

THE
MANTREL
BAR

From
RAMBLER

545 Post Street San Francisco, CA

THE MANTLE BAR

COCKTAILS

STAIRWAY TO HEAVEN	13
Absolut Citron, Gran Poppy Liquor, Sun Flower, Lemon, Ginger Beer, Soda	
ZEPPELIN MARTINI	25
Monkey 47 gin, Alessio bianco, Cucumber Bitters	
RAILROAD TIES	14
St. George Terroir Gin, Eucalyptus Tincture, Soda	
THE SUN ALSO RISES	15
Three Sheets Barrel Aged Rum, Sloe Gin, Luxardo, Lime, Grapefruit, Rose Water	
EN LA CASA	13
Casamigos Reposado, D.O.M. Benedictine, Lillet Blanc, Sun Liqueurs Grapefruit Bitters	
CRYSTAL PALOMA	14
Patron Silver, Giffard Pamplemousse Rose, Grapefruit	
AUTUMN'S FIZZ	14
Knob Creek, Pomegranate, Lime, Agave, Eggwhite	
RAMBLER CITRUS INFUSED SAZERAC	13
Rittenhouse Rye, St. George Absinthe, Peychaud's Bitters, Kaffir Lime Syrup	
MIYATA MULE	13
Iwai Japanese Whiskey, Yuzu, Ginger Beer, Pechaud Bitters, Micro Shisho	
BLOOD MOON	15
Macallan 10yr Fine Oak, Carpano Antica, Giffard Cassis Noir de Bourgogne, Blood Orange	

DRAFT BEER

GUINNESS Dry Irish Stout, St. James Gate, IR	7
GOLDEN ROAD Hefeweizen, Los Angeles, CA	7
MAGNOLIA "Blue Bell" English-Style Bitter, SF, CA	7
MODERN TIMES "Fortunate Island" Pale Ale, San Diego, CA	6
NINKASI "Helles Belles" Dortmunder-Style Lager, Eugene, OR	7
LAGUNITAS IPA, Petaluma, CA	7
FIELDWORK Rotating IPA, Berkeley, CA	7

BOTTLED BEER

ANCHOR BREWING California Lager, SF, CA	7
ST. ARCHER Belgian-Style Witbier, San Diego, CA	7
AFFILGEM Blond Belgian Pale Ale, Opwijk, Belgium	8
FORT POINT "Wesfalia" Bavarian-Style Red Ale, SF, CA	7
DOGFISH HEAD "60 Minute" IPA, Milton, DE	7
BRASSERIE DUPONT "Farm House Ale" Saison, Belgium	13
AYINGER "Celebrator" Doppelbock, Aying, DE	10
ALPINE "Duet" IPA, Alpine, CA	8
OMMEGANG "Abbey Ale" Belgian-Style Abbey Ale, Cooperstown, NY	9
MEDOCINO BREWING CO "Talon" Double IPA, Mendocino, CA (500ml)	19

WINE

SPARKLING

NV La Marca, PROSECCO, Veneto, IT	11
2014 Domaine Carneros, "Vintage Cuvee" BRUT, Carneros, Napa, CA	16
2014 Domaine Carneros, BRUT ROSE, Carneros, Napa, CA	16
NV Taittinger, "La Francais" BRUT, Champagne, FR	25

WHITE

2014 Martin Codax, ALBARINO, Rias Baixas, SP	11
2015 Jean-Jacques Auchere, SAUVIGNON BLANC, Sancerre, FR	12
2015 Whitehaven, SAUVIGNON BLANC, Marlborough, New Zealand	12
NV Corse, "Locations" VERMENTINO, Corsica, IT	12
2015 Swanson Vineyards, PINOT GRIGIO, Sonoma Mountain,	12
2012 Chateau Ducasse, SAUVIGNON/SEMILLON BLANC, Graves, Bordeaux, FR	13
2014 Domaine Seguinot Bordet, "Vielles Vignes" CHARDONNAY, Chablis, Burgundy, FR	15
2014 Antica, CHARDONNAY, Napa Valley, US	16
2013 Orin Swift, "Mannequin" CHARDONNAY, California, US	17
2015 Santo Vineyards, ASSYRTIKO, Santorini, GR	12
2014 Domaine de la Foutainerie, CHENIN BLANC, Vouvray Sec, Loire, FR	13

ROSÉ

2016 Fleur de Mer, GSM BLEND, Provence, FR	14
2016 Tuck Beckstoffer, "Hogwash" GRENACHE, Napa, CA	12

RED

2014 Storypoint, CABERNET SAUVIGNON, California, US	14
2013 Bodega Septima, "Obra" MALBEC, Mendoza, AR	14
2015 Domaine Giles Robin, "Le Papillion" SYRAH, Crozes-Hermitage, N. Rhone, FR	14
2015 Siduri, PINOT NOIR, Santa Barbara, CA	15
2015 Falcone Family Vineyards, SYRAH, Paso Robles, California, US	15
2014 Fess Parker, PINOT NOIR, Santa Rita Hills, California, US	15
2014 Cass, MOURVEDRE, Paso Robles, California, US	16
2012 Chateau St. Hon, BORDEAUX BLEND, Haut-Medoc, Bordeaux, FR	17

4% Surcharge will be added to satisfy SF Employee Mandates.
Gratuity added to all room charges and for parties of six or more.

Ask your bartender for wines by the bottle list.

BEVERAGES

RED BULL	5
<i>Regular, Sugar free, Blueberry, Cranberry, Tropical.</i>	
VOSS WATER	8
<i>Still, Sparkling, Cucumber Lime, Tangerine Lemongrass</i>	

PIZZE

MARGHERITA	14
<i>Fior di Latte, San Marzano Tomato, Basil</i>	
CARMELIZED ONION	17
<i>Fromage Blanc and Smoked Bacon</i>	
FRESH CHORIZO	15
<i>Mozzarella and Cilantro</i>	

SNACKS

PICKLED VEGETABLES	6
MARINATED OLIVES	6
HOUSE FRIES	6
<i>with Aioli and Sea Salt</i>	

PLATES

MIXED LETTUCES	10
<i>with Olive Oil Croutons and Red Wine Vinaigrette</i>	
<i>Add Grilled Chicken 8 Add Shrimp 10</i>	
BRINED CHICKEN WINGS	14
<i>with Chile de Arbol and Lime Crema</i>	
RAMBLER BURGER	17
<i>Aioli, White Cheddar, Housemade Pickles and Fries</i>	

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
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Join us for Breakfast, Lunch
or Dinner at

RAMBLER

For reservations call
415.549.8008
or visit us online at
ramblersf.com