



STARTERS

SOUP OF THE DAY CUP 7 | BOWL 12
chef's weekly creation

SPICY CRAB   18
crispy rice cake, candied jalapeno,
edamame puree

HAMACHI POKE  18
avocado, cucumber, wonton chip




BISON SLIDERS   14
fontina, arugula, pancetta, tomato aioli

FLASH FRIED GREEN BEAN  11
red miso sweet & sour, puffed quinoa,
crispy ginger, goma dressing

FRIED ZUCCHINI   11
whipped feta dip, crushed tomato sauce

GREEN CHORIZO  12
black bean, cotija, escabeche,
guajillo chile salsa

GRILLED BEEF BRUSCHETTA    22
reminisce ranch skirt steak, burrata, arugula,
tomato, pesto, pickled pepper, parmesan,
sweet onion dressing

CHEESE & CHARCUTERIE    32
cracker, pickle, olive, pepper, honeycomb,
whole grain mustard, cherry apple mostarda



SALADS


add grilled chicken \$7 or skirt steak \$14

CHEF'S SALAD MP

SIMPLE GREEN SALAD 10
spring mix, cucumber, carrot, radish,
sunflower seed, tomato vinaigrette

SALADS CONTINUED

CAESAR   13
baby romaine, parmesan, crumbled crouton,
fried caper, caesar dressing

WEDGE SALAD  14
cherry tomato, blue cheese, bacon,
pickled red onion, house dressing

MAINS

SRF PETIT FILETS  40
parmesan potato puree, market vegetable,
bordelaise sauce

SRF BAVETTE STEAK  38
summer succotash, piquillo pepper sauce,
pickled ramp chimichurri

SEARED SALMON  30
corn risotto, ancho sauce

PERUVIAN ROAST CHICKEN 24
grilled romaine, avocado, cucumber, tomato,
aji cilantro sauce

REMINISCE RANCH BURGER   19
shredded lettuce, tomato, pretzel bun,
choice of cheese

PEA CAKES 23
tarragon carrot puree, asparagus, carrot,
pea shoot, warm tomato vinaigrette

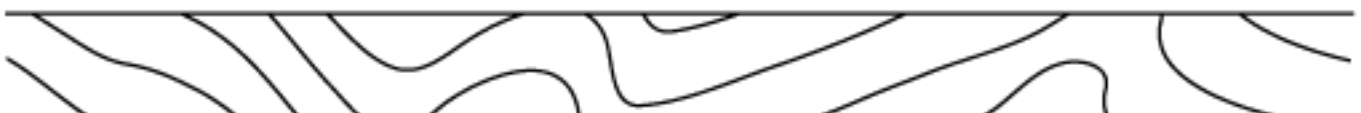
BUTCHER SPECIAL MP

FISH SPECIAL MP

ALLERGEN INDICATIONS

 Gluten allergy  Shellfish allergy
 Dairy allergy  Nut allergy

We strive to utilize local purveyors, as well as organic and sustainable products wherever possible. The Chef will happily adjust menu items in order to accommodate specific dietary needs upon request. Please inform your server of any known allergens; while our menu highlights common allergens, many dishes can be modified to accommodate your needs. Consuming raw or undercooked products may increase your risk of food-borne illness. Twenty percent gratuity and six and a half percent sales tax to each order.





NON-ALCOHOLIC LIBATIONS

INDIGO BLOOM butterfly pea tea, lemon, cardamom	12
GHIA LE SPRITZ ghia na liqueur, lemon, soda	12
MIRAGE-ARITA na botanical spirit, topo chico, lime, orange	12
PHONY NEGRONI	12
PHONY MEZCAL NEGRONI	12

COCKTAILS

BARREL AGED MANHATTAN whistle pig bourbon, carpano antica, bitters	28
BUFFALO GROVE buffalo trace, orange, lemon, cinnamon, mint	16
ESPRESSO MARTINI <i>on draft</i> stoli vanilla, kahlua, crème de cacao, espresso	16
SOUTHERN HEATWAVE altos, del maguey mezcal, honey, lime	14
SPICY MARGARITA jalapeno infused reposado, ancho verde, orange, lime	17
TIPSY PIERRE st. germaine, lemon, grapefruit, bubbles	18

BUBBLES

CHAMPAGNE, NICOLAS FEUILLATE, FR 🍷 <i>rich, creamy, citrus, dried fruit</i>	21
CHAMPAGNE, POMMERY POP PINK BRUT ROSE, FR 🍷 <i>red fruit, citrus, creamy, brioche</i>	31
SPARKLING ROSE, ILLAHE CAP FIZZ, OR 🍷 <i>dry, lively acidity, balanced</i>	15

WINES BY THE GLASS

🍷 Biodynamically Farmed, 🌿 Organically Farmed,
🍷 Sustainably Farmed, 🌿 low intervention natural wine

WHITE

CHARDONNAY, EL ENEMIGO UCO, ARG 🍷 <i>toast, citrus, stone fruit, honey</i>	7oz 15
GODELLO, RONSEL DO SIL VEL'UVEYRA SACRA D.O., SP 🍷 <i>stone fruit, floral, mineral, creamy</i>	16
PINOT BLANC, MANN FLY ME TO THE MOON, ALSACE, FR 🍷 <i>dry, orchard & tropical fruit, mineral</i>	13
PINOT GRIGIO, NALS MARGREID PUNGGL, ALTO ADIGE, IT 🍷 <i>rounded, stone fruit, touch of minerality</i>	15
RIOJA BLANCO, CONDE VALDEMAR BLANCO RIOJA, SP 🍷 <i>citrus, stone fruit, floral, crisp</i>	8
ROSE, BIHOF PRATSCH, NIEDEROSTERREICH, AU 🍷 <i>tart, mineral, tropical fruit</i>	8
SAUVIGNON BLANC, ALLAN SCOTT, MARLBOROUGH, NZ 🍷 <i>fresh, zesty, fruit driven</i>	11
RED	7oz
BEAUJOLAIS, SEBASTIEN BESSON JULIENES, BEAUJOLAIS, FR 🍷 <i>red & black fruit, soft tannins, subtle spice</i>	13
CABERNET, KOENIG SNAKE RIVER, ID 🍷 <i>dark fruit, warm oak, velvety</i>	12
CANNONAU DI SARDINIA, NURAGHE CRABIONI SARDINIA, IT 🍷 <i>ripe fruit, subtle spice, earthy</i>	11
DOLCETTO D'ALBA, MARCHESI DI GRESY, PIEDMONT, IT 🍷 <i>medium bodied, dark and red fruit, herbaceous</i>	10
PINOT NOIR, LINGUA FRANCA, WILLAMETTE VALLEY, OR 🍷 <i>rich, subtle red and black fruits, mineral</i>	15
RIOJA, LA RIOJA ALTA VINA ALBERDI RESERVA, RIOJA, FR <i>red fruit, spice, floral, toasted</i>	15

