

# RAMBLER

## DINNER

### PIZZE

Available Tuesday - Sunday

SMOKED BACON Fromage Blanc, Caramelized Onion	17
MARGHERITA Fior di Latte, San Marzano Tomato and Basil	14
HOUSE MADE CHORIZO Mozzarella and Cilantro	15
WILD MUSHROOM Duexelle Cream, Burrata and Chives	16

### STARTERS

ROASTED BUTTERNUT SQUASH SOUP Pepita Seeds and Herb Oil	9
MIXED LETTUCES with Olive Oil Croutons and Red Wine Vinaigrette	10
CHICKEN LIVER MOUSSE "Gin & Juice" Grape Conserve, Chili-Cacao Salt and Marcona Almonds	11
BABY BEET SALAD Arugula, Mint Coriander Yogurt, Sonoma Goat Cheese and Pistachio Salt	14
AHI TUNA TARTARE Avocado, Breakfast Radishes, Pickled Serrano Chili and Crostini	17
PRINCE EDWARD ISLAND MUSSELS Caramelized Shallots, Lager Beer, Chorizo, Paprika Butter	18
FRIED GULF SHRIMP Marcona Almond Romesco, Caper Ravigote, Frisee	15

### PASTA & GRAINS

ROASTED CARROT AND QUINOA Cashew Cheese, Serrano Chile, Berbere Spiced Citronette	14
PAPPARDELLE PASTA Eggplant and Mushroom Bolognese, Zucchini, Squash and Kale	22
SEAFOOD RISOTTO Day Boat Scallops, Manila Clams, Shrimp, Marscapone & Meyer Lemon Aioli	35
SWEET POTATO GNOCCHI Chestnut Sage Brown Butter, Delicata Squash, Cavolo Nero, Wild Mushrooms	23

### MAINS

WILD KING SALMON Cauliflower & Onion Soubise, White Corn, Chanterelles, Sauce Vierge	31
KUROBUTA PORK CHOP Brussels Sprouts, Pearl Onions, Fingerling Potatoes, Marsala-Cream Demi	29
BRAISED BEEF SHORT RIB Anson Mills Farro Verde, Root Vegetables and Spinach	30
SEARED DUCK BREAST Vadouvan Curried Parsnip Puree, Duck Confit & Fall Vegetable Hash, Burnt Orange Coffee Sauce	32

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

4% Surcharge will be added to satisfy SF Employee Mandates

20% Gratuity added to all room charges and parties of six or more

## HOUSE COCKTAILS

ZEPPELIN MARTINI Monkey 47 Gin, Alessio Bianco, Cucumber Bitters	25
STAIRWAY TO HEAVEN Absolut Citron, Gran Poppy Liquor, Ginger Beer, Soda	13
RAILROAD TIES St. George Terroir Gin, Eucalyptus Tincture, Soda	14
CRYSTAL PALOMA Patron Silver, Pamplemousse Rose, Lime and Grapefruit	14
THE SUN ALSO RISES Three Sheets Aged Rum, Sloe Gin, Luxardo, Grapefruit, Rose	15
BLOOD MOON Macallan 10, Giffard Crème de Cassis, Carpano Antica, Blood Orange	15
EN LA CASA Barrel Aged: Casamigos Reposado, Lillet Blanc, Benedictine, Grapefruit Bitters	13
AUTUMN'S FIZZ Knob Creek, Pomegranate, Lime, Agave, Egg White	13
RAMBLER SAZERAC Rittenhouse Rye, St. George Absinthe, Peychaud's, Kaffir Lime	13
MIYATA MULE Iwai Japanese Whiskey, Yuzu, Ginger Beer, Peychaud's	13

## DRAFT BEER

GUINNESS Dry Irish Stout, St. James Gate, IR 4.2%	7
GOLDEN ROAD Hefeweizen, Los Angeles, CA 4.6%	7
MAGNOLIA Blue Bell English-style Bitter, San Francisco, CA 4.8%	7
STELLA ARTOIS Pale Lager, Leuven, Belgium 5%	6
MODERN TIMES Fortunate Islands Pale Ale, San Diego, CA 5%	7
NINKASI HELLES Belles Dortmunder-style Lager, Eugene, OR 5.3%	6
LAGUNITAS IPA, Petaluma, CA 6.2%	6
FIELDWORK Chisel IPA, Berkeley, CA 7.3%	7

## GLASS/ALUMINUM

ANCHOR California Lager, San Francisco, CA 4.9%	7
ST. ARCHER White Belgian-style Witbier, San Diego, CA 5%	7
FORT POINT Westfalia Bavarian-style Red Ale, San Francisco, CA 5.6%	7
ANDERSON VALLEY Boont Amber Ale, Boonville, CA 5.8%	7
DOGFISH HEAD 60 Minute IPA, Milton, DE 6%	7
AYINGER Celebrator Doppelbock, Aying, Germany 6.7%	10
AFFLIGEM Blonde Belgian Pale Ale, Opwijk, Belgium 6.8%	8
ALPINE Duet IPA, Alpine, CA 7%	8
OMMEGANG Abbey Ale Belgian-style Dubbel, Coopertown, NY 8.2%	9
SAISON dupont Farmhouse Ale, Tourpes, Belgium 6.5%	13
MENDOCINO brewing Talon Double IPA, Ukiah, CA 10% 22oz	19

## WINE

### SPARKLING

2010 Domaine Carneros, BRUT SPARKLING, Vintage Cuvée, Carneros,	16/80
2012 Domaine Carneros, BRUT ROSE, Carneros, CA	16/80
NV Taittinger, BRUT CHAMPAGNE, La Française, Epernay, FR	25/125
NV La Marca, PROSECCO, Veneto, IT	11/55

### WHITES

2015 Martin Codax, ALBARIÑO, Rias Baixas, SP	11/44
2015 Santo, ASSYRTIKO, Santorini, GR	12/48
2015 Domaine Auchere, SANCERRE, FR	13/52
2015 Whitehaven, SAUVIGNON BLANC, Marlborough, NZ	12/48
NV Locations, VERMENTINO, Corse, Corsica, FR	12/48
2014 Swanson Vineyards, PINOT GRIGIO, Sonoma Mountain, CA	12/48
2012 Chateau Ducasse, SAUVIGNON/SEMILLON BLANC, Graves, Bordeaux FR	13/52
2014 Domaine de la Fontainerie, VOUVRAY SEC, Loire, FR	13/52
2015 Domaine Seguinot Bordet, CHABLIS, Vieilles Vignes, FR	15/60
2014 Antica, CHARDONNAY, Napa Valley, CA	16/64
2013 Orin Swift, CHARDONNAY, Mannequin, CA	17/68

### ROSÉ

2016 Fleur de Mer, GRENACHE BLEND, Cote du Provence, FR	14/56
2016 Hogwash, GRENACHE, Oakville CA	12/48

### RED

2013 Fess Parker, PINOT NOIR, Santa Rita Hills, CA	16/64
2015 Siduri, PINOT NOIR, Willamette Valley, OR	15/60
2012 Prunotto, NEBBIOLO D'ALBA, Occhetti, Piemonte, IR	15/60
2015 Falcone, SYRAH, Paso Robles, CA	15/60
2015 Cass, MOURVÈDRE, Paso Robles, CA	16/64
2014 Storypoint, CABERNET SAUVIGNON, CA	13/52
2012 Château Saint Ahon, BORDEAUX BLEND, Haut-Médoc Cru Bourgeois, FR	17/68
2013 Bodega Septima, MALBEC, Obra, Mendoza, AR	14/56