

SMALL PLATES

Food served 3:30pm to 10:30pm

Daily oysters on the half shell with chef's mignonette.....	3 EA.
Marinated olives with walnut & pomegranate molasses.....	6.
Mixed lentil soup with turmeric & roasted baby carrots.....	10.
Local squid, harissa sweet & sour, scallion, jalapeno.....	12.
Morita & Tahini salsa with seasonal crudite.....	8.
Whipped feta dip with herbs, caramelized kale & house-made potato chips.....	9.
Hand cut shoestring fries with amba mayo.....	9.
Daily spread with three artisanal cheeses, seasonal condiments & house-made crackers.....	16.
Little gem lettuce with green yogurt, herbs, avocado, cucumber & feta.....	12.
Exchange burger with brown butter, american cheese, lettuce & griddled onion served with fries.....	16.
Chocolate chip cookie.....	4.
Pistachio & chocolate geranium baklava.....	4.

*Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses

An 18% Service charge will be added automatically to all parties of 6 or more.

TEA

HOT TEA

5.

Notting Hill English Breakfast
(Black Caffeinated)

Lover's Cup Tea
(Herbal)

Green Sencha Blend
(Green Caffeinated)

Ginger Mate
(Black & Green
Blend Caffeinated)

COLD TEA

4.

Daily Iced Tea
(House Brewed)

WINE

SPARKLING

'15 **Gamay/Poulsard**.....14/58.
Renardat-Fache, Bugey, FRA

NV **Perrier Jouet Grand Brut**....18/96.
Champagne, FRA

ROSE

'15 **Grenache/Cinsault**.....11/48.
Domaine le Grand Rouviere,
Provence, FRA

WHITE

'14 **Riesling**.....15/62.
Falkenstein, Saar, GE

'14 **Chenin Blanc**.....16/64.
Francois Pinon, Vouvray, FRA

'14 **Chardonnay**.....14/58.
White Queen, Sonoma, CA

RED

'15 **Mencia**.....12/52.
Guimaro, Galicia, ESP

'14 **Pinot Noir**.....13/55.
Gaspard, Loire, FRA

'14 **Syrah**.....16/66.
Eric Texier, Rhone, FRA

COFFEE

ESPRESSO

3.

Americano
3.

Cafe Latte
5.

Cappuccino
5.

Flat White
5.

NOT COFFEE

4.

**Fresh Lemonade, Topo Chico,
Mexican Coca-Cola,
Diet Coke, Sprite**

BEER

GOLDSTAR.....7.
Pale Lager, 5 abv, Israel

TECATE.....5.
American Style Lager, 4.55 abv,
Mexico

PERONI.....7.
Pale Lager, 4.7 abv, Italy

EXTRA DRY PROBIOTIC CIDER.....9.
Charcoal, Blood Orange &
Lavender, 6.9 abv, Los Angeles

COLETTE.....8.
Farmhouse Ale, 7.3 abv,
Great Divide Brew Co., Colorado

OMMEGANG.....9.
Pale Sour Ale, 6.9 abv,
Ommegang Brewery, New York

SAINT ARCHER.....7.
Wheat Ale, 5.0 abv,
Saint Archer Brew Co., San Diego

COMMODORE.....9.
Stout, 6.7 abv,
Ballast Point, San Diego

PERRO DEL MAR.....9.
IPA, 7.6 abv,
Wendlandt, Mexico

Vodka

Aylesbury Duck	10.
Boyd and Blair (potato)	12.
Volstead	10.
Fugu	10.
Grey Goose	14.

Gin

St. George Terroir	12.
Apostole	12.
209 Chardonnay Barrel	13.
Plymouth Navy Strength	11.
Jenson London Dry	14.

Rum

Clement Canne Bleue	11.
Plantation OFTD	10.
Smith & Cross	12.
Mount Gay Black barrel	12.
Barbancourt 15	13.

Brandy

Pierre Vallet VSOP	14.
Delord Bas Armagnac	12.
Lustau, Brandy De Jerez,	
Solera Gran Reserva,	15.
Encanto Pisco	12.
Gra'it Grappa	12.

Tequila

Tequila Cabeza	12.
Tequila Ocho Plata	14.
Siembra Azul Suro Repo	14.
Siete Leguas Anejo	16.
El Tesoro Extra Anejo	24.

Mezcal

Los Amantes Joven	14.
Vago Elote	16.
Del Maguey Puebla	18.
Real Minero Barril	25.
El Jolgorio Cuixe	25.

Japanese Whiskey

Akashi Grain	14.
Nikka Coffey Malt	16.
Nikka Coffey Grain	17.
Nikka Taketsuru Pure	17.
Ichiro Malt and Grain	19.

Rye

Willet Estate 3yr	15.
Pikesville 110	14.
Hochstadter's	12.
Masterson's 10 yr	17.
Russels Reserve Single Barrel	17.

Bourbon

Four Roses Small Batch	12.
Eagle Rare 10 yr	12.
Belle Meade Cask St	14.
Old Weller Antique	10.
Woodford Reserve	
Double Oak	15.

Scotch

Springbank 10	16.
Clynelish 14	18.
Aberlour A'Bunadh	18.
Kilchoman Machir Bay	15.
Glenmorangie 18yr	25.

NEW WORLD

MRS JONES.....12.
Sakura Blossoms,
Vodka, Campari,
Lover's Cup Cordial,
Lemon Citrus, Fresh Pineapple

RUSSIAN TEA G&T.....12/22.
Rudolph's Tea Blend, Old Tom Gin,
Bobby's Gin, Local Orange Flower
Honey, Lemon Citrus, Quinine
Serves 1 or 2

ALBERT LOMBARD COCKTAIL.....13.
White Tea, Nolet Gin, Krogstadt
Aguavit, Blanc Vermouth,
Strawberry Elixir

DANCE THIS MESS AROUND.....15.
Lapsang Souchong Tea, Hennessey
VS Cognac, Local Honey, Armenian
Apricot Preserves, Lemon Citrus,
Angostura Bitters

ROMANCE IN DURANGO.....14.
Ginger & Hibiscus Tea,
Olmeca Altos Tequila,
Del Maguey Mezcal,
Herbal Grenadine,
Mole Bitters, Campfire Smoke

OLD WORLD

SKETCHES OF SPAIN.....16/30.
House Herbal Tea Blend,
Absolut Elyx Vodka, Dry Sherry
Blend, Lillet Blanc,
Grapefruit Bitters
Serves 1 or 2

RUDOLPH'S COLD MATE.....14.
Cold Brew Mate, Apostoles
Argentinian Mate Gin, House Citrus
Saccharum, Pamplemousse Liqueur,
Hopped Grapefruit and Castilian
Bitters

COQUITO CON MATCHA.....13.
Matcha, Bacardi Heritage,
Plantation OFTD, Smith & Cross Rum,
House-made Coconut Horchata

JINOTEPE SWIZZLE.....14/27.
Cafe Integral Espresso,
Cana Brava Rum &
Suntory Toki Whisky, Bananas
Foster Cordial, Island Bitters
Serves 1 or 2

NORTH AFRICAN OLD FASHIONED.....16.
Mauritian Black Vanilla Tea,
Wild Turkey 101 Bourbon,
Ron Zacapa Rum,
Cardamom Demerara,
Ras el Hanout Bitters

longer & refreshing

shorter & stouter

TEA CEREMONY REPRESENTS TRADITION, HOSPITALITY
AND KINSHIP IN CULTURES AROUND THE WORLD.
RUDOLPH'S BRINGS TEA CEREMONY FOR
THIS GENERATION IN A MODERN
TRADITION.

SALON COCKTAILS



SALON COCKTAILS

Salon cocktails are meant to be poured
and shared with friends
and family

LOUISIANA TEAPOT JULEP

(Serves 2 or 4)

A marriage of two coveted traditions of the American South.
Imagine yourself in a rocking chair taking in a
steamy Louisiana afternoon, with a Mint Julep and a
pitcher of cold Peach Tea

—————
Egyptian Mint Tea, Lot 40 Rye Whisky,
Peach Elixir #2, Peychaud Bitters
28/52.

SKETCHES OF SPAIN

(Serves 2 or 4)

House Herbal Tea Blend,
Absolut ELYX Vodka, Dry Sherry Blend, Lillet Blanc,
Grapefruit Bitters
30/60

SULGAR COBBLER

(Serves 2 or 4)

Amontillado Sherry, Olmeca Altos Reposado Tequila,
Earl Grey Tea And Passionfruit
25/48