RESTAURANT

The Rose

NEIGHBORHOOD JOINT

SNACKS

RUFFLES + RANCH* 5

MIXED OLIVES 8

FANCY PICKLED VEGGIES 5

KUMIAI OYSTERS* 12 | 22
6 or 12 + lemon mignonette

CRUDITES + HUMMUS 14
raw local veggies + tahini hummus

FOR THE TABLE

GRILLED RAINBOW CARROTS 15
whipped ricotta, fava bean-salsa verde

EMPANADAS 6
made fresh in house with a side of chimichurri

CHEESE + SALUMI 18 | 28
2 cheese & 1 salumi *or* 3 cheese & 2 salumi
spicy mustard, jam, honey, pickled veg, flatbread

BAJA KAMPACHI CRUDO* 18
chili-green garlic oil, oro blanco + grapefruit supremes, hazelnuts, mint

BRAVAS ROSAS* 8
paprika aioli + horseradish creme fraiche

SALADS

THE ROSE SALAD 11
greens, radish, almonds, champagne vin

BUTTER LETTUCE SALAD* 17
asparagus, shaved country ham, egg
buttermilk green goddess, hemp seeds

FLATBREADS

MARGARITA 14
tomatoes, mozzarella, asiago, basil
+2 add salami

SALAD PIE 16
the rose salad on a white pie

ADOBADA 16
carnitas, grilled pineapple, feta, red onion, 'adobada' sauce, micro cilantro

ENTREES

THIS ROSE BURGER* 17
Da-Le ranch beef, grilled onion, gruyere
chimichurri aioli, house pickle + choice of side
*medium unless specified

CHICKEN MILANESE SANDO* 16
spicy aioli, green garlic-radish slaw, pickles, choice of side

GRILLED SKIRT STEAK 28
crispy chimichurri fingerlings, confit tomato + shallot

HOUSEMADE ÑOQUI 21
fiddlehead ferns, roasted fennel, spinach, tomato-citrus butter

SWEETS

CHOCOLATE POT DE CREME 10
with almond crumble

KUMQUAT DULCE DE LECHE ICE CREAM 7

COCONUT + CITRUS BREAD PUDDING 12
oro blanco curd + whip cream

GRUYERE + SHERRY 12

*Consuming raw or undercooked meats, seafood, shellfish or eggs increases your risk of foodborne illness

20% gratuity added to parties of 6 or more

please try to keep it to three cards per table

WINE BAR

The Rose

BOTTLE SHOP

APERITIFS

tawny port · infantado · pt	12
amontillado sherry · la gitana · sp	10
blood orange vermouth · mom n pop · ca	10
vermut blanco · lustau · sp	9
vermut bianco · bordiga · it	10
fernet · fred jerbis · it	12

COCKTAILS

rose negroni 13
bordiga bianco · occitan gin, it · aperture bitter liquer
bitter, herbal, balanced

G & T 12
bordiga 'occitan' gin, it · lemon · rosemary
juniper, refreshing, clean citrus

gin reaper 13
bordiga bianco · bcn gin, sp · cherry liqueur · lemon
tart + tasty

coco-rum sour 12
patrick st. surin rum · lime · coconut milk · ginger-star anise simple
complex, aromatic, creamy

green spritez 12
young & yonder absinthe, ca · lime · cucumber
refreshing, botanical, kiss of licorice finish

the adonis 12
amontillado sherry · sweet vermouth · orange bitters
nutty + aromatic

fernet y coca 12
fred jerbis fernet, it · mexican coke · lime · mint
herbs + menthol

don graper 12
organic cognac, fr · angostura · "luxardo" grape
balanced, boozy, + bitter

BEER + CIDER

dr. billheimers magic pilsner · ketch · ca	7.5
tabula rasa porter · second chance · ca	7.5
hazy ipa · harland · ca	8
ipa · alesmith · sd, ca	7.5
tropical fruit gose · modern times · ca	7.5
pineapple cider · ace · ca	7.5

WINE BAR

BUBBLES

grapefruit spritz · lustau · orange bitters · bubbly	12
pineau d'aunis rose · domaine gigou · fr	13 | 43
lambrusco emilia '19 · folicello 'il rosso' · it	12 | 39
elbling sekt '19 · hild · ger	39
carignan pet-nat '19 · kivelstadt ' wondering rose' · ca	52
carbonic counoise '19 · split rail winery · id	48

WHITE

gruner veltiner '19 · vorspannhof · at *litre*	11 | 47
riesling '17 · verus · sl	12 | 39
bronner '18 · stefanago 'talpaca' · it	12 | 39
pedro ximenez '18 · alvear '3 miradas' · sp	13 | 43
pinot gris '20 · teutonic wine co. · or	49
biancolella blend '19 · cenatiempo · it	47

PINK + AMBER

zinfandel/carignan NV · farmstrong · ca	10 | 36
refosco '18 · channing daughters · long island, ny	12 | 39
pinot gris '19 · keeler estate · or	13 | 43
sivi pinot '19 · slavcek· sl	35
chardonnay '20 · deux punx · ca	44

RED

field blend NV · broc cellars 'got grapes' · ca	11 | 37
vinhao '18 · aphros · pt	13 | 43
montepulciano d'abruzzo '16 · lunedi rosso · it	14 | 45
merlot NV · domaine du bartassou · fr	11
zweigelt '16 · nittnaus ' fux' · at	12 | 39
pinot noir '19 · j. mourat 'roquin de jardin' · fr	38
saperavi '17 · artana · ge	55

ZERO PROOF

mexi coke	4
izze soda	4
bartender's mocktail	8
pellegrino	3.5
bundaberg ginger beer	4
hot tea	4
iced tea	4
french press	4 | 8

CHECK OUT OUR BOTTLE SHOP!
We have an extensive collection of natural wine in our retail shop
Purchase a bottle to drink with your meal and we'll open it for a $10 corkage.

Brunch!

Sunday 10 – 1

FOOD

** Ask your server if we have oysters today*

FRUIT BOWL
It's a seasonal fruit bowl – 9

THE ROSE SALAD
greens, radish, almonds, champagne vinaigrette – 11

BUTTER LETTUCE SALAD
asparagus, hardboiled egg,
shaved country ham, green goddess – 17

COCONUT BREAD PUDDING FRENCH TOAST
bruleed pineapple, oro blanco curd, citrus compote – 14

CHICKEN + BISCUIT SANDO
fried chicken, gruyere, gravy – 13
add egg +2

BISCUIT SCRAMBLE
fluffy, frenchy, herby scrambled eggs, gruyere,
buttermilk biscuit – 13

CARNITAS HASH
potatoes, carnitas, kabocha squash, hollandaise,
two poached eggs – 16

CURRYQUILLES
chilequiles in a thai coconut curry sauce,
shredded chicken, cilantro yogurt sauce, peanuts
(contains shrimp paste) – 15

THE ROSE BURGER
Da-Le Ranch beef, grilled onion, gruyere,
chimichurri aioli, house pickles + side – 17
brunch it: add bacon and fried egg +4
*medium unless specified

EMPANADAS
made fresh in house with chimichurri – 6

CHEESE & SALUMI
2 cheese & 1 salumi *or* 3 cheese & 2 salumi
spicy mustard, jam, honey, pickled veg, & flatbread
– 18/28

DRINKS

MIMOSA
traditional orange
for one – 10 // for many (24 oz) – 28

SPRITZ!
scribe pinot noir verjus, lustau blanco vermouth,
citrus oleo saccharum, bubbles! over ice – 12

RUM PUNCH
spiced clarified coconut milk-oolong tea – 12

BLOODY ROSE
house bloody mix & freeland gin – 12

CAFFE VIRTUOSO COFFEE
oaxaca medium roast
french press for one – 4
french press for two – 8

MEXICAN COKE, GINGER BEER OR IZZE SODA – 4