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

Marsala Tiramisu ... 14
Espresso, ladyfingers, mascarpone 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

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

CELEBRATING OUR 16TH YEAR
ris Sweet 16
THANK YOU

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 Shaved 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 Specials ... 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
* From the Kitchen of Bob Kinkead *

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

26 Feb

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, La Cana ... 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

Chicken Pot Pie (frozen) ... 15

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

Negroni Sbaglia 2 ... 15
Campari, 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 Tonico 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, 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 TEAISM

Premium Teas ... 7
Darjeeling, Oolong, Earl Grey, Jasmine Green, Herbal "Ginger Zing" Herbal "World Peace" peppermint/clove, Herbal "Chamomile" lavender/mint

CELEBRATING OUR 16TH YEAR
ris Sweet 16
THANK YOU

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

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