

happy hour

Monday-Friday 12-6 PM

Saturday 5-9 PM

“RAISING THE BAR, ONE SIP AT A TIME”

\$5 RIGHT PROPER ‘LIL WIT’

\$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

\$9 COCKTAILS

DARK AND STORMY

DARK RUM, FRESH SQUEEZED GINGER, SODA

BLACK MANHATTAN

RYE WHISKEY, AMARO TONICA FERRO-KINA, BITTERS

STRAWBERRY MARGARITA

LOCAL STRAWBERRIES, BLANCO TEQUILA, LIME

HIALEAH HOLIDAY

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

MOZZARELLA STUFFED ARANCINI
on a bed of spinach with pomodoro sauce
and Parmesan

EGGPLANT "MEAT" BALLS
on red pepper with shaved fennel salad
and melted provolone

GRILLED SALMON TACOS (2)
lime pickled red cabbage, pico de gallo, sriracha aioli
radishes, cilantro, scallions

RIS' BURGER SLIDERS
cheddar cheese, 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 & Saturday: Fried Chicken

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