

happy hour

Monday-Friday 12-6 PM

Saturday 5-9 PM

“RAISING THE BAR, ONE SIP AT A TIME”

\$5 OXBOW LAGER

\$7 HOUSE WINES

VERDICCHIO ZE BECCO

DRY, CRISP, REFRESHING

PORTUGUESE RED FIELD BLEND

MEDIUM, SPICY, BERRY FRUIT

MOMENT DE PLAISIR ROSE

BRIGHT FRUIT FLAVOR, LIGHT PINK HUE

\$13 SOMMELIER'S DAILY WINE SELECTION

ASK YOUR SERVER

\$9 COCKTAILS

DARK AND STORMY

DARK RUM, FRESH SQUEEZED GINGER, SODA

BLACK MANHATTAN

RYE WHISKEY, AMARO TONICA FERRO-KINA, BITTERS

WATERMELON MARGARITA

BLANCO TEQUILA, WATERMELON AQUA FRESCA

CASUAL BLACK MAGIC

REPOSADO TEQUILA, AMARO MONTENEGRO, LIME,

GRAPEFRUIT, HONEY

HIALEAH HOLIDAY

TITO'S VODKA, LIME, GRAPEFRUIT SODA, TAJIN

\$10 small plates

Monday-Friday 4-6 PM

Saturday 5-9 PM

CHIMICHURRI STEAK & SAUSAGE SKEWER

red pepper sauce & French fries

MUSHROOM FLAT BREAD

pesto, black olives and three cheese

JUMBO SHRIMP AND VEGETABLE TEMPURA

white miso aioli

WHITE TRUFFLE ARANCINI

melted cabbage, mushroom crisps,
fried parsley and Parmesean

GRILLED BRUSCHETTA

tomato basil / ricotta tapenade

RIS' BURGER SLIDERS

onion jam and secret sauce

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, white 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 Dias, 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 deep dish quiche with a preparation du jour, served with a side green salad

Thursday: Liver & Onions

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

Friday: Fried Chicken

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