



# lunch menu



## — SIDES —

**Daily Bread ... 6**  
*ask your server*

**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*

**Kennebec Fries ... 10**

## — DESSERTS —

**Chocolate, Coffee and Hazelnut Cake ... 14**  
*dulce de leche*

**White Chocolate and Pear Bread Pudding ... 14**  
*Poire Williams creme anglaise, raspberry sauce and whipped cream*

**Lime Miroir ... 14**  
*Bavarian cheesecake with passion fruit sauce*

**Warm Apple Crostata ... 14**  
*Calvados raisin ice cream*

**Butterscotch Pudding ... 14**  
*butterscotch sauce, whipped cream, cocoa crisp and toffee crumbles*

**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 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*



## — 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*

**Scallop Margarita ... 19**  
*chilies, avocado and oranges with sour cream, tequila ice and tortilla chips*

**Shrimp Tempura ... 17**  
*napa cabbage slaw, sriracha aioli and yuzu dressing*

**Miso Salmon Tartare ... 16**  
*wasabi cream, sriracha aioli, wakame seaweed, miso-sesame dressing and anise crisps*

**Crispy Brussels Sprouts ... 15**  
*Thai chili lime sauce with bacon and peanuts*

**Kale and Brussels Sprout Salad ... 15**  
*roasted sweet potato, dried cranberries, candied pecans, pickled red onions, goat cheese, sherry-maple vinaigrette*

**French Greens Salad ... 14**  
*mixed greens, haricots verts, onions, radish, tarragon, Champagne vinaigrette, Gruyère cheese*

## 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*

**Clams Linguini ... 35**  
*with white wine garlic butter sauce, chili flakes, Parmesan and croutons*

**Hoisin Glazed Shrimp ... 32**  
*napa cabbage slaw with yuzu dressing, mirin scented rice, sesame and sriracha*

**Pepita Crusted Salmon ... 38**  
*shrimp, chiles, lime, tomato, hominy, tomatillos, pico de gallo, ancho crema, cilantro*

**Steak and Sausage Frites ... 35**  
*grilled hanger steak and sausage skewers, fries and spinach, tomato caper vinaigrette, aioli and steak sauce*

**Chicken Milanese ... 32**  
*herb crusted chicken breast, garlic potatoes, aioli, arugula and capicola ham salad, tomato vinaigrette*

**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*

15 Jan

Consuming raw or under-cooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food-borne illness. Dietary restrictions can be accommodated, please speak with your server

— WINES BY THE GLASS —

SPARKLING

**Prosecco, Fiol ... 14/56**

*Veneto, Italy NV*

WHITE & ROSE

**Pinot Grigio, Branizzi ... 10/40**

*Veneto, Italy 2024*

**Albarino, Paco y Lola ... 16/64**

*Rias Baixas, Spain 2024*

**Chardonnay, Dierberg ... 17/68**

*Santa Rita Hills, California 2023*

**Rose, Moment de Plaisir ...  
12/48**

*Languedoc, France 2024*

**Sauvignon Blanc, Louis de  
Tourny ... 12/48**

*Bordeaux, France 2023*

RED

**Cabernet Sauvignon,  
Babylonstoren ... 18/72**

*Franschhoek, South Africa 2023*

**Tempranillo, Artadi 'Goros' ...  
16/64**

*Rioja, Spain 2020*

**Pinot Noir, Siduri ... 19/76**

*Willamette Valley, Oregon 2024*

**Portuguese Red Blend, '80' ...  
10/40**

*Alentejano, Portugal 2023*

**Malbec, Areo ... 12/48**

*Patagonia, Argentina 2022*

— TAKE ME WITH YOU —

**Anise Crackers...5/bag ... 5/bag**

**Dressings ... 8/half pint**

*White Balsamic Vinaigrette and Champagne  
Vinaigrette*

**House-made Soups ... 16/quart**

*Ask your server about today's selection*

**Turkey Pot Pie ... 15**

**House-made Ice Cream and Sorbet  
... 8/pint**

*assortment of delicious flavors -  
ask your server about today's selection*

— HOUSE COCKTAILS —

**Negroni Sbaglia 2 ... 15**

*Bitter Mazzetti, Mahon Gin, Carpano Antica, Prosecco*

**Hialeah Holiday ... 15**

*Tito's Vodka, lime, grapefruit soda, Tajin*

**Dark and Stormy ... 15**

*dark rum, fresh squeezed ginger, lemon, soda*

**Ris 75 ... 15**

*gin, lemon, bitters, bubbles*

**Casual Black Magic ... 15**

*reposado tequila, Amaro Montenegro, lime, grapefruit, honey*

**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 —

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

**Lager, Oxbow...8**

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

**Stout, Weyerbacher 'Tiny' (11.8% abv) ... 12**

**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**

**Premium Teas ... 7**

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



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