

SNACKS

6 EACH

BREAD + BUTTER
PICKLED FENNEL
PICKLED ONIONS
PICKLED EGG

OYSTERS

3.50 EACH

CHEESE

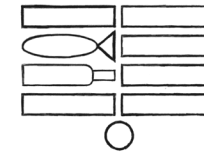
9 EACH

HOOLIGAN
WOMANCHEGO
BLOOMSDAY
DUTCH

BOARDS

Substitutions Allowed

PUTNAM (SERVES 1)	15
Sardines, cheese, pickled vegetables, rye bread	
WHITMAN (SERVES 3)	45
Sardines, mussels escabeche, scallops gallega, 2 cheeses, pickled vegetables, bread	
FORT GREENE (SERVES 5-6)	115
Sardines, mussels, cockles, octopus, trout, mackerel, clams, 4 cheeses, pickled vegetables, pickled egg, breads, pates	



R H O D O R A

W I N E B A R

Welcome to Rhodora. Thank you for drinking and eating with us, and in doing so, being active participants in the creation of a zero-waste natural wine bar.

Rhodora was founded on the three key principals - *sustainability, transparency, and respect* - for our environment, for our staff, and most importantly, for our guests.

Everything in this space, from our beverage and food program, to the way we operate, is in service of these three principles, and we'd love to tell you more if you are interested! Please feel free to ask us any and all questions about what you're drinking, eating, seeing, or experiencing, and why. We aim to provide an environment of inclusiveness, education, and most importantly, a chance to come together as a community over great wine and food.

Thank you for being here, and being part of this experiment! And don't forget to check out our wine wall for an ever-rotating selection of what we're loving right now.

RHODORA

WINE BY THE GLASS

SPARKLING

CAVA 13/21/52
Azimut “Brut Nature” - Spain

CREMANT DU JURA

17/28/68
Domaine Labet

WHITE

BOMBINO BIANCO 15/24/75L
Passalacqua, “Savracchio” 2018 - Puglia

GRENA CHE BLANC

12/20/48
Domaine Ozil, 2018 - Ardeche

SYLVANER / PINOT AUXERROIS

16/26/64
Kumpf & Meyer Y’a Plus Qu’a 2017 - Alsace

SAUVIGNON BLANC/CHARDONNAY

16/26/64
Le Raisin et l’Ange 2018 - Ardeche

ROSE

MASCALE/MALVASIA 17/27/68
Frank Cornelissen, “Suscaru” 2018 - Sicily

ORANGE

PINOT GRIS/REISLING 16/26/64
Christina Binner, Pirouettes “Eros” 2018 - Alsace

RED

GAMAY 12/20/48
Le Raisin et l’Ange, Pause Canon, 2018 - Burgundy

GRENA CHE/ALICANTE 15/23/56
Jerome Jouret, “Pas a Pas” 2018 - Ardeche

SYRAH/CARIGNAN 15/24/120 (1.5L)
Dom du Possible, “Le Fruit du Hasard” 2017 - Roussillon

ZWEIGELT/BLAUFRANKISCH

13/21/52
Meinklang, Osterreich Reid

SYRAH 19/30/76

Herve Souhaut, “Marecos” 2017 - Rhone Valley

COCKTAILS

SAPOKONIKAN 13
Rye, St. Agrestis, Black Walnut Bitters

FRIENDS APPLAUD 13
Mezcal, Green Chartreuse, Luxardo, Lime Juice

ROWAN DAIQUIRI 13
Tequila, Lime, Aperol

CHIOS GIMLET 13
Gin, Lime, Suze, Mastiha Antica

THE OVERSOUL 13
Tequila, Watermelon, Serrano

BEER

GAFFEL KÖLSCH
(.2L/.4L) 6/9

GRIMM ALES
Magnetic Tape
(12oz/17oz) 9/13

GRIMM ALES
Saison de Coupage
(12oz) 10

NON-ALCOHOLIC

TEAS 4

COLD BREWED
White Pom Pom
Hibiscus Citrus
Mystic Mint

HOT
Turmeric Honeybush
Sencha
Mystic Mint
Chamomile lavender

KOMBUCHA 8

PILOT
Grapefruit Mint

CONSERVAS

SCALLOPS SALSA GALLEGA 17
Conservas de Cambados

SPICY SARDINES 10
Espinaler

SARDINES IN OLIVE OIL 16
Ramon Pena

MACKEREL IN OLIVE OIL 17
Jose Gourmet

SMOKED MUSSELS 15
Jose Gourmet

MUSSELS ESCABECHE 16
Ramon Pena

SMOKED TROUT FILETS 29
Jose Gourmet

RAZOR CLAMS IN BRINE 28
Ramon Pena

GARFISH IN OLIVE OIL 21
Ramon Pena

COCKLES IN BRINE 35
Conservas de Cambados

SPICY SQUID 35
Jose Gourmet

OCTOPUS IN OLIVE OIL 35
Jose Gourmet