

CHAPTER 6

Welcome to Chapter Six!

WE BELIEVE AN UNFORGETTABLE MEAL, LIKE AN UNFORGETTABLE TRIP, SHOULD BE AN ADVENTURE. WITH THIS NEW CHAPTER FOR RARE ROOTS, WE BRING YOU THE OPPORTUNITY TO TRAVEL BY MENU FROM SOUTH END TO THE COASTS AND FIELDS OF SPAIN, MOROCCO, ALGERIA, TUNISIA, FRANCE, AND ITALY.

The Western Mediterranean awaits!

AMUSE BOUCHE

TINY BITE, LITTLE SNACK, SMALL NIBBLE
CHEF'S WHIM

2

MEZZE

DIPS & SPREADS, SERVED WITH HOUSE BREAD

- WHIPPED RICOTTA 14
mint-pistachio pistou, evoo
- MELTY NDUJA 15
piquillo pepper, fontina, roasted garlic
- PROSCIUTTO CARPACCIO 20
hazelnut gremolata, manchego, white balsamic, fennel, arugula
- CONFIT GARLIC 15
calabrian chiles, brown anchovy, herbs

TAPAS

SIDES, SNACKS, VEG

- MARINATED OLIVES & ALMONDS 8
orange, aromatics, herbs
- GEM CAESAR* 18
preserved lemon, castelvetro olives, charred alliums, parmesan, sourdough gremolata, cured egg yolks
- SPICY TUNA CRUDO* 17
marcona almond salsa matcha, tangerine
- ROASTED EGGPLANT 13
pine nut-lemon relish, crispy shallots
- ROASTED CARROTS 16
maple glaze, pistachio dukka, tahini, pomegranate
- CHARRED BROCCOLI 17
pine nut romesco, lemon, aleppo pepper
- VERDE CHICKPEAS 14
yogurt, charred eggplant, sundried peppers, pine nuts, preserved lemon, evoo
- ROASTED MUSHROOMS 18
spiced yogurt, verde chickpea hummus, sumac onions
- HOUSE CUT ZA'ATAR FRIES 11
garlic-sherry aioli*

SKEWERS

WAGYU STEAK* 15
au poivre aioli, crispy potatoes

SHRIMP 12
castelvetro salsa verde, chili oil

CHICKEN THIGH 12
fermented garbanzo rub, garlic-ginger vinaigrette, sesame, herbs, lime

SPICED LAMB KEFTA* 13
tzatziki, sumac onions

SMALL PLATES

COMPOSED HOUSE FAVORITES

- MARKET FISH MKT
chef's whim
- TUNA A LA PLANCHA* 26
fried potato, pickled shallots, herbs, lemon aioli, salsa verde
- OCTOPUS PUTTANESCA 26
preserved tomatoes, olives, capers, jumbo lump crab, squid ink cavatelli, bottarga gremolata
- SKATE WING 19
chickpea flour dusted, jowl bacon, caper butter, fines herbs
- SPAGHETTONI 24
clams, rock shrimp, wastercress pesto, pinenuts, parmesan, crispy prosciutto
- BUTCHER'S SALAD* 26
sliced steak, almonds, basil, mint, torn croutons, oranges, red onion, spicy harissa vinaigrette
- RIGATONI 20
calabrian chili, tomato sugo, merguez sausage, pecorino
- HANGER STEAK* 24
olive salsa verde
- GNOCCHI & LAMB 20
braised lamb neck, soffrito, basil
- SHERRY BRAISED PORK CHEEK 18
potato chip, sherry jus, herbs

LARGE PLATES

- SEAFOOD PAELLA 45
colossal shrimp, clams, mussels, peas, saffron-lobster stock, garlic aioli
- SHORT RIB LEBLEBI HALF 36 WHOLE 68
moroccan spiced, preserved tomatoes & lemon, verde chickpeas, local root veg, pistachio dukka
- CHICKEN TAGINE HALF 32 WHOLE 55
local chicken, tangier spice, merguez sausage, potatoes, eggplant, braised leeks, sumac onions, mint
- FARMERS LEBLEBI 30
mushrooms, preserved tomatoes & lemon, verde chickpeas, local root veg, pistachio dukka

The Treatment

Let your server and chef take you on a tasting tour of our menu!!
\$5 of each Treatment is donated to a local charity.

70/PERSON

WINE

BY THE GLASS

WHITE

| | |
|---|-----------|
| | 3OZ / 6OZ |
| TEGERNSEERHOF GRUNER VELTLINER 2023, Wachau, Austria | 8 / 16 |
| DUBREUIL SAUVIGNON BLANC 2022, Loire, France | 8 / 15 |
| GRAMONA GESSAMI 2022, Penedes, Spain | 8 / 16 |
| ANNA ESPELT GRENACHE BLANC 2022, Catalunya, Spain | 9 / 17 |
| CH. ROC MEYNARD BORDEAUX BLANC 2020, Penedes, Spain | 7 / 13 |
| DOM. DE LA DENANTE CHARDONNAY 2022, Burgundy, France | 8 / 16 |

RED

| | |
|---|-----------|
| | 3OZ / 6OZ |
| CALX PRIMITIVO 2021, Puglia, Italy | 7 / 14 |
| PEIQUE 'CUVEE M' MENCIA 2022, Bierzo, Spain | 7 / 13 |
| LA MERIDIANA BARBERA D 'ASTI 2021, Piedmont, Italy | 6 / 12 |
| ST. SEURIN BORDEAUX 2019, Bordeaux, France | 8 / 16 |
| BODEGAS BHILAR RIOJA TINTO 2021, Rioja, Spain | 9 / 18 |
| CH. UNANG VENTOUX 2021, Rhone Valley, France | 9 / 18 |

ROSÉ & SPARKLING

| | |
|---|-----------|
| | 3OZ / 6OZ |
| DOMAINE VETRICCIE ROSÉ 2023, Corsica, France | 5 / 10 |
| MAS DAHOA CAVA BRUT NV, Catalunya, Spain | 7 / 14 |
| VENTO DI MARE MOSCATO NV, Sicily, Italy | 5 / 10 |

HOUSE

| | |
|-------------------------|----------------|
| | GLASS / CARAFE |
| WHITE Abruzzo, Italy | 9 / 30 |
| RED Tuscany, Italy | 9 / 30 |

SPRITZ 14

- sparkling water & prosecco
- STRAWBERRY MONTENEGRO
- HIBISCUS APEROL
- LEMON ZEST DOLIN BLANC
- ORCHID APERITIVO
- PASSIONFRUIT CINNAMON

ASK YOUR
SERVER
ABOUT OUR
LONG
WEEKEND
WINE FLIGHT!

BEER

| | |
|-----------------------------------|---|
| BIRRA MORETTI LAGER | 7 |
| PAULANER HEFEWEIZEN | 6 |
| MENABREA AMBER | 7 |
| LA CHOUFFE BLONDE | 8 |
| ROTATING LOCAL IPA | 9 |
| ESTRELLA GALACIA NON-ALC LAGER | 6 |
| DAURA DAMM LAGER GLUTEN FREE | 7 |



8
pale golden, crisp
and refreshing beer
'OGNI SORSO EVOCA
LE QUALITÀ DI
UN'ESTATE ITALIANA'

COCKTAILS

16

¡SALUD!

'THE SPANISH TABLE TOAST'

a boozy slushie, gin, blackberry & orange jam, cocchi americano, vanilla vermouth, licor 43, dry curacao, citrus

<¡SALUD! "SUCCHI TO-GO" \$20>
GINGER BEER FLOATER



PLAGE DE TAHITI

lemon zest tequila, luxardo, pineapple, benedictine, arugula-cocchi americano blanco

SAINT-TROPEZ

mezcal, ancho reyes verde, kiwi syrup, blanc vermouth, lime, vanilla salt

CINQUE TERRE

pineapple infused bonded bourbon, campari, vanilla dry vermouth, lime, rhubarb bitters

THE FRENCH RIVIERA

rosé sangria, lemon zest tequila, rosé, grapefruit, strawberry jam

PALMA DE MALLORCA

white rum, pineapple & orange wine reduction, lime, dry vermouth

BOU JAFFAR

raspberry infused bonded bourbon, fig & cocoa reduction, vanilla salt, chocolate bitters

PEACE & FRIENDSHIP 3.0

EVOO black peppercorn washed gin, basil, almond orgeat, lime



HABIBAS ISLAND

pineapple infused scotch, amaro picon amaro, biscotti liqueur, preserved lemon oleo, black walnut bitters

GIRA LA RUOTA

rotating featured cocktail

SHORTIES

9

served chilled

PINEAPPLE VANILLA

PEACH ROSÉ

BLUEBERRY LÍMON

GRAPEFRUIT ORANGE CREAMSICLE

MANGO CHAMOY

ESPRESSO LEMON



LET US TAKE YOU ON A LIBATIONS TOUR OF THE MEDITERRANEAN!!

The Tippy Treatment

40/PERSON

The Non-Tippy Treatment

20/PERSON

Spirit Free

10

ITALIAN SPRITZ

lyres italian aperitif, orange, preserved lemon oleo, soda

HIBISCUS LEMONADE

green tea, lemon

UNSPIKED IV

cherry limeade

SUNSET IN THE MEDITERRANEAN

seedlip grove 42, hibiscus, grapefruit, orange oleo

TEA POTS

| | |
|--|-----|
| MOROCCAN MINT house favorite green tea with loads of fresh mint (low caffeine) | 7.5 |
| SILVER NEEDLES white tea with rich, savory finish (medium caffeine) | 8.5 |
| AFRICAN ROOIBOS naturally sweet and refreshing (zero caffeine) | 7.5 |
| EARL GREY black tea with bergamot citrus oil (medium caffeine) | 7.5 |

WATER & SODA

| | |
|---------------------------------------|-----|
| PELLEGRINO AGUA CON GAS 500ML | 6 |
| ACQUA PANNA 500ML | 6 |
| COKE, DIET COKE, SPRITE, GINGER ALE | 4 |
| GHIA LE SPRITZ LIME & SALT SODA (N/A) | 9 |
| CASAMARA SERA AMARO CLUB SODA (N/A) | 6.5 |
| CASAMARA CLUB FORA LEISURE SODA | 6.5 |
| FENTIMAN'S GINGER BEER | 6 |

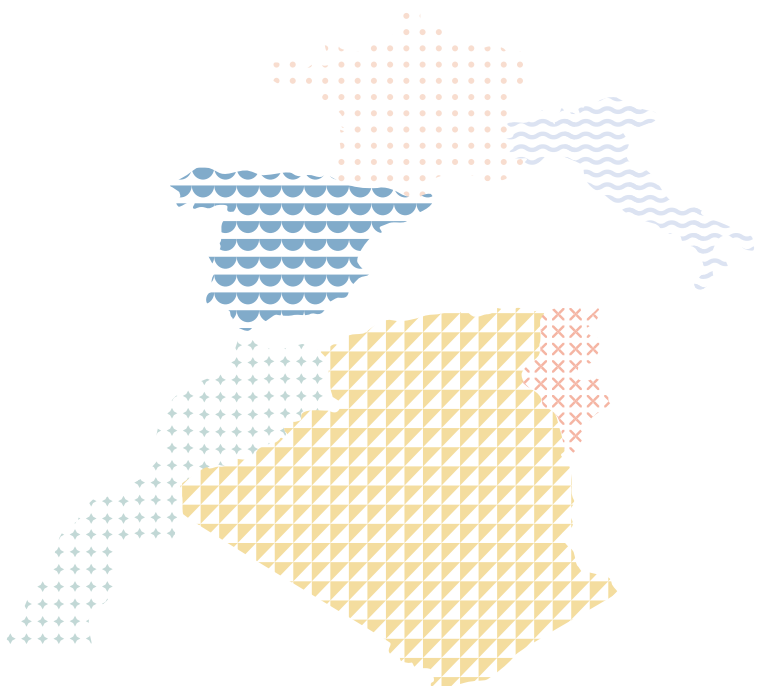
Freedom Fresh Roast COFFEE & ESPRESSO

| | |
|---|---|
| COFFEE | 4 |
| ESPRESSO | 4 |
| CAPPUCCINO/LATTE | 6 |
| CAFFE CORRETTO espresso with splash of brandy & sambuca | 7 |
| MAROCCHINO espresso with cocoa powder and frothed milk | 6 |
| ESPRESSO CON PANNA espresso with sweet amaro whipped crema | 7 |

Proud to partner with and offer:



Salud!
A VOTRE SANTÉ.
Salute!
LET'S FEAST.



*These items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.