



—• SIDES •—

- Daily Bread ... 6**  
*ask your server*
- Bacon Braised Collard Greens ... 12**
- Garlic Roasted Potatoes ... 10**  
*lemon aioli*
- Spaghetti Squash ... 12**  
*pomegranate seeds, raisins, honey lemon oil, toasted hazelnuts and Ricotta cheese*
- Bacon Braised Red Cabbage ... 12**
- Roasted Cauliflower ... 12**  
*yogurt, mint, pomegranate*
- Kennebec Fries ... 10**

—• DESSERTS •—

- Marsala Tiramisu ... 14**  
*Espresso, ladyfingers, mascarpone cream*
- Chocolate, Coffee and Hazelnut Cake ... 14**  
*dulce de leche*
- Warm Apple Crostata ... 14**  
*Calvados raisin ice cream*
- Lime Miroir ... 14**  
*Bavarian cheesecake with passion fruit sauce*
- Doris' Delight ... 14**  
*chocolate swirled coffee ice cream, hot fudge, chocolate covered salted almonds, marshmallow, whipped cream and maraschino cherry*
- Butterscotch Pudding ... 14**  
*butterscotch sauce, whipped cream, cocoa crisp and toffee crumbles*
- Daily Cheese ... 14**  
*hand selected cheese from Arrowine, 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*



# dinner menu

—• APPETIZERS •—

- Soup of the Day ... 14**  
*ask your server*
- French Onion Soup Gratinée ... 15**  
*Gruyère, croutons, Port*
- 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 toasts*
- 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*
- Scallop Margarita ... 19**  
*chilies, avocado and oranges with sour cream, tequila ice and tortilla chips*
- 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*
- Kale and Shaved Brussels Sprout Salad ... 15**  
*roasted sweet potato, dried cranberries, candied pecans, pickled red onions, goat cheese, sherry-maple vinaigrette*

**Simply Grilled Preparations**

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

—• ENTRÉES •—

- Today's Specials ... 29**  
*ask your server*
- Clams Linguini ... 35**  
*with white wine garlic butter sauce, chili flakes, Parmesan and croutons*
- Pepita Crusted Salmon ... 38**  
*shrimp, chiles, lime, tomato, hominy, tomatillos, pico de gallo, ancho crema, cilantro*  
\* From the Kitchen of Bob Kinhead \*
- Scallop Risotto ... 40**  
*cabbage, mushrooms and apples*
- Portuguese Seafood Stew ... 42**  
*clams, shrimp, squid, mussels, scallops, linguica sausage, tomato saffron broth, romesco, grilled bread*
- Crown of Cauliflower ... 32**  
*green lentils, spaghetti squash, raisins, yogurt, pomegranate, mint, pistachios, lemon honey*
- Duck Leg Confit ... 42**  
*bacon braised red cabbage, potato galette, Morello cherry and Port sauce*
- Chicken Milanese ... 32**  
*herb crusted chicken breast, garlic potatoes, aioli, arugula and capicola ham salad, tomato vinaigrette*
- Grilled Beef Tenderloin ... 48**  
*Gruyere potato gratin, roasted beets and Brussels sprouts, sherried onions and mushrooms on horseradish cream*
- 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  
*Veneto, Italy NV*

WHITE & ROSE

Pinot Grigio, Branizzi ... 10/40  
*Veneto, Italy 2024*

Sauvignon Blanc, Louis de Tourny ... 12/48  
*Bordeaux, France 2023*

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

Chardonnay, Dierberg ... 17/68  
*Santa Rita Hills, California 2023*

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 2022*

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) ... 22

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

— HOUSE COCKTAILS —

Hialeah Holiday ... 15  
*Tito's Vodka, lime, grapefruit soda, Tajin*

Dark and Stormy ... 15  
*dark rum, fresh squeezed ginger, lemon, soda*

Negroni Sbaglia 2 ... 15  
*Campari, Mahon Gin, Carpano Antica, Prosecco*

Casual Black Magic ... 15  
*reposado tequila, Amaro Montenegro, lime, grapefruit, honey*

Ris 75 ... 15  
*gin, lemon, bitters, bubbles*

Uber Black Manhattan ... 20  
*Willett Rye Whiskey, Don Ciccio Amaro Tonic Ferra Kina, bourbon macerated cherries, walnut bitters*

Naked and Famous ... 20  
*Mal Bien Mezcal, Aperol, Yellow Chartreuse, lime juice*

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

— BEER —

Lager, Oxbow...8

Cider, Atomic Dog...8 ... 8

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

Stout, Bluejacket 'Mexican Radio' ... 12

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*



\*\* Our entire menu is available to-go \*\*