

# RUSTIC ROOT

## APPS

<p><b>TERIYAKI SALMON POKE</b> 17 <i>shallots + house made teriyaki green onion + avocado + sesame cracker</i></p> <p><b>CRAB AND ARTICHOKE SPINACH DIP</b> 16 <i>dungeness crab + artichoke hearts cream cheese + crostini</i></p> <p><b>RUSTIC FLATBREAD</b> 15 <i>chef's daily specialty</i></p>	<p><b>MEATBALLS</b> 13 <i>bison &amp; pork + whiskey sauce + parmesan</i></p> <p><b>PORK SPARE RIBS</b> 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><b>MOLE CARROTS</b> 12 <i>olive roasted carrots + mole negro pepitas + shallots + cilantro + cotija</i></p>	<p><b>FIRECRACKER SHRIMP</b> 15 <i>sriracha aioli + spicy sweet mango drizzle espelette</i></p> <p><b>AHI TOSTADA</b> 16 <i>ahi + miso marinade + avocado seaweed salad + spicy aioli + ginger aioli + crushed peanuts + cilantro</i></p> <p><b>POMEGRANATE BURRATA</b> 16 <i>pomegranate grape relish + cilantro arugula + speck + french bread pomegranate reduction</i></p>
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### RUSTIC BOARD 22

*chef's choice of artisan meats & cheeses cornichons + pickled red onion + dijon mustard + marinated olives*

## MAINS

<p><b>SWEET &amp; SPICY SALMON</b> 33 <i>okinawan potato puree + sautéed spinach + roasted butternut squash + peas + pickled mustard seeds</i></p> <p><b>ROASTED VEGGIE GRAIN BOWL</b> 18 <i>farro + quinoa + kale + crispy chickpeas + roasted baby carrots + caramelized red onion + peas + feta cheese roasted tomato vinaigrette</i></p> <p><b>SEARED SCALLOPS</b> 36 <i>cauliflower puree + roasted cauliflower + pomegranate grape relish + cilantro + pomegranate reduction</i></p> <p><b>FILET FRITES</b> 45 <i>pan roasted filet mignon + blue cheese butter crispy fries + black garlic aioli</i></p> <p><b>MARY'S HALF CHICKEN</b> 26 <i>honey yam puree + roasted butternut squash brussels sprouts + granny smith apples + pancetta madeira chicken jus</i></p>	<p><b>RFC "RUSTIC FRIED CHICKEN"</b> 26 <i>cheddar bacon corn bread + collard greens honey drizzle</i></p> <p><b>GORGONZOLA PASTA</b> 22 <i>campanelle pasta + gorgonzola cream sauce + roasted mushrooms + oven roasted tomatoes + spinach + walnuts</i></p> <p><b>SHRIMP &amp; GRITS</b> 26 <i>mexican white shrimp + mushroom + tasso ham scallions + aged white cheddar grits</i></p> <p><b>WILD BOAR BOLOGNESE</b> 27 <i>fusilli pasta + pecorino</i></p> <p><b>LOBSTER PAPPARDELLE</b> 30 <i>oven roasted tomatoes + spinach + corn + chili flake sherry cream + breadcrumbs</i></p>
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For each Lobster Papperdelle purchased, we'll donate a meal to a local San Diego child through It's All About The Kids.

it's all about  
**The Kids**

### TABLE SMOKED TOMAHAWK 55

*16 oz prime bone-in ribeye + potato fondant + balsamic onion jam + red wine demi*

## SALADS

<p><b>ROASTED BEET SALAD</b> 15 <i>red &amp; gold beets + spinach + tangerine + avocado toasted almonds + goat cheese honey balsamic vinaigrette</i></p> <p><b>KALE CAESAR SALAD</b> 14 <i>baby kale + oven roasted tomatoes grated pecorino + toasted pine nuts sourdough croutons + house caesar</i></p> <p><b>WEDGE SALAD</b> 15 <i>baby iceberg lettuce + oven roasted tomatoes crispy prosciutto + blue cheese + chives</i></p>
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## SIDES

<p><b>MAC 'N' CHEESE</b> 12 <i>applewood smoked bacon + gouda + jack parmesan + garlic + shallots + breadcrumbs</i></p> <p><b>CREMINI MUSHROOMS</b> 10 <i>white wine + garlic + cream</i></p> <p><b>TRUFFLE FRIES</b> 11 <i>white truffle oil + parmesan cheese + parsley black truffle aioli</i></p> <p><b>BREAD &amp; BUTTER</b> 9 <i>chef's selection assorted rolls + sea salt butter</i></p> <p><b>ROASTED BROCCOLINI</b> 9 <i>garlic + chili flake + sea salt</i></p>
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Add Ons: Chicken \$6, Shrimp \$8, Salmon \$11

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

WI-FI AVAILABLE // #RUSTICROOT // #RMDGROUP

Executive Chef Marcel Childress

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.

# RUSTIC ROOT

## COCKTAILS

### SMOKE & MIRRORS

whistlepig rye ♦ apple brandy ♦ agave ♦ lime juice  
\*smoked with applewood smoke chips tableside\*

### PEAR OF CROWNS

crown royal ♦ st. george pear ♦ egg white ♦ honey  
lemon ♦ simple

### BURNING EMBER

bulleit ♦ angostura bitters ♦ orange ♦ ginger  
honey ♦ lemon

### THY NEIGHBOR'S HEART

los vecinos mezcal ♦ cucumber ♦ aloe vera liqueur  
egg white ♦ lemon ♦ agave ♦ lavender

### STRAWBERRY BERET

ketel one ♦ strawberry ♦ basil ♦ cranberry ♦ fresh lime  
egg white ♦ triple sec

### THE SCOTTISH LASSIE

hendrick's ♦ cucumber ♦ simple syrup ♦ framboise ♦ lime

20

### BASIL AND BARREL

buffalo trace ♦ passion fruit puree ♦ organic agave  
lemon juice ♦ basil

13

13

### SPANISH SUNRISE

cazadores blanco ♦ lavender ♦ lime juice ♦ tonic

13

14

### WINTER PARADISE

bacardi superior ♦ simple ♦ fresh lime ♦ fresh pineapple  
coconut cream ♦ triple sec ♦ activated charcoal

13

13

### THE BOOTSTRAPPED DAME

tito's ♦ prosecco ♦ peach bitters ♦ lichi-li ♦ orgeat ♦ lemon

14

### THE BENEFACITOR

glendalough irish whiskey ♦ ginger beer ♦ angostura bitters  
lemon ♦ simple

12

14

### RUSTIC OLD FASHIONED

rustic root's woodford reserve batch #5 ♦ angostura bitters  
amaro nonino ♦ giffard banana liqueur

14

13

### SANGRIA

cava ♦ empress ♦ brandy ♦ pomegranate ♦ cinnamon  
black tea

14

*Frozen Arctic Mule*

our own proprietary blend of svedka vodka ♦ barrows intense ginger ♦ mint.

*Served as a Slushy*

## BOTTLES & CANS

**Acai Berry Hard Kombucha** by Juneshine (16 oz) **9**  
hard kombucha - organic blueberries and acai coupled  
together for a berry forward flavor and a subtle earthiness

**2 Town Bright Cider** **9**  
**Corona** **8**

**Dos XX** **8**  
**Coors Light** **7**

**Blood Orange Mint Hard Kombucha** by Juneshine (16 oz) **9**  
hard kombucha - farm-fresh blood oranges from temecula, ca  
and a hint of organic mint

**Heineken** **8**  
**Michelob Ultra** **7**

**Guinness** **8**  
**Sculpin IPA** **9**

## WHISKEY

**AUCHENTOSHAN 12YR** **14**  
**BALVENIE 12YR DOUBLEWOOD** **15**  
**BALVENIE 14YR CARIBBEAN CASK** **21**  
**BALVENIE 15YR OLD SHERRY CASK** **31**  
**BALVENIE 17YR DOUBLEWOOD** **40**  
**BALVENIE 21YR PORTWOOD** **60**  
**DALMORE 12YR** **14**  
**DALMORE 15YR** **28**  
**DALMORE KING ALEXANDER III** **48**  
**DEWAR'S WHITE** **13**  
**GLENFIDDICH 12YR** **15**  
**GLENFIDDICH 14YR BOURBON BARREL** **16**  
**GLENFIDDICH 15YR SOLERA RESERVE** **17**

**GLENFIDDICH 18YR SMALL BATCH RESERVE** **26**  
**GLENFIDDICH FIRE & CANE** **17**  
**GLENLIVET 12YR** **14**  
**GLENLIVET 15YR** **28**  
**GLENMORANGIE 18YR** **20**  
**HIGHLAND PARK 12YR** **14**  
**LAGAVULIN 16YR** **17**  
**LAPHROAIG 10YR** **14**  
**MACALLAN 12YR** **15**  
**MACALLAN 15YR** **22**  
**MACALLAN 18YR** **48**  
**MACALLAN 25YR** **195**  
**MACALLAN RARE CASK** **40**  
**OBAN 14YR** **17**

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## DRAFTS

<b>Stone Delicious IPA</b> by Stone Brewery - 7.7% <i>gluten reduced, citrusy IPA with lemon drop &amp; el dorado hops</i>	9	<b>Cucumber Crush</b> by 10 Barrel Brewing- 5% <i>sour base with a cucumber finish</i>	8
<b>Revolver</b> 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	<b>Spacedust IPA</b> 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
<b>Blood Orange IPA</b> 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	<b>Salty Crew Blonde</b> by Coronado Brewing Blonde Ale 4.5% <i>crisp, versatile, and refreshing</i>	7
<b>Harland Hazy IPA</b> 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	<b>Windansea Wheat</b> by Karl Strauss - 5.1% <i>bavarian hefeweizen - hazy &amp; unfiltered with aromas of banana &amp; clove with a bitter finish *won 11 awards, including 1st place at great american beer festival</i>	8
<b>Chasing Citra</b> by Resident Brewing - 6.4% <i>west coast ipa - citrus hops with flavors &amp; aromas of melon, tangerine, pineapple &amp; tropical fruit</i>	9	<b>Mango Cart Wheat Ale</b> by Golden Road Brewing- 4% <i>light wheat ale bursting with lots of fresh mango flavor and aroma, finishing crisp and refreshing</i>	8
<b>.394</b> by Alesmith Brewing Company - 6.2% <i>pale ale - american hops with a slight bitterness &amp; a malty finish</i>	8	<b>Bud Light</b> - 4.2% <i>lager - premium hop varieties provide aromas of grain with a crisp finish</i>	6
<b>Drink This or the Bees Die "Honey Ale"</b> 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	<b>Stella Artois</b> - 5% <i>belgian lager - bitter hoppy flavor with a refreshing crisp finish</i>	7
<b>Cali Creamin' Creamsicle Vanilla</b> 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	<b>Modelo Especial</b> - 4.5% <i>pilsner style mexican lager - light hop character with a well balanced taste with honey aromas</i>	7

## WINE

### SPARKLING

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

### WHITE WINE

	glass	bottle
<b>THE PALM</b> <i>Rosé - 2018, Provence, France</i>	10	36
<b>PIERRE SPARR</b> <i>Riesling - 2017, Alsace, France</i>	12	44
<b>SARTORI</b> <i>Pinot Grigio - 2018, Friuli-Venezia Giulia, Italy</i>	10	38
<b>KIM CRAWFORD</b> <i>Sauvignon Blanc - 2018, Marlborough, New Zealand</i>	12	44
<b>CAKEBREAD</b> <i>Sauvignon Blanc - 2017, Napa Valley, California</i>	-	80
<b>BLINDFOLD</b> <i>Chardonnay / Viognier / Roussanne / Marsanne Grenache Blanc / Semillon / Riesling - 2017, California</i>	14	52
<b>FRANCIS COPPOLA DIAMOND</b> <i>Chardonnay - 2017, Monterey, California</i>	10	35
<b>SONOMA CUTRER</b> <i>Chardonnay - 2018, Russian River Ranches, Sonoma Coast, CA</i>	14	50
<b>THE SNITCH</b> <i>Chardonnay - 2017, California</i>	-	70

### RED WINE

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