

food



RAMBLING SPIRITS BAR & GRILL

SU/M/W/TH: 11A-9P - F/SA: 11A-10P
BRUNCH: SA/SU 10A-3P

appetizers

- CRISPY CHICKEN WINGS (6)** \$ 14.00
Choose: *Morita Chile Glaze, Buffalo or Green Chile Mole, House Bleu Cheese, Celery*
- BAVARIAN STYLE PRETZEL** \$ 11.00
805 Beer Cheese, Stone Ground Mustard
- DUCK FAT BRUSSELS SPROUTS** \$ 12.00
Green Goddess Ranch, Crispy Onions, Pomegranate Molasses
- SMOKED BABY BACK RIBS** \$ 15.00
House BBQ, Cherry Slaw, Cilantro
- BUTTERMILK BIRD POPPERS** \$ 15.00
Buttermilk Brined Fried Chicken, House Pickles, House Dipping Sauces
- POBLANO HUMMUS (VG)** \$ 10.00
Crunchy Veg, Za'atar Spice, Local Olive Oil, Grilled Flatbread
- TATER TOT POUTINE** \$ 15.00
Crispy Tots, Sage Gravy, Cheese Curds
 - Add Fried Egg + \$3
 - Add Smoked Short Rib + \$5

bar pies (pizza)

- CHEESE (V)** \$ 14.00
Tomato Sauce, Whole Milk Mozzarella, Cheddar, Oregano
- PEPPERONI** \$ 15.00
Tomato Sauce, Whole Milk Mozzarella, Cheddar, Pepperoni
- BUFFALO CHICKEN** \$ 15.00
Crispy Chicken, Buffalo Sauce, Mozzarella, Bleu Cheese
- TRUFFLE SHUFFLE (V)** \$ 15.00
Roasted Mushrooms, Goat Cheese, Roasted Garlic, Arugula
- BARBEQUE** \$ 15.00
Short ribs, Mozzarella, Roasted Poblanos, House BBQ, Chimmichurri Mayo

10" east coast bar style pizza



sandwiches and salads

Bread provided by our friends @ Proof & Gather

- RAMBLE SMASH BURGER** \$ 19.00
Double Patty, Lettuce, Pickles, American, Pickled Onion, Rambler Sauce, Brioche
- FRIED CHICKEN SANDO** \$ 19.00
Fried Chicken, Creamy Cole Slaw, House Pickles, Rambler Sauce, Brioche
- SMOKED SHORT RIB** \$ 19.00
Cherry Slaw, Crispy Onion Strings, Morita Chile Glaze, Chimichurri Mayo, Brioche
- CRISPY BEER-BATTERED FISH** \$ 19.00
House Tartar Sauce, Creamy Cole Slaw, American, Brioche
- SMOKED MUSHROOM (VG)** \$ 19.00
Avocado, Poblano Hummus, Cherry Slaw, Micro Greens, Chimichurri, Sourdough
- SMOKED BRATWURST** \$ 17.00
Sauerkraut, Melted Leeks, Stone-Ground Mustard, Pretzel Bun
- GRILLED CHEESE (V)** \$ 14.00
Gruyere, American, Parmesan, Caramelized Leeks, Sourdough (add Short Rib + \$5)
- RAMBLER SALAD (V)** \$ 15.00
Greens, Avocado, Pumpkin Seeds, Goat Cheese, Radish, Champagne Vinaigrette
- CAESAR SALAD** \$ 15.00
Romaine, Parmesan Crisp, Caesar Dressing, Brown Butter Breadcrumbs, White Anchovy
- MARINATED KALE SALAD (VG)** \$ 15.00
Local Kale Blend, Winter Citrus, Toasted Walnuts, Lemon-Tahini Vinaigrette

Sandwiches served with fries

sides

- MAC N CHEESE** \$ 9.00
- FRENCH FRIES** \$ 7.00
- ONION RINGS** \$ 7.00

sweets

- OATLY VANILLA SOFTSERVE** \$ 7.00
- BOOZY MILKSHAKE** \$ 11.00
- FUDGE BROWNIE SUNDAE** \$ 11.00

drink



RAMBLING SPIRITS

BAR & GRILL

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cocktails

on draft

RAMBLING SPIRITS

FIELDHOUND	\$ 12.00
Lavender Gin and Grapefruit Juice	
PASSIONATE RICKEY	\$ 14.00
Rustic Gin, Passion fruit, Lime Juice and Sparkling Water	
THE CADDY SHACK	\$ 14.00
Rustic Gin, Scotch, Tamarind, Lemon and Lime Juice	
LAVENDER GIMLET	\$ 12.00
Lavender Gin, Lavender Lemon Cordial, Lemon Juice	
SPICY GIN MARGARITA	\$14.00
Gin, Cointreau, Agave, Ancho, Lime,	

805 BLONDE ALE	\$ 7.00
ANTIGUA ROTATING SEASONAL	\$ 8.00
THERE DOES NOT EXIST R/S	\$ 8.00
SANTA MARIA BREWERY R/S	\$ 8.00
SLO DRY CIDER	\$ 8.00
DUCHESS CHERRY SOUR ALE	\$ 8.00
MENABREA AMBER LAGER	\$ 8.00
WEIHENSTEPHANER LAGER	\$ 8.00

Draft beers are subject to change
Please check with your server on current inventory

bottle/can

805 CERVEZA	\$ 6.00
MODELO	\$ 6.00
SIERRA NEVADA PALE ALE	\$ 7.00
DOWN TOWN BROWN	\$ 8.00
ESTRELLA ESPECIAL	\$ 7.00
OLD RASPUTIN (16 OZ)	\$ 8.00

wine b.t.glass

CHAMISAL CHARDONNAY (STAINLESS)	\$ 12.00
DAOU CHARDONNAY (OAKED)	\$ 13.00
DAOU SAUVIGNON BLANC	\$ 12.00
MALENE ROSE	\$ 11.00
BISOL "JEIO" PROSECCO	\$ 11.00
CHAMISAL PINOT NOIR	\$ 14.00
AUSTIN HOPE CABERNET	\$ 14.00
LINDQUIST GSM	\$ 15.00
NINER RED BLEND	\$ 14.00

n/a bev

PASSIONFRUIT LIMEADE	\$ 5.00
MEXICAN COCA-COLA	\$ 5.00
LEMONADE	\$ 4.00
SPRITE	\$ 4.00
DIET COKE	\$ 4.00
TOPO CHICO	\$ 4.00
ICED TEA	\$ 4.00

OTHER SPIRITS

PASSION FRUIT MARGARITA	\$ 14.00
Tequila, Passion Fruit Syrup Agave, Cointreau and Lime Juice	
MEZCAL MARGARITA	\$ 15.00
Mezcal, Agave, Cointreau and Lime Juice	
GOLD RUSH	\$ 15.00
Bourbon, Honey Syrup, Lemon Juice	
NEW YORK SOUR	\$15.00
Bourbon, Egg White, Simple, Lemon Juice, Red Wine	
EAZY BEEZY	\$11.00
Lavender Gin, Honey Simple, Lemon, Tamarind	
TOP-SHELF OLD FASHIONED	\$18.00
Isaac Bowman Bourbon, Johnnie Walker Black, Grand Marnier	

RS TO GO COCKTAILS / BOTTLES

8 OZ CANS	\$ 23.00/4pk
EASY BEEZY(14%) \$7.00/ea	
FIELD HOUND (10%)	
PASSIONATE RICKEY (9.5%)	
RUSTIC GIN & TONIC (11%)	
12 OZ CANS	\$20.00/4pk
LAVENDER REFRESHER (2.5%) \$6.00/ea	
LIQUID SUNSHINE (2.7%)	
200 ML SPIRIT BOTTLES	
RUSTIC GIN FLASK	\$10.00
LAVENDER GIN FLASK	\$11.00
SEASONAL GIN FLASK	\$12.00
NAVY STRENGTH GIN	\$18.00
375 ML SPIRIT BOTTLES	
RUSTIC GIN	\$16.00
LAVENDER GIN	\$18.00

