

## SMALL PLATES

### SQUASH EMPANADA ..... \$4.50

Stuffed with butternut squash, sage and cheddar. (V)

### LAMB EMPANADA ..... \$5.50

With potato and caramelized onion, served with tzatziki.

### BASKET OF SEASONED FRIES ..... \$5

### BASKET OF SWEET POTATO FRIES ..... \$5.50

Large basket of fries with homemade dipping sauces: garlic aioli, Rambler beer mustard and spiced ketchup. (V)

### CRISPY BRUSSEL SPROUTS ..... \$6.50

Tossed with lemon and tahini. (V)

### HOMEMADE SAUERKRAUT ..... \$3

Classic. (V, GF)

## SALADS

*Add free-range grilled chicken \$5, grilled Wild Salmon \$7,  
or grilled California tempeh \$4,*

### GREENS ..... \$8

Organic arugula, apple slices, avocado, goat cheese, and roasted beets. Soy dijon vinaigrette on the side. (V)

### SUMMER STRAWBERRY SALAD..... \$8

Baby kale, strawberries, Thai basil, feta cheese, almonds, and honey-lemon-black pepper vinaigrette. (V, GF)

### SIDE SALAD ..... \$4

Arugula with roasted beets, almonds and house balsamic vinaigrette. (V, GF)

*Eating undercooked meat, seafood and  
eggs can increase the risk of foodborne illness.*

## BURGERS & SANDWICHES

*Add fries to any sandwich \$2.50, sweet potato fries  
\$3, or side salad \$4.*

### BURGER ..... \$10

6oz of local, grass-fed Barbwire beef served on Great Basin ciabatta with lettuce, tomato, onion and Rambler pickles.

**Add cheddar, Swiss, or goat cheese \$0.75 Add avocado \$1.50**

### IMPOSSIBLE™ BURGER..... +\$5

Make any burger vegan with a plant-based Impossible™ patty.

### RAMBLER-STYLE BURGER ..... \$12

Bacon, grilled onions, roasted green chilies and cheddar.

### COMPLETO BURGER..... \$13

Avocado, arugula, chimichurri, and a fried local egg (over easy).

### HOMEMADE VEGGIE BURGER ..... \$10

Made with mushrooms, rice, and oats. Topped with tarragon aioli, pickled red onion, sprouts, tomato and avocado.

Contains egg. (V)

**Add cheddar, Swiss, or goat cheese \$0.75**

Substitute marinated tempeh to make it vegan!

### TEMPEH REUBEN SANDWICH ..... \$10

Grilled California-made tempeh, caramelized onions, our classic sauerkraut, Swiss cheese and thousand island dressing on rye. (V)

**Add bacon \$2 Add avocado \$1.50**

### JERK CHICKEN SANDWICH ..... \$11

Free range chicken marinated in our spice paste for 24 hours, grilled, and served on Great Basin ciabatta with grilled pineapple, purple jalapeño slaw, and garlic aioli.

### GRILLED CHEESE ..... \$7.50

Cheddar on Great Basin sourdough. Served with a side of seasoned fries. (V)

## LARGE PLATES

### GRILLED SALMON ENTREE..... \$16

Grilled salmon on a salad of bulgur, parsley, and red pepper with tarragon aioli, pomegranate molasses, and dried cherry.

## HEAT & EAT

*Take-home family meals for a convenient  
weekday dinner - feeds 4*

### SWEET POTATO ENCHILADAS..... \$24

Charred sweet potato and spiced black beans wrapped in corn tortillas and covered with homemade salsa verde and cheese. Comes with a side of rice.

## DESSERTS

### PORTER BROWNIE..... \$4.50

### A La Mode ..... \$5.50

### HOMEMADE ICE CREAM..... \$4.50

3 scoops. Check daily specials for flavors.

## RAMBLER DRAFT PRICING



	1/2 pour	Pint	Howler 32 Oz	Growler 64 Oz	Pitcher
<b>SHIELDBACK</b> IPA (back in early July)	\$4	\$7	\$10*	\$20*	\$23
<b>PICTURE PUZZLE</b> Session IPA (back in July)	\$4	\$7	\$10*	\$20*	\$23
<b>SEVEN GABLES</b> Award Winning Scottish Ale	\$3.50	\$6	\$8.50*	\$17*	\$19
<b>PEAKLET</b> Porter	\$3.50	\$6	\$8.50*	\$17*	\$19
<b>CHOCOLATE 2 MORPHINE</b> Oatmeal Stout	\$3.50	\$6	\$8.50*	\$17*	\$19
<b>Petit Griffon</b> Helles Lager	\$3.50	\$6	\$8.50*	\$17*	\$19
<b>VENUSIAN</b> Award Winning Blonde Ale	\$3.50	\$6	\$8.50*	\$20*	\$19
<b>Hell Diver</b> Hazy IPA	\$4	\$7	\$10*	\$20*	\$23
<b>MR. WITTY</b> Belgian Wit	\$3.00	\$5	\$7*	\$14*	\$15

Sorry, no tasting flights during the pandemic.

\*Additional cost for glass Howler \$5, Growler \$7. 32oz Crowler cans are same price as Howlers, plus \$2 cost for the can. To go only.

## RED WINE 6oz

<b>HAHN GSM RED BLEND</b> ..... \$8 Hahn Family Winery, Central Coast, 2016.
<b>LUNATIC RED WINE</b> ..... \$9 Luna Vineyards, Napa Valley, 2015.
<b>THE INSIDER CABERNET SAUVIGNON</b> .....\$9 Vinum Cellars, Paso Robles, 2015.
<b>OLD VINE ZINFANDEL</b> ..... \$9 Van Ruiten Family Winery, Lodi, 2016.
<b>De La Costa Red Sangria</b> ..... \$7 Blended in Illinious. Served over ice.

## WHITE WINE 6oz

<b>SAINTSBURY ROSE</b> ..... \$7 Napa Valley, 2018
<b>LONG MEADOW RANCH SAUVIGNON BLANC</b> ..... \$8 Long Meadow Ranch Winery, Napa Valley 2017.
<b>LUNA PINOT GRIGIO</b> ..... \$7 Luna Vineyards, Napa Valley 2017.
<b>SPARKLING WINE</b> (187 ml bottle) ..... \$9 Domaine Laurier Winery, California.

## NON-ALCOHOLIC BEVERAGES

Stewarts Bottled Soda .....\$2.50 (Root Beer or Orange Cream)	Calypso Lemonade.....\$4
Canned Soda .....\$2 (RC Cola, 7Up, Cactus Cooler, Diet, Dr. Pepper, Ginger Ale)	Guayaki Yerba Mate.....\$3.50
Cock n' Bull Ginger Brew...\$2.50	Tejava Iced Tea.....\$3
La Croix.....\$2.50	Apple Juice.....\$1
	Hot Tea.....\$3 (Ask server for tea options)
	Brew Dr. Kombucha.....\$4.50

## BOTTLED BEER \$ CIDER

Sufferfest Beer.....\$6 (Gluten-reduced. Ask for options)	Kyla Hard Kombucha.....\$6
Buckler (Non-Alcoholic).....\$5	Julian Cider (hard cider on draft only).....\$8



## All Day MENU

OPEN SEVEN DAYS A WEEK:

Sunday-Thursday, 11:30am — 10:30pm  
Friday-Saturday, 11:30am — 10:30pm

760-258-1348

WIFI: MountainRambler  
Password: pikabrew