

RUSTIC ROOT

APPS

<p>TERIYAKI SALMON POKE 17 <i>shallots + house made teriyaki green onion + avocado + taro chips</i></p> <p>BUTTERMILK FRIED CALAMARI 15 <i>pickled fresno chili + squid ink aioli</i></p> <p>BURRATA 16 <i>heirloom cherry tomatoes + garlic + basil aged balsamic reduction + toasted lemon pugliese bread</i></p>	<p>RUSTIC BOARD 22 <i>chef's choice of artisan meats & cheeses cornichons + pickled red onion dijon mustard marinated olives</i></p> <p>MEATBALLS 13 <i>bison & pork + whiskey sauce + parmesan</i></p> <p>PORK SPARE RIBS 21 <i>duroc pork spare ribs + sweet and spicy glaze szechwan pepper + crushed peanuts + green onion + lemon grass + thai basil + pork rinds</i></p>	<p>FIRECRACKER SHRIMP 15 <i>sriracha aioli + spicy sweet mango drizzle espelette</i></p> <p>AHI TOSTADA 16 <i>ahi + miso marinade + avocado seaweed salad + spicy aioli + ginger aioli + crushed peanuts + cilantro</i></p> <p>RUSTIC FLATBREAD 14 <i>chef's daily specialty</i></p>
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MAINS

<p>SEARED SALMON 33 <i>cauliflower purée + fingerling potatoes + bacon and leek hash + sauce vierge</i></p> <p>ROASTED VEGGIE GRAIN BOWL 18 <i>farro + quinoa + kale + crispy chickpeas + roasted baby carrots + caramelized red onion + peas + feta cheese roasted tomato vinaigrette</i></p> <p>SEARED SCALLOPS 36 <i>corn purée + summer succotash + sweet onion jus</i></p> <p>FILET FRITES 45 <i>pan roasted filet mignon + blue cheese butter crispy fries + black garlic aioli</i></p> <p>TABLE SMOKED TOMAHAWK 55 <i>16 oz prime bone-in ribeye + potato fondant balsamic onion jam + red wine demi</i></p>	<p>RFC "RUSTIC FRIED CHICKEN" 19 <i>buttermilk fried chicken + honey mustard drizzle rustic potato salad</i></p> <p>PESTO CAVATAPPI 22 <i>kale walnut pesto + cavatappi pasta + oven roasted tomatoes + ricotta</i></p> <p>SHRIMP & GRITS 26 <i>mexican white shrimp + mushroom + tasso ham scallions + aged white cheddar grits</i></p> <p>WILD BOAR BOLOGNESE 27 <i>bucatini pasta + burrata</i></p> <p>LOBSTER PAPPARDELLE 30 <i>oven roasted tomatoes + spinach + corn + chili flake, sherry cream + breadcrumbs</i></p>
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For each Lobster Pappardelle purchased, we'll donate a meal to a local San Diego child through It's All About The Kids.



SALADS

<p>FIELD GREENS SALAD 12 <i>mixed greens + cherry tomatoes + red onion + english cucumber + gorgonzola crumbles + honey balsamic vinaigrette</i></p> <p>KALE CAESAR SALAD 15 <i>baby kale + oven roasted tomatoes + grated pecorino toasted pine nuts + sourdough croutons + house caesar</i></p> <p>WEDGE SALAD 15 <i>baby iceberg lettuce + oven roasted tomatoes + crispy prosciutto + blue cheese + chives + creamy herb vinaigrette</i></p>

Add Ons: Chicken \$6, Shrimp \$8, Salmon \$11

SIDES

<p>MAC 'N' CHEESE 12 <i>applewood smoked bacon + manchego + jack parmesan + garlic + shallots + breadcrumbs</i></p> <p>CREMINI MUSHROOMS 10 <i>white wine + garlic + cream</i></p> <p>TRUFFLE POTATOES 11 <i>marble potatoes + truffle oil + parmesan</i></p> <p>BREAD & BUTTER 9 <i>chef's selection assorted rolls + sea salt butter</i></p>
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COCKTAILS

<p>PRESBYTERIAN 12 <i>glendalough irish whiskey + ginger beer + angostura bitters + lemon juice</i></p> <p>BERRY GOOD PICK 12 <i>svedka + blueberry puree + triple sec + lemon juice</i></p> <p>MAI TAI 12 <i>bacardi + whaler's dark rum + orgeat + triple sec + lime juice</i></p> <p>RUSTIC OLD FASHIONED 14 <i>rustic root's woodford reserve batch #4 + angostura bitters amaro nonino + giffard banana liqueur</i></p>	<p>BASIL AND BARREL 13 <i>buffalo trace + passion fruit puree + organic agave + lemon juice + basil</i></p> <p>THE ELDER EMPRESS 13 <i>empress gin + st. germain + sparkling wine + lemon juice</i></p> <p>ROSÉ SANGRIA 14 <i>bisol jeio rosé + svedka rosé + framboise + lemon and lime soda fresh sliced strawberries + raspberries + blackberries</i></p> <p>SPANISH SUNRISE 13 <i>cazadores blanco + lavender + lime juice + tonic</i></p>
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Effective January 2017, we have implemented a 4% surcharge to help pay for the increased costs associated with new and ever growing state and local government mandates. If you have any questions about this charge please ask to speak to a manager. Thank you.

COCKTAILS

Froze Rose 14 rosé, svedka rosé, lemon juice, strawberry puree

Served as a Slushy

WINE

SPARKLING

	glass	bottle
CAMPO VIEJO <i>Cava Brut Reserva - NV, Spain</i>	9	34
CA' BOLANI <i>Prosecco - NV, Veneto, Italy</i>	9	34
CONUNDRUM ROSÉ <i>Sparkling Rosé - 2017, California</i>	13	48
MUMM NAPA <i>Sparkling Brut Reserve - NV, Napa Valley California</i>	13	48
TAITTINGER <i>Champagne Brut - NV, Reims, France</i>	-	85
MOËT & CHANDON IMPERIAL BRUT <i>Champagne Brut - NV, Epernay, France</i>	20	110
DOM PERIGNON <i>Champagne Brut - 2009, Epernay, France</i>	-	340

WHITE WINE

	glass	bottle
THE PALM <i>Rosé - 2018, Provence, France</i>	10	36
PIERRE SPARR <i>Riesling - 2017, Alsace, France</i>	12	44
LE MONDE <i>Pinot Bianco - 2017, Friuli Grave, Italy</i>	11	40
KIM CRAWFORD <i>Sauvignon Blanc - 2018, Marlborough, New Zealand</i>	12	44
CAKEBREAD <i>Sauvignon Blanc - 2017, Napa Valley, California</i>	-	80
BLINDFOLD <i>Chardonnay / Viognier / Roussanne / Marsanne Grenache Blanc / Semillon / Riesling - 2017, California</i>	14	52
FRANCIS COPPOLA DIAMOND <i>Chardonnay - 2017, Monterey, California</i>	10	35
NEYERS 304 UNOAKED <i>Chardonnay - 2017, Sonoma County, California</i>	13	56
THE SNITCH <i>Chardonnay - 2017, California</i>	-	70

RED WINE

	glass	bottle
Z. ALEXANDER BROWN <i>Pinot Noir - 2017, California</i>	10	36
BELLE GLOS "LAS ALTURAS" <i>Pinot Noir - 2017, California</i>	-	80
BANFI <i>Sangiovese - 2016, Chianti Classico, Tuscany Italy</i>	11	40
MELEE <i>Grenache - 2016, California</i>	17	75
EMMOLO <i>Merlot - 2016, Rutherford, California</i>	-	85
SALDO <i>Zinfandel - 2017, California</i>	14	52
THE ARSONIST <i>Petit Verdot / Malbec / Cabernet Sauv- 2016, Dunnigan Hills, California</i>	13	48
LA POSTA <i>Malbec - 2017, Mendoza, Argentina</i>	10	36
SUBSTANCE <i>Cabernet Sauvignon - 2017, Columbia Valley, Washington</i>	12	44
JUSTIN <i>Cabernet Sauvignon - 2017, Paso Robles, California</i>	-	62
AUSTIN HOPE <i>Cabernet Sauvignon - 2017, Paso Robles, California</i>	-	158
CAYMUS <i>Cabernet Sauvignon - 2017, Napa Valley, California</i>	-	220
QUPE <i>Syrah - 2016, Central Coast, California</i>	13	48
CHATEAU HAUT BEAUSÉJOUR <i>Cabernet Sauv / Merlot / Petit Verdot - 2015, Bordeaux, France</i>	-	120
OPUS ONE <i>Cabernet Sauv / Petit Verdot / Cabernet Franc Merlot Malbec - 2014, Napa Valley, California</i>	-	450

BEER

DRAFTS ☞ *We support local craft beer*

Stone Delicious IPA by Stone Brewery - 7.7% <i>gluten reduced, citrusy IPA with lemon drop & el dorado hops</i>	9
Revolver by BNS Brewing and Distilling Co. - 6.5% <i>west coast ipa - hop forward with a clean dry finish and citrus notes *gold medal winner at the great american beer festival</i>	9
Blood Orange IPA by Latitude 33 - 7.3% <i>west coast ipa - infused with blood orange and a tropical bitterness that is well balanced and refreshing</i>	9
Harland Hazy IPA by Harland Brewing - 6.5% <i>new england IPA- smooth and creamy mouthfeel from oats and wheat, with citrus, gooseberry, and hints of white wine aromas</i>	8
Chasing Citra by Resident Brewing - 6.4% <i>west coast ipa - citrus hops with flavors & aromas of melon, tangerine, pineapple & tropical fruit</i>	9
.394 by Alesmith Brewing Company - 6.2% <i>pale ale - american hops with a slight bitterness & a malty finish</i>	8
Drink This or the Bees Die "Honey Ale" by Duckfoot Brewing - 6.9% <i>honey ale - honey aroma and flavors with a nice dry finish *a portion of proceeds will be donated to planet bee foundation</i>	8
Cali Creamin' Creamsicle Vanilla by Mother Earth Brewing - 5% <i>orange vanilla cream ale - hints of vanilla and a distinct citrus cream flavor that finishes slightly sweet</i>	8

Cucumber Crush by 10 Barrel Brewing- 5% <i>sour base with a cucumber finish</i>	8
Spacedust IPA by Elysian Brewing- 8.2% <i>sweet upfront and strongly bitter on the finish, hops evoke peach, orange, and mango, with orange, pine, and lemon aromas</i>	9
Salty Crew Blonde by Coronado Brewing Blonde Ale 4.5% <i>crisp, versatile, and refreshing</i>	7
Windansea Wheat by Karl Strauss - 5.1% <i>bavarian hefeweizen - hazy & unfiltered with aromas of banana & clove with a bitter finish *won 11 awards, including 1st place at great american beer festival</i>	8
Mango Cart Wheat Ale by Golden Road Brewing- 4% <i>light wheat ale bursting with lots of fresh mango flavor and aroma, finishing crisp and refreshing</i>	8
Bud Light - 4.2% <i>lager - premium hop varieties provide aromas of grain with a crisp finish</i>	6
Stella Artois - 5% <i>belgian lager - bitter hoppy flavor with a refreshing crisp finish</i>	7
Modelo Especial - 4.5% <i>pilsner style mexican lager - light hop character with a well balanced taste with honey aromas</i>	7

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*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.