

happy hour

Monday-Friday 12-6 PM

Saturday 5-9 PM

“RAISING THE BAR, ONE SIP AT A TIME”

\$5 LAGER, MONOPOLIO

\$7 HOUSE WINES

Verdicchio, Ze Becco

dry, crisp, refreshing

Chianti, Tocco Divino

bright cherry fruit, medium-bodied

Rose, Moment de Plaisir

ripe strawberry, zesty

\$9 COCKTAILS

Dark and Stormy

dark rum, fresh squeezed ginger, soda

Black Manhattan

rye whiskey, Amaro Tonica Ferro-kina, bitters

RIS 75

gin, lemon, bitters, bubbly

Hialeah Holiday

vodka, lime, grapefruit soda, Tajin

\$10 small plates

Monday-Friday 4-6 PM

Saturday 5-9 PM

STACHOWSKI'S HOT DOG

on a house made potato roll with a pickled pepper and onion relish, Dijon mustard and French fries

MUSHROOM FLAT BREAD

pesto, black olives and three cheeses

MOZZARELLA STUFFED ARANCINI

on a bed of spinach with pomodoro sauce and Parmesan

FRIED GREEN TOMATOES

tarragon aioli, tomato-caper vinaigrette, balsamic glaze and Parmesan cheese

GRILLED SALMON TACOS (2)

lime pickled red cabbage, pico de gallo, sriracha aioli radishes, cilantro, scallions

RIS' BURGER SLIDERS

cheddar cheese, onion jam, secret sauce and fries

ris



\$20.09 MENU AT THE BAR

WE'RE BRINGING IT BACK TO 2009!

CELEBRATING THE YEAR WE OPENED/DAILY HOUSE SPECIALS & SELECTED ENTREES

MONDAY - FRIDAY AT THE BAR 12-6 PM

SATURDAY 5-9

Mussels Frites

chorizo, tomato, wine, citrus and herbs, served with French fries & grilled bread

The Ris Burger

on a house-made potato roll with your choice of cheese, onion jam, secret sauce, pickles, and a side of French fries or mixed green salad

Crown of Cauliflower

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

DAILY HOUSE SPECIALS

SUBJECT TO AVAILABILITY

Monday: My Mother's Meatloaf

mashed potatoes, seasonal vegetable and mushroom gravy

Tuesday: Fish Tacos

3 tacos with a preparation del Dia, served with rice & beans

Wednesday: Spaghetti & Meatballs

a tradition of the north end of Boston, served with grilled garlic cheese bread

Thursday: RIS' Quiche

individual quiche du Jour, served with a side green salad

Thursday: Liver & Onions

calf's liver, Lyonnaise potatoes, spinach and bacon, sherry raisin mustard sauce

Friday & Saturday: Fried Chicken

3 mixed pieces served with two daily sides, a house-made cheddar biscuit and Chef Lucio's hot sauce