

WINES BY THE GLASS

CHAMPAGNE & SPARKLING WINE

Gaston Chiquet, Selection Cuvée, Brut NV 15.00

Delamotte Rose NV 20.00

Nyetimber Classic Cuvée 2010 14.25

WHITE WINE

Mas Autanel 2015, Picpoul de Pinet, Terra Viva, France 10.00

Jackhammer 2014, Chardonnay, Monterey County, California, USA 12.00

Muscadet Sèvre et Maine 2015, Ch. La Bretonnerie, Loire Valley, France 8.75

Sauvignon Blanc 2014, Leese-Fitch, California, USA 12.00

Riesling 2014, Carmel Road, Monterey, California, USA 10.00

ROSÉ WINE

M de Minuty 2015, Ch. Minuty, Provence, France 10.00

RED WINE

CMS Red 2014, Hedges Family Estate, Columbia Valley, Washington State, U.S.A. 13.00

Domaine Chavy-Chouet 2015, Bourgogne Rouge, Burgundy, France 12.00

I Columbi 2015, Chianti Classico, Tuscany, Italy 11.00

Château Lyonnat 2012, Saint Emilion, Bordeaux, France 13.00

Marques de Reinoso 2014, Vinestra, Crianza, Rioja, Spain 9.00

Zinfandel Incredible Red 2014, Peachy Canyon, Paso Robles, California, USA 10.00

DESSERT WINE

Tokaji, Late Harvest Oremus 2014, Hungary 10.00

Please inform your server of any allergies

A discretionary service charge of 15% will be added to your bill

No cheques

RALPH'S
COFFEE & BAR

BEVERAGES

RALPH'S ROAST 3

COLD BREW COFFEE 3.5

AMERICANO 4

ESPRESSO 3.5

MACCHIATO 4

CAPPUCCINO 4

FLAT WHITE 4

LATTE 4

CORTADO 4

MOCHA 4.5

HOT TEA 3.5

ICED TEA 3.5

HOT CHOCOLATE 4

ALMOND OR OAT MILK +1

COLD PRESSED JUICES 5.5

Strawberry, Apple, Lemon & Mint

Apple, Lemon & Ginger

Lemon, Agave, Lavender & Activated Charcoal

Orange, Mandarin, Grapefruit, Lemon, Turmeric, Cayenne & Black Pepper

COCKTAILS

AIR MAIL 16

Mount Gay XO, Honey, Lemon, Champagne

ROSÉ ROYALE 16

Provence Rosé, Champagne, Grand Marnier, Grapefruit

RALPH'S PEACH TEA 16

Dorothy Parker Gin, Yellow Chartreuse, Peche de Vigne, Black Tea

REGENT STREET SOUR 14

Dorothy Parker Gin, Cointreau, Pomegranate, Lemon, Egg White

THE RIDGWAY MARGARITA 14

Tapatio Tequila, Curaçao, Lime, Agave

SCOTLAND YARD 16

Balvenie Doublewood 12 Year Scotch, Lillet Blanc, Cointreau Chamomile, Citrus, Bitters

SUMMER NIGHT 14

Hendricks Gin, St. Germain, Agave, Basil, Cucumber, Mint, Lemon

NEGRONI 15

St. George Bruto Americano, Dorothy Parker Gin, Belsazar Red Vermouth

ANGOSTURA SOUR 14

Amaro di Angostura, Lemon, Egg White, Sugar

OLD FASHIONED 15

Eagle Rare Bourbon, Demerara, Bitters

DESSERT

RALPH'S BROWNIE 7

Vanilla Ice Cream & Warm Chocolate Sauce

COOKIES 4

Chocolate Chip or Oatmeal Raisin

ICE CREAM SUNDAE 8

Vanilla Ice Cream, Caramel Corn, Peanuts, Whipped Cream & Warm Chocolate Sauce

RHUBARB, GINGER & ALMOND CRUMBLE 9.5

with Vanilla Ice Cream

BANANA CREAM PIE 7

Fresh Bananas & Homemade Whipped Cream

RALPH'S FAVORITES 8

Mini Brownie, Banana Cream Pie & Caramel Corn

BREAKFAST

Served All Day

YOGURT 6

Greek or Coconut Yogurt with Fresh Fruit, Granola & Honey

SEASONAL FRUIT 7

Mixed Berries, Alfonso Mango & Baby Pineapple

COUNTRY WAFFLE SANDWICH 12

Crispy Bacon, Fried Egg & Cheddar Cheese, Served with Warm Maple Syrup

SPINACH & EGG WHITE OMELETTE 10

Sun-Ripened Tomato

EGGS FLORENTINE 12

EGGS ROYALE 14

LOBSTER EGGS BENEDICT 18

AVOCADO TOAST 10

Poached Eggs, Radish & Jalapeño

BAGEL & SMOKED SALMON 12

Cream Cheese, Tomato, Red Onion & Capers

HOMESTYLE BLUEBERRY MUFFIN 4

SIDES 4

American Bacon

Smoked Salmon

Avocado

SOUPS

TOMATO SOUP 9
Mini Grilled Cheese Crouton

CHILLED AVOCADO & MELON SOUP 9
Jalapeño & Micro Coriander

SALADS

COBB 15
Romaine, Iceberg, Free-Range Chicken, Avocado, Heirloom Tomatoes,
Smoked Bacon, Crumbled Blue Cheese & Hard Boiled Eggs
with Mustard Vinaigrette

CAESAR SALAD 14
Kale, Romaine & Parmesan Croutons
Add Chicken + 4

FAVA BEAN & ASPARAGUS SALAD 14
Rainbow Carrots, Arugula, Spinach with Pistachio Tarragon Dressing
Add Chicken + 4

SANDWICHES

CLUB SANDWICH 16
Free-Range Chicken, Crispy Bacon, Avocado, Lettuce & Tomatoes on Toast

NEW ENGLAND LOBSTER ROLL 18
Celery & Spiced Mayonnaise on Toasted Brioche Roll

CLASSICS

CRUDITÉS 12
Fresh Vegetables with Homemade Ranch Dressing

MEAT & CHEESE BOARD 20
Daily Selection

SHRIMP COCKTAIL 20
Bombay Cocktail Sauce

TUNA TARTARE 20
Avocado & Soy Ginger Dressing