	240
ARBOIS 'LE CLOS DE LA TOUR DE CURON'/JURA	
DOMAINE DE CHEVALIER '10	295
PESSAC-LÉOGNAN/BORDEAUX/FRANCE	

WINES BY THE BOTTLE

CHAMPAGNE

PIPER-HEIDSIECK	79
BRUT 'CUVÉE 1785' NV	
GRONGNET	89
BLANC DE BLANCS NY	
MOËT & CHANDON	115
BRUT 'IMPÉRIAL' NV	
VEUVE CLICQUOT	125
'YELLOW LABEL' NV	
TATTINGER '05/'06/'07	295
BLANC DE BLANCS/'COMTES DE CHAMPAGNE'	

ROSÉ

FLEUR DE MER '19	55
CÔTES DE PROVENCE/FRANCE	
CHÂTEAU PEYRASSOL '20	95
CÔTES DE PROVENCE/FRANCE	

RED

ONABAY VINEYARDS '17	48
MERLOT 'GREAT BLUE HERON'/NORTH FORK/NY	
CHÂTEAU LA ROQUE '16	53
MOURVÈDRE V.V./PIC ST. LOUP/LANUEDOC	
MANENTI '18	65
CERASUOLO DI VITTORIA/SICILY	
BARONE RICASOLI '17	66
CHIANTI CLASSICO RISERVA 'BROLIO'/TUSCANY	
SAN FEREOLO '11	72
DOLCETTO DI DOGLIANI/PIEDMONT/ITALY	
OLGA RAFFAULT '14	79
CHINON 'LES PICASSES'/LOIRE VALLEY	
PRODUTTORI DI CAREMA '14	82
NEBBIOLO/CAREMA RISERVA/PIEDMONT/ITALY	
JULIEN SUNIER '18	85
GAMAY/FLEURIE/BEAUJOLAIS/FRANCE	
RIDGE VINEYARDS '18	88
ZINFANDEL BLEND 'THREE VALLEYS'/SONOMA	
FAILLA '18	89
PINOT NOIR/SONOMA COAST	
K VINTNERS '16	90
SYRAH/'POWERLINE'/ WALLA WALLA/WASHINGTON	
LOPEZ DE HEREDIA '07	95
RIOJA 'VIÑA TONDONIA' RESERVA/SPAIN	
AYUNTA '16	98
ETNA ROSSO 'CALDERARA SOTTANA'/SICILY	
D. COMTE ABBATUCCI '15	99
'CUVÉE FAUSTINE' V.V./CORSICA	
FAUST '18	125
CABERNET SAUVIGNON /NAPA VALLEY	
BROVIA '14	132
NEBBIOLO/BAROLO 'UNIO'/PIEDMONT/ITALY	
CHÂTEAU CANON '10	295
ST. ÉMILION/BORDEAUX/FRANCE	
DOMINUS ESTATE '08	450
CABERNET SAUVIGNON/NAPA VALLEY	

DRAUGHT BEERS

RADEBERGER	9
PILSNER/4.8%/GERMANY	
HEINEKEN	9
EUROPEAN LAGER/5%/NETHERLANDS	
STELLA ARTOIS	9
PILSNER/5%/BELGIUM	
SIXPOINT 'SWEET ACTION'	9
PALE ALE/5%/BROOKLYN	
SULLIVAN'S	9
RED ALE/5%/KILKENNY, IRELAND	
ALLAGASH 'WHITE'	9
BELGIAN WHITE ALE/5.2%/MAINE	
GREENPORT HARBOR 'SUMMER'	9
SUMMER GOLDEN ALE/5.3%/NEW YORK	
PAULANER	9
HEFEWEIZEN/5.5%/GERMANY	
MONTAUK 'WAVE CHASER'	9
IPA/6.4%/NEW YORK	
BRONX 'WORLD GONE HAZY'	9
HAZY IPA/7%/NEW YORK	
BELLS 'TWO HEARTED'	9
IPA/7%/MICHIGAN	
GUINNESS	9
STOUT/4.3%/IRELAND	
BOURBON BARREL ALE	11
STRONG ALE/8.2%/KENTUCKY	
DELIRIUM TREMENS	12
BELGIAN STRONG PALE ALE/8.5%/BELGIUM	

BOTTLED & CANNED

BEER

AMSTEL LIGHT	8
LAGER/3.5%/NETHERLANDS	
BUD LIGHT	7
LAGER/4.5%/MISSOURI	
TECATE	8
LAGER/4.5%/MEXICO	
NARRAGANSETT	7
LAGER/5%/RHODE ISLAND	
EBBS 'GOSE NO. 1'	8
WATERMELON & SALT SOUR ALE/4.2%/BROOKLYN	
DOGFISH HEAD 'SEA QUENCH ALE'	8
LIME & SALT SOUR ALE/4.9%/DELAWARE	
SIERRA NEVADA 'HAZY LITTLE THING'	8
IPA/6.7%/CALIFORNIA	
DUVEL	11
BELGIAN STRONG ALE/8.5%/BELGIUM	
HEINEKEN 0.0 NON-ALCOHOLIC	8
EUROPEAN LAGER/0%/NETHERLANDS	
CIDER	
MAGNERS	8
CIDER/4.5%/IRELAND	
DOWN EAST	8
CRAFT CIDER/5.1%/MASSACHUSETTS	
WÖLFFER ESTATE 'NO. 139'	11
DRY ROSE CIDER/6.9%/THE HAMPTONS, NY	
SPIKED SELTZER	
BON VIN	8
MANGO SPIKED SELTZER/4.5%/MISSOURI	