

# RAMBLER

## LUNCH

### SNACKS

PICKLED VEGETABLES	6
MARINATED OLIVES	6
HOUSE FRIES with Aioli and Sea Salt	7

### LUNCH

TOMATO BISQUE with Grilled Cheese Croutons, Basil Oil	9
MIXED LETTUCES Olive Oil Croutons and Red Wine Vinaigrette	10
ROASTED CARROT AND QUINOA SALAD Cashew Cheese, Serrano Chile, Berbere Spiced Citronette	14
BRINED TURKEY CLUB Smoked Bacon, Red Onion, Avocado, Aioli on Sourdough	16
RAMBLER BURGER with White Cheddar, House Made Pickles, Fries	17
+ Bacon 3 + Avocado 3 + Caramelized Onion 2	

### BEVERAGES

#### COFFEE

MR. ESPRESSO	4
HOUSE MADE COLD BREW with Coconut Milk & Ice (with Mocha +\$1)	6
ESPRESSO	4
MACCHIATO	4.25
CAPPUCCINO	4.75
AMERICANO	4
LATTE	4.75
MOCHA	6

#### TEA

NUMI TEA Moroccan Mint, Chamomile Lemon, Breakfast Blend, Gunpowder Green, Aged Earl Grey	4.25
FRESH & REFRESHING	
JUICE Orange Juice, Grapefruit Juice	4
LEMONADE	4
TROPICAL ICED TEA	4
SODA Ginger Beer, Coke, Diet Coke, Sprite, Ginger-ale, Club Soda	4
REDBULL Regular, Sugar-free, Orange, Cranberry, Blueberry, Tropical	5

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness  
5% Surcharge will be added to satisfy SF Employee Mandates  
20% Service fee is applied for parties of 6 or more and all room charges

## DRAFT BEER

GUINNESS Dry Irish Stout, St. James Gate, IR 4.2%	7
GOLDEN ROAD Hefeweizen, Los Angeles, CA 4.6%	7
MAGNOLIA "Fivey Time" Pale Ale, San Francisco, CA 4.8%	7
STELLA ARTOIS Pale Lager, Leuven, Belgium 5%	7
MODERN TIMES "Fortunate Islands" Pale Ale, San Diego, CA 5%	7
NINKASI "Helles Belles" Dortmund-style Lager, Eugene, OR 5.3%	7
LAGUNITAS IPA, Petaluma, CA 6.2%	7
FIELDWORK Rotating IPA, Berkeley, CA +/- 7%	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
GOLDEN STATE CIDER "Mighty Dry" Sebastopol, CA 6.9%	10

## WINE

### SPARKLING

NV Domaine Carneros, BRUT ROSE, Carneros, CA	16/80
NV Mumm Napa "Prestige" BRUT, Napa, CA	16/80
NV GH Mumm BRUT, Champagne, Reims, FR	25/125
NV La Marca, PROSECCO, Veneto, IT	11/55

### WHITES

2016 Martin Codax, ALBARIÑO, Rias Baixas, SP	11/44
2016 Jean-Jacques Auchere, SAUVIGNON BLANC, Sancerre, FR	13/52
2017 Whitehaven, SAUVIGNON BLANC, Marlborough, NZ	12/48
NV Locations, VERMENTINO, Corse, Corsica, FR	12/48
2016 Swanson Vineyards, PINOT GRIGIO, Sonoma Mountain, CA	12/48
2016 Chateau Ducasse, SAUVIGNON/SEMILLON BLANC, Graves, Bordeaux FR	13/52
2016 Domaine Seguinot Bordet, "Vielles Vignes" CHABLIS, Burgundy, FR	15/60
2015 Antica, CHARDONNAY, Napa Valley, CA	16/64
2016 Orin Swift, CHARDONNAY, Mannequin, CA	17/68

### ROSÉ

2017 Fleur de Mer, GRENACHE BLEND, Côtes de Provence, FR	14/56
2016 Tuck Beckstoffer "Hogwash" GRENACHE, Napa, CA	12/48

### RED

2014 Royal Prince, PINOT NOIR, Santa Barbara County, CA	16/64
2016 Siduri, PINOT NOIR, Willamette Valley, OR	15/60
2015 Prunotto, NEBBIOLO D'ALBA, Occhetti, Piemonte, IR	15/60
2016 Falcone, SYRAH, Paso Robles, CA	15/60
2015 Cass, MOURVÈDRE, Paso Robles, CA	16/64
2016 Storypoint, CABERNET, Sauvignon, CA	13/52
2015 Château Paveil "Petit Paveil", BORDEAUX BLEND, Bordeaux, FR	17/68
2014 Bodega Septima, "Obra" MALBEC, Mendoza, AR	14/56