

THE RAGTRADER

LIQUOR & FOOD

DINNER

FROMAGE

PURPLE HAZE 9

CALIFORNIA/PASTEURIZED GOAT'S MILK/
EARTHY & HERBACEOUS

ROOMANO 9

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

POINT REYES BAY BLUE 9

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

CRUDO

TUNA TARTARE* DF 19

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

BEEF TARTARE* DF 17

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

SALMON POKÉ* DF 17

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

MINI CEVICHÉ TACOS* DF 19

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

SNACKS

SRIRACHA DEVEILED EGGS DF/V 9

ARUGULA/CRISPY SHALLOTS

CAULIFLOWER FRITTERS V 14

FETA/CILANTRO/SUMAC AIOLI

WINGS GF 13

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

RIBS GF 16

POMEGRANATE MOLASSES BBQ/CILANTRO/LIME

FRIED CHICKEN SLIDERS 16

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 24

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 19

MOZZARELLA/BASIL/SAN MARZANO TOMATO

ALLIUM V 20

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

ARTICHOKE & OLIVE V 19

FONTINA/CHILI FLAKE/GRANA PADANO

SOPRESSATA 21

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

HOUSE-MADE SAUSAGE 20

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

BUFFALO CHICKEN 21

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 31

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* 42

HARICOT VERT/ONION RINGS/AU POIVRE

BURGERS

CHEESEBURGER 21

CERTIFIED ANGUS 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

SIDES

FRIES & DIPS GF/V 11

SWEET POTATO FRIES GF/DF/V 12

HONEY MUSTARD

BRUSSELS SPROUTS V 15

SWEET CHILI

MAC N CHEESE V 16

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

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