

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

Domaine de Lauriers 2016, Picpoul de Pinet, Languedoc-Rousillon, France 10.00

Jackhammer 2014, Chardonnay, Monterey County, California, USA 12.00

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

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

Riesling 2014, Carmel Road, Monterey, California, USA 10.00

ROSÉ WINE

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

RED WINE

Brea Wine Company 2014, Cabernet Sauvignon, Paso Robles, California 13.00

Domaine Chavy-Chouet 2015, Bourgogne Rouge, Burgundy, France 12.00

I Columbi 2015, Chianti Classico, Tuscany, Italy 11.00

Château du Beau Vallon 2012, Saint Emilion, Bordeaux, France 13.00

Marques de Reinososa 2014, Vinestra, Crianza, Rioja, Spain 9.00

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

ALMOND OR OAT MILK +1

COLD PRESSED JUICES 5.5

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

ALBERTINE 14

Arette Blanco Tequila, Belsazar Rose, Orange Bitters

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 WINTER 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

WARM COCKTAILS

FIRESIDE 12

Mr. Katz's Rock & Rye, Smith & Cross Rum, Ginger, Lemon

RALPH'S EVENING ROAST 10

Woodford Reserve Bourbon, Ralph's Coffee, Vanilla Cream

BREAKFAST

Served All Day

YOGURT 6

Greek or Coconut Yogurt with Fresh Fruit, Granola & Honey

CHIA PUDDING 8

Mixed Berries, Figs, Coconut Milk, Cashews & Pumpkin Seeds

OATMEAL 7

Rolled Oats with Pumpkin, Bananas, Oat Milk, Toasted Walnuts & Pumpkin Seeds

HOMESTYLE PANCAKES 9

with Blueberries and Vermont Maple Syrup

COUNTRY WAFFLE SANDWICH 12

Crispy Bacon, Fried Egg & Cheddar Cheese, Served with Warm Maple Syrup

SPINACH & EGG WHITE OMELETTE 10

Sun-Ripened Tomato

EGGS FLORENTINE 12

EGGS ROYALE 14

LOBSTER EGGS BENEDICT 18

BOILED EGGS 6

Buttered Toast

AVOCADO TOAST 10

Poached Eggs, Radish & Jalapeño

BAGEL & SMOKED SALMON 12

Cream Cheese, Tomato, Red Onion & Capers

HOMESTYLE BLUEBERRY MUFFIN 4

SIDES 4

American Bacon

Smoked Salmon

Avocado

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

APPLE & BLACKBERRY CRUMBLE 9.5

with Vanilla Ice Cream

RALPH'S FAVORITES 8

Mini Brownie, Mini Cheesecake & Caramel Corn

PECAN PIE 7

with Whipped Cream

CLASSICS

CRUDITÉS 11

Fresh Vegetables with Homemade Ranch Dressing

OYSTERS 18

Market Fresh Oysters with Red Wine & Shallot Mignonette

TUNA TARTARE 20

Avocado & Soy Ginger Dressing

MEAT & CHEESE BOARD 15

Daily Selection

SHRIMP COCKTAIL 20

with Bombay Cocktail Sauce

SALADS

COBB 15

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

CAESAR SALAD 14

Kale, Romaine & Parmesan Croutons

WARM BUTTERNUT SQUASH SALAD 15

Greens, Glazed Red Onion, Spelt, Feta, Pomegranate Seeds, Pear, Lemon Dressing

SOUPS

ROASTED CAULIFLOWER SOUP 9

with Gruyère Crouton

TOMATO SOUP 9

with Mini Grilled Cheese Crouton

SANDWICHES

CLUB SANDWICH 14

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

SMASHED WINTER SQUASH & RICOTTA 10

Caramelized Onions and Chili Flakes on Sourdough Toast

NEW ENGLAND LOBSTER ROLL 18

Celery & Spiced Mayonnaise on Toasted Brioche Roll