



STARTERS

Unscripted Soup 9

ask your guest expert

Smoked Trout Rillettes 18

frisée, capers, pickled red onion
toast points, baby gem, cream cheese

Calamari 18 DF

banana peppers, lemon aioli, paprika

Shrimp Escabèche 18 GF/DF

radish, cucumber, red onion, jalapeños
orange, hibiscus sauce

Artichoke Dip 16 GF

corn chips, melted queso, spinach

Brussel Sprouts 15

pistachio, orange glaze, lemon zest

Bacon Wrapped Dates 15

smoked bacon, bleu cheese, arugula
balsamic reduction

SALADS

Caprese Salad 17

heirloom tomato, burrata, bread crisp
basil, balsamic reduction

Cava Caesar 16

baby gem, shaved parmesan
white anchovies, grissini

Local Date 16

spring mix, marigold, orange supremes
goat cheese mousse, lavosh
walnut citrus vinaigrette

Wedge 16 GF

baby iceberg, pancetta chip, cherry tomato
chive, house bleu cheese dressing

Roasted Beet & Butternut Squash 16 GF

heirloom carrots, feta, basil
wildflower honey vinaigrette

*add - chicken 9, steak 12, shrimp 10
tofu 9 or salmon 13*

ENTREES

New York Steak 48 GF

potato terrine, broccolini, baby carrots
peppercorn sauce

Ribeye 55 DF

asparagus, spinach, onion rings, romesco

Roasted Half Chicken 36 GF

garlic mashed potato, baby squash, zucchini
blistered tomatoes, red pepper coulis

Achiote Pork Filet 35

sweet potato, peppers, onion soubise
chicharrons, piloncillo glaze, meyers rum

“The R Burger” 23

garlic tarragon mustard aioli, arugula
caramelized onion, smoked gouda, bacon

Daily Catch (MP) GF/DF

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Salmon 39 GF

creamed corn, edamame, spinach
tomato, pearl onions, basil oil

Shrimp Pasta 37

linguine noodles, roasted tomato, garlic
lemon, olive oil, parmesan cheese

Portobello 27 GF/DF

olive caponata, cauliflower puree, black rice
almonds, asparagus, red pepper coulis

Harissa Cauliflower Steak 25 GF/DF

quinoa, mushrooms, fried chickpeas
asparagus, herb gremolata

DESSERT

Chocolate Croissant Bread Pudding 12

crème anglaise, berries

6-Layer Godiva Chocolate Cake 12

berry & chocolate sauce, fresh berries

Raspberry Cheesecake 12

fresh berries, white chocolate

Crème Brûlée 12 GF

salted caramel, praline popcorn

Key Lime Pie 12

blueberry compote, fresh mint

If you have any concerns regarding food allergies, please alert your server prior to ordering.

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

An 18% Gratuity will be added to parties of 6 or more.

Executive Sous Chef Noah Lutz



SPECIALTY DRINKS

Cavarita milagro silver tequila, triple sec fresh lime juice, sweet and sour	18
Kentucky Mule renaissance woodford reserve fresh lime juice, ginger beer	18
John Daily seagrams sweet tea vodka, house vodka, lemonade	17
Bloody Mary house vodka, fresh lime juice, tabasco worcestershire, bloody mary mix	17
Mai Tai white rum, coconut rum, orange curacao fresh lime juice, pineapple juice, orange juice, myer’s rum	18

BEER

Draft		
Modelo	4.8%	10
Michelob Ultra	4.2%	9
LQ IPA	7.2%	11
Blue Moon	5.4%	10
805	4.7%	10
Bottled/Can		
*The “R” Sky Fire Amber Ale	4.8%	11
*LQ IPA	7.2%	11
*LQ Blonde	4.8%	11
Bud Light	4.2%	9
Budweiser	5%	9
Michelob Ultra	4.2%	9
Coors Light	4.2%	9
Corona / Corona Light	4.5%	9
Stella	5.2%	9

WINE

White Wine	g	b
Fleur De Mer Rose Provence, FR	14	52
Daou Rose Paso Robles, CA	16	60
Sonoma-Cutrer, Chardonnay Sonoma County, CA	18	65
Rombauer Chardonnay Carneros, CA	25	99
Kendall Jackson Chardonnay, CA	16	60
Santa Margherita, Pinto Grigio, Italy	16	60
Daou Sauvignon Blanc Paso Robles, CA	16	60
Wairau River, Sauvignon Blanc Marlborough, NZ	14	52
Kim Crawford Sauvignon Blanc Marlborough, NZ	16	60
Murrieta’s Well White Blend Livermore Valley, CA	14	52
Chateau St Michelle Riesling Columbia Valley, WA	14	52

Red Wine		
Intrinsic Red Blend Columbia Valley, WA	14	52
Erath Estate Pinot Noir Dundee Hills, OR	16	60
Patz & Hall Pinot Noir Sonoma, CA	16	60
Kim Crawford Pinot Noir Marlborough, NZ	14	56
Drumheller Merlot Columbia Valley, WA	14	52
Achaval Ferrer Malbec Mendoza, ARG	16	60
Jordan Cabernet Alexander Valley, CA	25	99
Earthquake Cabernet Sauvignon Central Valley, CA	14	52

BUBBLY	g	b
Le Grand Courtagé Sparkling 187ml FR	14	56
Anna Codorniu Cava, SP	14	45
Mionetto, Prosecco, Veento, IT	16	55
Mumm Prestige Brut, Napa, CA		50
Moet Ice, FR		130
Moet Imperial, FR		145