

RUSTIC ROOT

Classic Cocktails

1862 SOUR <i>maker's mark + powered sugar + syrup + lemon</i>	15
1874 MANHATTAN <i>rittenhouse rye + carpano antica angostura bitters</i>	15
1895 OLD FASHIONED <i>gentleman jack + demerara sugar cube angostura bitters</i>	15
1909 DAIQUIRI <i>bacardi + demerara syrup + lime</i>	14
1922 SIDECAR <i>hennessy vs + curaçao + lemon</i>	16
1938 MARGARITA <i>cazadores silver + curaçao + agave + lime</i>	15
1980 COSMOPOLITAN <i>absolut citron + cointreau + lime + cranberry</i>	15

RUSTIC'S ORIGINALS

DR. JERRY'S ROYAL FLUSH <i>knob creek + cherry vanilla tobacco syrup lemon walnut and cherry bitters</i>	18
IMPRESSING CHURCHILL <i>buffalo trace + hennessey vs + carpano antica fig saba + orange bitters</i>	17
RUSTIC OLD FASHIONED <i>rustic root's woodford reserve batch no. 6 amaro nonino + giffard banana liqueur angostura bitters</i>	16
THE SUN ALSO RISES <i>sailor jerry spiced rum + giffard apricot liqueur marachino luxardo + passionfruit + lime</i>	15
ARMY CAPTAIN <i>martel vs + curaçao + french oaked black currant lime + truffle oil</i>	15
RUSTIC REFRESHER <i>patrón silver + spiced agave + fresh watermelon & strawberry purée + fresh lime</i>	16
PERCEPTION OF FASHION <i>tito's + cointreau + white grape nectar lime</i>	15

SIGNATURE COCKTAILS

THE BOLD AND BEAUTIFUL <i>los vecinos mezcal + martini & rossi fiero vanilla + passionfruit + lime</i>	15	THE INDIGO BERET <i>basil hayden bourbon blueberry reduction + lemon black walnut bitters</i>	16
A LOVER'S FLANNEL <i>ketel one cucumber mint strawberry syrup + lemon + egg white</i>	15	THE MATRIARCH <i>hendrick's + crème de pamplemousse grapefruit + rose infused noily prat orange bitters</i>	16
SEASONAL RED WINE SANGRIA <i>red wine + spiced tea + honey blood orange + fresh berries</i>	12 / 36	JAVA MARTINI <i>absolut vanilia + baileys + kahlua simple syrup + cold brew</i>	14
STRAWBERRY SHORTCAKE SANGRIA <i>white wine + strawberry vanilla vodka + fresh lime</i>	12 / 36		

ENDLESS SUMMER

svodka mango + sancerre wine + white tea + fresh cardamom

Served as a Slusky 15

BOTTLES & CANS

ACAI BERRY HARD KOMBUCHA 9
by Juneshine (16 oz)
hard kombucha - organic blueberries and acai coupled together for a berry forward flavor and subtle earthiness

BLOOD ORANGE MINT HARD KOMBUCHA 9
by Juneshine (16 oz)
hard kombucha - farm fresh blood oranges from temecula, ca and a hint of organic mint

CORONA 9 COORS LIGHT 8 GUINNESS 9 HEINEKEN 9 MICHELOB ULTRA 8

*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**

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RUSTIC ROOT

DRAFTS

DELICIOUS BY STONE BREWERY - 7.7%	9	PASSPORT BY SCHILLING HARD CIDER - 6.7%	9
<i>IPA - This bright, citrus-forward standout is crafted to reduce gluten, the beer and its magnificent lemon candylike flavor and hop spice can be enjoyed by nearly everyone.</i>		<i>Pineapple & Passionfruit Hard Cider- Passport is made with actual passion fruit puree instead of an added flavor. This puree imparts the true to fruit flavor and tartness without adding any additional acid.</i>	
RELAY BY THORN BREWING- 7.2%	9	SPACE DUST BY ELYSIAN BREWING - 8.2%	9
<i>West coast ipa- Relay IPA will produce noses of piney, passion fruit, tangerine, mango, and pineapple rising from the hop editions of Amarillo, Simcoe and Columbus hops.</i>		<i>Double IPA - The hopping is pure starglow energy, with Chinook to bitter and late and dry additions of Citra and Amarillo. Space Dust is out of this world.</i>	
BLOOD ORANGE IPA BY LATITUDE 33 - 7.3%	9	SALTY CREW BY CORONADO BREWING - 4.5%	8
<i>West Coast IPA - infused with blood orange adds a tropical bitterness that is well balanced and refreshing</i>		<i>Blonde Ale - crisp, versatile, and refreshing. It's perfectly balanced with a simple malt profile and German hops making a light-bodied, crushable ale</i>	
HAZY IPA BY HARLAND BREWING - 6.5%	9	WIND AND SEA WHEAT	8
<i>New England IPA - With a smooth and creamy mouthfeel from oats and wheat, the bright aromas of citrus and gooseberry rise to the surface for an exceedingly aromatic IPA featuring Southern Cross & Cashmere Hops.</i>		BY KARL STRAUSS - 5.1%	
GILLY'S BY GILLY'S - 4.7%	8	<i>Bavarian Hefeweizen - hazy and unfiltered with aromas of banana and clove. *gold medal winner at GABF*</i>	
<i>American light lager-an easy-drinking American lager this enjoyable doesn't come along every day. This lager makes other beers shake in their koozies. This beer will help you blaze a trail.</i>		CALI CREAMIN' BY MOTHER EARTH BREWING - 5%	8
.394 BY ALESMITH BREWING COMPANY - 6.2%	9	<i>Cream Ale - We use a bit of Madagascar Vanilla Bean to give it that "Cream Soda" kick. This beer finishes dry despite a subtle perceived sweetness from the Vanilla</i>	
<i>Pale Ale - American hops with a slight bitterness and a malty finish.</i>		BUD LIGHT - 4.2%	8
DRINK THIS OR THE BEES WILL DIE	9	<i>Lager - premium hop varieties provide aromas of grain with a crisp finish.</i>	
BY DUCKFOOT BREWING - 6.9%		STELLA ARTOIS - 5%	8
<i>Honey Ale - honey aroma and flavors with a nice dry finish. *a portion of proceeds will be donated to planet bee foundation*</i>		<i>Belgian Lager - bitter hoppy flavor with a refreshingly crisp finish.</i>	
MANGO CART BY GOLDEN ROAD BREWING - 4%	8	MODELO ESPECIAL - 4.5%	8
<i>Light Wheat Ale - bursting with lots of fresh mango flavor and aroma, finishing crisp and refreshing</i>		<i>Mexican Lager - light hop character with a well-balanced taste with honey aromas.</i>	

WINE

SPARKLING	glass	bottle	RED WINE	glass	bottle
CAMPO VIEJO	10	36	Z. ALEXANDER BROWN	12	44
<i>Cava Brut Reserva - NV, Spain</i>			<i>Pinot Noir - 2020, California</i>		
CA' BOLANI	10	36	BELLE GLOS "LAS ALTURAS"	-	80
<i>Prosecco - NV, Veneto, Italy</i>			<i>Pinot Noir - 2020, California</i>		
RUFFINO ROSÉ	12	44	QUERCETO	12	44
<i>Sparkling Rosé - NV, Veneto, Italy</i>			<i>Sangiovese - 2020, Chianti Classico, Tuscany Italy</i>		
MUMM NAPA BRUT PRESTIGE	13	48	MELEE	17	75
<i>Sparkling Brut Reserve - NV, Napa Valley California</i>			<i>Grenache - 2016, California</i>		
PIPER HEIDSIECK 1785	-	85	EMMOLO	-	85
<i>Champagne Brut - Reims, France</i>			<i>Merlot - 2016, Rutherford, California</i>		
MOËT & CHANDON IMPERIAL BRUT	20	110	SALDO	14	52
<i>Champagne Brut - NV, Epernay, France</i>			<i>Zinfandel - 2019, California</i>		
VUEVE CLICQOUT "YELLOW LABEL"	-	145	THE ARSONIST	14	52
<i>Champagne Brut - Reims, France</i>			<i>Petit Verdot / Malbec / Cabernet Sauv- 2018, Dunnigan Hills, California</i>		
WHITE WINE	glass	bottle	LA POSTA	10	36
THE BEACH	10	36	<i>Malbec - 2019, Mendoza, Argentina</i>		
<i>Rosé - 2021, Provence, France</i>			SUBSTANCE	12	44
PIERRE SPARR	12	44	<i>Cabernet Sauvignon - 2019, Columbia Valley, Washington</i>		
<i>Riesling - 2018, Alsace, France</i>			JUSTIN	-	75
RUFFINO	10	36	<i>Cabernet Sauvignon - 2019, Paso Robles, California</i>		
<i>Pinot Grigio - 2020, Delle Venezia, Italy</i>			AUSTIN HOPE	-	158
KIM CRAWFORD	13	48	<i>Cabernet Sauvignon - 2020, Paso Robles, California</i>		
<i>Sauvignon Blanc - 2021, Marlborough, New Zealand</i>			CAYMUS	-	275
CHALK HILL	-	65	<i>Cabernet Sauvignon - 2020, Napa Valley, California</i>		
<i>Sauvignon Blanc - 2020, Sonoma County, California</i>			QUPE	13	48
FRANCIS COPPOLA DIAMOND	10	36	<i>Syrah - 2019, Central Coast, California</i>		
<i>Chardonnay - 2019, Monterey, California</i>			CHATEAU HAUT BEAUSÉJOUR	-	120
TREANA	-	48	<i>Cabernet Sauv / Merlot / Petit Verdot - 2017, Bordeaux, France</i>		
<i>Chardonnay - 2020, Central Coast, California</i>			OPUS ONE	-	495
SONOMA CUTRER	14	50	<i>Cabernet Sauv / Petit Verdot / Cabernet Franc Merlot Malbec - 2018, Napa Valley, California</i>		
<i>Chardonnay - 2020, Russian River Ranches, Sonoma Coast, CA</i>					

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