



Daily Bread ... 6

ask your server

Pan Roasted Asparagus ... 15

on yogurt with pine nuts, cured lemon, croutons and Parmesan cheese

Market Broccoli ... 12

cheddar, caramelized onions

Wilted Market Greens ... 12

bacon vinaigrette

Mixed Pole Beans ... 12

tomato caper vinaigrette

Garlic Roasted Potatoes ... 10

lemon aioli

Spaghetti Squash ... 12

pomegranate seeds, raisins, honey lemon oil, toasted hazelnuts and Ricotta cheese

Roasted Cauliflower ... 12

yogurt, mint, pomegranate

Garlic Spinach ... 12

Kennebec Fries ... 10

-- DESSERTS --

Blueberry Cobbler ... 14

vanilla bean ice cream

Butterscotch Pudding ... 14

butterscotch sauce, whipped cream, cocoa crisp and toffee/nut crumbles

Strawberry Rhubarb Crostata ... 14

strawberry ice cream

Lime Miroir ... 14

Bavarian cheesecake with passion fruit sauce

Chocolate, Coffee and Hazelnut

Cake ... 14

dulce de leche

Doris' Delight ... 14

chocolate swirled coffee ice cream, hot fudge, chocolate covered salted almonds, marshmallow, whipped cream and maraschino cherry

Daily Cheese ... 14

hand selected cheese from Arrowwine, served with house-made jam, fennel crisps and grilled baguette

Daily Assortment of Tasty Cookies

... 6/9

ask your server

House-Made Ice Cream or Sorbet

with Cookies ... 6/9

ask your server

-- APPETIZERS --

Soup of the Day ... 14

ask your server

The Daily Board ... 30

artisan cheese, Genoa salami, chicken liver pâté, salmon rillettes, fennel crisps, grilled bread, mustard, housemade jam, cornichons, olives

Steak Tartare ... 18

quail egg, caper aioli, dijon, petite salad, grilled bread

Scallop Margarita ... 19

chilies, avocado and oranges with sour cream, tequila ice and tortilla chips

Prince Edward Island Mussels ... 17

white wine herb broth with chorizo sausage, tomato, garlic, citrus and grilled bread

Miso Salmon Tartare ... 16

wasabi cream, sriracha aioli, wakame seaweed, miso-sesame dressing and anise crisps

Shrimp Tempura ... 17

napa cabbage slaw, sriracha aioli and yuzu dressing

Crispy Brussels Sprouts ... 15

Thai chili lime sauce with bacon and peanuts

French Greens Salad ... 14

mixed greens, haricots verts, onions, radish, tarragon, Champagne vinaigrette, Gruyère cheese

Spring Salad ... 16

asparagus, fava beans, peas, carrots, fennel, arugula, spinach, Prosciutto, feta cheese and lemon mint honey dressing

Ris' Caesar Salad ... 15

market romaine, pickled carrots and red onions, croutons, egg, caesar dressing

Simply Grilled Preparations

order a salad or side and add grilled: Chicken +15, Salmon +16, Steak +16, Shrimp +16

-- ENTRÉES --

Today's Special ... 29

ask your server

Pepita Crusted Salmon ... 38

shrimp, chiles, lime, tomato, hominy, tomatillos, pico de gallo, ancho crema, cilantro

** From the Kitchen of Bob Kinhead **

Grilled Whole Branzino ... 42

olive oil crushed potatoes, aioli, wilted greens, cherry tomatoes and green olive wine sauce

Portuguese Seafood Stew ... 42

clams, shrimp, squid, mussels, scallops, linguica sausage, tomato saffron broth, romesco, grilled bread

Scallop Risotto ... 40

buttered cabbage, mushrooms, tomato sauce and english peas

Clams Linguini ... 35

with white wine garlic butter sauce, chili flakes, Parmesan and croutons

Crispy Fried Whole Red Snapper ... 43

Mirin scented rice, Sriracha aioli, Napa cabbage slaw, ponzu sauce and sesame seeds

Chicken Milanese ... 32

herb crusted chicken breast, tomato vinaigrette, garlic potatoes, aioli with an arugula spinach and capicola ham salad

Grilled Beef Tenderloin ... 48

on a bed of wilted greens with a bacon vinaigrette, sherried beets, potato galette, grilled spring onion and blue cheese butter

Crown of Cauliflower ... 32

green lentils, spaghetti squash, raisins, yogurt, pomegranate, mint, pistachios, lemon honey

Ris' Cheeseburger ... 25

house made potato roll, onion jam, secret sauce, pickles and a side of Kennebec fries

-- WINES BY THE GLASS --

SPARKLING

Prosecco, Fiol ... 14/56
Treviso, Italy NV

WHITE & ROSE

Verdicchio, Ze Becco ... 10/40
Marche, Italy 2024

Sauvignon Blanc, Louis de Tourny
... 12/48
Bordeaux, France 2024

Rose, Moment de Plaisir ... 12/48
Languedoc, France 2024

Chardonnay, Dierberg ... 17/68
Santa Rita Hills CA 2021

Albarino, La Cana ... 16/64
Rias Baixas, Spain 2024

RED

Portuguese Red Blend, '80' ... 10/40
Alentejano, Portugal 2023

Malbec, Areo ... 12/48
Patagonia, Argentina 2024

Tempranillo, Artadi 'Goros' ...
16/64
Rioja, Spain 2020

Cabernet Sauvignon, Babylonstoren
... 18/72
Franschhoek, South Africa 2023

Pinot Noir, Siduri ... 19/76
Willamette Valley, Oregon 2024

-- TAKE ME WITH YOU --

Anise Crackers ... 8/bag

Dressings ... 8/half pint
*White Balsamic Vinaigrette and Champagne
Vinaigrette*

Chicken Pot Pie (frozen) ... 15

House-made Soups ... 16/quart
Ask your server about today's selection

Vegetarian Lasagna (frozen) ... 24

Housemade Ice Cream and Sorbet
... 8/pint
*assortment of delicious flavors - ask your server
about today's selection*

-- HOUSE COCKTAILS --

Uber Black Manhattan ... 20

*Four Roses Single Barrel Bourbon, Don Ciccio Amaro Tonic Ferra Kina, bourbon macerated cherries,
walnut bitters*

Strawberry Margarita ... 16
local strawberries, blanco tequila, lime

Casual Black Magic ... 16
reposado tequila, Amaro Montenegro, lime, grapefruit, honey

French 77 ... 16

Mahon Gin, St. Germain, lemon juice, bubbles

Hialeah Holiday ... 16

vodka, lime, grapefruit soda, Tajin

Dark and Stormy ... 16

dark rum, fresh squeezed ginger, lemon, soda

House-made Ginger Beer (non-alcoholic) ... 8

-- BEER --

Lager, Monopolio ... 8

Cider, Atomic Dog ... 8

IPA, Evil Twin 'Our Most Popular IPA' ... 12

Oatmeal Stout, Samuel Smith ... 9

Non-Alcoholic Beer ... 8

Coffee by Santa Lucia, Nicaragua

Regular and Decaf Coffee ... 5

Regular and Decaf Espresso ... 6

Cappuccino or Latte ... 7

Teas by Teatism

Premium Teas ... 7

*Darjeeling, Oolong, Earl Grey, Jasmine Green, Herbal "Ginger Zing" Herbal "World Peace"
peppermint/clove, Herbal "Chamomile" lavender/mint*



**Spring Market Items are available for sale,
ask your server what is available**

Please inform your server of any food allergies or dietary restrictions. While we can modify many menu items and take extensive precautions to minimize risk, please be advised that our kitchen is not a cross-contamination-free environment. Directly communicating your needs to your server will help us best accommodate you and ensure a safe dining experience.