

restaurant week

\$35 menu *Surcharges apply*

SELECT 3 COURSES OR 2
COURSES AND A GLASS
OF HOUSE WINE OR
BEER.

DESSERTS

Chocolate, Coffee and Hazelnut Cake

dulce de leche

Warm Apple Crostata

Calvados raisin ice cream

Butterscotch Pudding

*butterscotch sauce, whipped cream, cocoa
crisp and toffee crumbles*

Lime Miroir

Bavarian cheesecake with passion fruit sauce

Cheese of the Day

housemade jam, candied almonds, crostini

Doris' Delight

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

House-Made Ice Cream or Sorbet with Cookies

ask your server

Daily Assortment of Tasty Cookies

ask your server

SIDES

Daily Bread ... 6

ask your server

Bacon Braised Red Cabbage ...

12

Bacon Braised Collard Greens ...

12

Pan Roasted Cauliflower ... 12

pomegranate, yogurt and mint

Spaghetti Squash ... 12

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

Garlic Roasted Potatoes ... 10

lemon aioli

Kennebec Fries ... 10

lunch menu

APPETIZERS

Soup of the Day

ask your server

French Onion Soup Gratinée

Gruyère, croutons, Port

Prince Edward Island Mussels

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

Miso Salmon Tartare

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

Crispy Brussels Sprouts

Thai chili lime sauce with bacon and peanuts

*Shrimp Tempura +5

napa cabbage slaw, sriracha aioli and yuzu dressing

*Scallop Margarita +5

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

Kale and Brussels Sprout Salad

*roasted sweet potato, dried cranberries, candied pecans, pickled red onions, goat cheese,
sherry-maple vinaigrette*

Mixed Greens Salad

haricots verts, radishes, tarragon, Champagne vinaigrette, Gruyère cheese

ENTRÉES

Today's Special

ask your server

Crown of Cauliflower

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

Ris' Cheeseburger

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

Mussels Frites

*white wine herb broth with chorizo, tomato, garlic, citrus, grilled bread and a side of
Kennebec fries*

Clams Linguini

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

*Pepita Crusted Salmon +5

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

*Chicken Milanese +5

*herb crusted chicken breast, garlic potatoes, aioli, arugula and capicola ham salad, tomato
vinaigrette*

*Grilled Hanger Steak and Sausage +5

roasted beets, potatoes and Brussels sprouts, horseradish cream, sherry caramelized onions



DAILY MENUS ARE SUBJECT TO CHANGE

Consuming raw or under-cooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food-borne illness. Please speak with your server.

— WINES BY THE GLASS —

SPARKLING

Prosecco, Ziobaffa ... 13/52
Treviso, Italy NV

WHITE & ROSE

Sauvignon Blanc, Louis de
Tourny ... 12/48
Bordeaux, France 2023
Chardonnay, Dierberg ... 17/68
Santa Rita Hills, California 2023

Pinot Grigio, Benvolio ... 10/40
Friuli, Italy 2023

Albarino, Paco y Lola ... 16/64
Rias Baixas, Spain 2024

Rose, Chapoutier 'Belleruche' ...
12/48
France, 2023

RED

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

Cabernet Sauvignon, Quilt ...
18/72
Napa Valley, Ca 2022

Pinot Noir, Siduri ... 19/76
Santa Barbara, CA 2022

Malbec, Areo ... 12/48
Patagonia, Argentina 2022

— TAKE ME WITH YOU —

Turkey Pot Pie (frozen) ... 15

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

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

House-made Ice Cream and
Sorbet ... 9/pint
*assortment of delicious flavors-ask your
server about today's selection*

HOUSE COCKTAILS

Uber Black Manhattan ... 20

*Willett Rye Whiskey, Don Ciccio Amaro Tonic Ferra Kina, bourbon macerated cherries,
walnut bitters*

Aviation ... 15

gin, lemon, creme de violette, maraschino liqueur

Dark and Stormy ... 15

dark rum, fresh ginger, lemon, soda

Casual Black Magic ... 15

reposado tequila, Amaro Montenegro, lime, grapefruit, honey

Sidecar

cognac, orange liqueur, lemon juice, sugar rim

Ris 75 ... 15

gin, lemon, bitters, bubbles

— BEER —

Lager, Oxbow...8

Porter, Triple Crossing 'Liberty or Death'...8

IPA, Triple Crossing 'Western Edge' (16.9 oz.) ... 12

Cider, Atomic Dog...8

Non-Alcoholic Beer ... 8

COFFEE AND TEA

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

*Oolong, Grey, Chinese Green, Mint "World Peace" Tisane, Herbal "Ginger Zing", Chinese
Black Tea "Yunnan Gold"*

to ris,
to dine, to talk,
to wine, to laugh,
to kiss, tonight,
to ris.

