

WINES BY THE GLASS

CHAMPAGNE & SPARKLING WINE

Gaston Chiquet, Selection Cuvée, Brut NV 15.00

Delamotte Rose NV 20.00

Nyetimber Classic Cuvée 2010 14.25

WHITE WINE

Petite Gasconne Blanc 2015, Plaimont, France 9.00

Muscadet Sèvre et Maine 2015, Ch. La Bretonnerie, Loire Valley, France 8.75

Sauvignon Blanc 2014, Leese-Fitch, California, USA 12.00

ROSÉ WINE

M de Minuty 2015, Ch. Minuty, Provence, France 10.00

RED WINE

Cabernet Carmenere 2015, El Campesino, Central Valley, Chile 8.00

Pinot Noir La Muse de Cabestany 2015, Jean d'Alibert, Languedoc, France 9.00

Montepulciano d'Abruzzo Roccastella 2015, Villa Bizzari, Abruzzo, Italy 9.50

Zinfandel Incredible Red 2014, Peachy Canyon, Paso Robles, California, USA 10.00

DESSERT WINE

Tokaji, Late Harvest Oremus 2014, Hungary 10.00

Please inform your server of any allergies

A discretionary service charge of 15% will be added to your bill

No cheques

RALPH'S
COFFEE & BAR

BEVERAGES

RALPH'S ROAST 3

COLD BREW COFFEE 3.5

AMERICANO 4

ESPRESSO 3.5

MACCHIATO 4

CAPPUCCINO 4

FLAT WHITE 4

LATTE 4

CORTADO 4

MOCHA 4.5

HOT TEA 3.5

ICED TEA 3.5

HOT CHOCOLATE 4

FRESH ALMOND OR CASHEW MILK +1

COLD PRESSED JUICES 6.5

Strawberry, Apple, Lemon & Mint

Apple, Lemon & Ginger

Lemon, Agave, Lavender & Activated Charcoal

Orange, Mandarin, Grapefruit, Lemon, Turmeric, Cayenne & Black Pepper

COCKTAILS

CRIMSON ROYALE 16

Rémy Martin 1738 Cognac, Ableforth's Cherry Brandy, Angostura, Lemon, Cinnamon, Champagne

AIR MAIL 16

Mount Gay XO, Honey, Lemon, Champagne

GIMLET 14

Perry's Tot Gin, Lime & Ginger Cordial

PALOMA 14

Arette Blanco Tequila, Mescal, Lime, Grapefruit Soda

THE RIDGWAY MARGARITA 14

Tapatio Tequila, Curaçao, Lime, Agave

SMOKING JACKET 14

Monkey Shoulder Malt Blend, Connemara Single Malt, Ginger-Honey Syrup, Lemon

REGENT STREET SOUR 14

Dorothy Parker Gin, Cointreau, Pomegranate, Lemon, Egg White

RALPH'S PUNCH 14

Somerset Cider Brandy, Quince Liqueur, Maple Syrup, Citrus

THE CHAIRMAN 16

WhistlePig Rye, Cointreau Noir, Pomegranate, Maple Syrup, Absinthe Rinse

OLD FASHIONED 15

Eagle Rare Bourbon, Demerara, Bitters

DESSERT

RALPH'S BROWNIE 7

with Vanilla Ice Cream & Warm Chocolate Sauce

CHEESECAKE 7

COOKIES 4

Chocolate Chip or Oatmeal Raisin

ICE CREAM SUNDAE 8

Vanilla Ice Cream, Caramel Corn, Peanuts, Whipped Cream & Warm Chocolate Sauce

SORBET 6

Ask your server for our daily selection

RALPH'S FAVORITES 8

Mini Brownie, Mini Cheesecake & Caramel Corn

BREAKFAST

Served All Day

BLUEBERRY MUFFIN 4

CROISSANT 3.5

PAIN AU CHOCOLAT 4

YOGURT 6

Greek or Coconut Yogurt with Fresh Fruit, Granola & Honey

OATMEAL 5.5

Rolled Oats with Bananas, Berries, Granola & Honey

SEASONAL FRUIT BOWL 8

BOILED EGGS 6

Buttered Toast

AVOCADO TOAST 7

Hard Boiled Egg, Radish & Jalapeño

BAGEL & SMOKED SALMON 10

Cream Cheese, Tomato, Red Onion & Capers

CLASSICS

CRUDITÉS 11

Fresh Vegetables with Homemade Ranch Dressing

OYSTERS 18

Market Fresh Oysters with Red Wine & Shallot Mignonette

TUNA TARTARE 16

Avocado & Soy Ginger Dressing

MEAT & CHEESE BOARD 15

Daily Selection

SEAFOOD PLATTER 45

Daily Selection

SALADS

COBB 15

Romaine, Iceberg, Free-Range Chicken, Avocado, Heirloom Tomatoes, Smoked Bacon,
Crumbled Blue Cheese & Hard Boiled Eggs with Mustard Vinaigrette

CHOPPED VEGETABLE 12

Greens, Cucumber, Tomatoes, Avocado, Asparagus, Green Beans, Radishes & Spring Onions with
Lemon Oregano Dressing
with Shredded Free-Range Chicken 15

AVOCADO & CRAB SALAD 15

Mixed Baby Greens & Fennel with Lime & Mango Dressing

SOUPS

SPRING PEA & WATERCRESS SOUP 7

Goat Cheese Crostini

CLAM CHOWDER 9

Fresh Corn & Smoked Bacon with Buttermilk Biscuit

SANDWICHES

CLUB SANDWICH 14

Free-Range Chicken, Crispy Bacon, Avocado, Lettuce & Tomatoes on Toast

VEGETABLE SANDWICH 10

Open-Faced with Heirloom Tomatoes, Burrata, Arugula & Pomegranate
Molasses on Toasted Sourdough

NEW ENGLAND LOBSTER ROLL 18

Celery & Spiced Mayonnaise on Toasted Brioche Roll