

3

ARTS CLUB

CAFÉ

FOOD

MORNINGS

PASTRIES Daily Selection

TOAST + JAM With Butter or Fresh Cheese 6

LOCAL YOGURT Fresh Fruit, House-made Granola, Almonds, Honey 9

RH SCRAMBLE Farm Eggs, Crème Fraîche, Avocado, Chives, Texas Toast 11

SIDE OF BACON 8

SALADS

ARUGULA Fennel, Grapes, Almonds, Parmesan Cheese, Citrus Vinaigrette 13

GEM LETTUCE Radishes, Goat Cheese, Green Goddess, Lemon 14

SHAVED VEGETABLES Baby Greens, Pecans, Cider Vinaigrette 15

GRAINS Sweet Corn, Bacon Ranch Dressing, Herbs 14

VEGETABLES

SLOW-ROASTED BEETS Kale, Goat Cheese, Toasted Sesame Vinaigrette 13

CHARRED CARROTS Yogurt, Dates, Mint, Pistachio Pesto 14

HAND-CUT FRIES Garlic Aioli 7

ON A BOARD

DÉLICE DE BOURGOGNE CHEESE Preserves, Pecans, Warm Baguette 18

SMOKED SALMON Texas Toast, Cucumber, Pickled Onion, Quark Cheese 21

ARTISANAL PROSCIUTTO Seasonal Fruit, Warm Baguette 19

PLATES

TRUFFLED GRILLED CHEESE Cheddar, House-Made Sourdough 16

BURRATA Fresh Tomatoes, Garlic Bread, Basil 18

SIMPLE PREP OF FISH Lemon, Extra Virgin Olive Oil, Herbs 24

SLOW-ROASTED CHICKEN Organic Chicken Breast, Confit Garlic, Jus 23

LOBSTER ROLL Drawn Butter, Mayonnaise, Old Bay 28

BACON CLUB Avocado, Gem Lettuce, Green Tomato, Aioli, Whole Wheat 16

RH BURGER American Cheese, Pickles, Onions, Dijonnaise, Lettuce, Tomato 17

SWEETS

SORBET Seasonal Selection 5

ICE CREAM Daily Selection 5

HOUSE-MADE CHOCOLATE CHIP COOKIES Served Warm 7

RH BANANA SPLIT Traditional Flavors, Candied Pecans 12

Consuming raw or undercooked foods such as meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness. Individuals with certain underlying health conditions may be at higher risk.

DRINKS

COLD-PRESSED JUICES

GREEN NO. 1 Kale, Spinach, Cucumber, Pear, Lime 8

PEAR Pineapple, Thyme, Ginger 8

COCONUT WATER Fresh Thai Coconuts, Coconut Slivers 8

GRAPEFRUIT Coconut Water, Mint, Himalayan Sea Salt 8

JUICES PRODUCED BY HARVEST JUICERY (UNPASTEURIZED)

ORANGE Produced by Odwalla 6

LEMONADE Fresh Squeezed 4

COFFEE BAR

DRIP COFFEE 2.50

POUR-OVER 4

ESPRESSO 2

CORTADO 3.25

CAPPUCCINO 4

LATTE 4.50

CHAI LATTE 4

HOT CHOCOLATE 3.50

ICED COFFEE ON DRAFT 4

SYRUPS Vanilla, Ginger, Chocolate, Salted Caramel .50 each

Whole, 2%, Soy, Almond Milk or Cream available upon request

PROUDLY SERVING METROPOLIS PROJECT X BLEND

TEA SERVICE

CHAMOMILE MINT * THAI SPRING OOLONG

EMPEROR'S JASMINE PEARLS * ENGLISH BREAKFAST

EARL GREY

Milk, Cream, Sugar, Honey, or Lemon available upon request

Tea Service 6.50

ICED TEA 2

PROUDLY SERVING RARE TEA CELLARS TEA

BOTTLED SODAS

COKE, DIET COKE 3

FENTIMANS ROSE LEMONADE 5.50

LURISIA GAZZOSA LEMON 5.50

LURISIA ARANCIATA ORANGE 5.50

WATER

AQUA PANNA STILL 500ML 3.25, LITER 6.50

PELLEGRINO SPARKLING 500ML 3.25, LITER 6.50

3

ARTS CLUB

CAFÉ

WINE & BEER

SPARKLING

PROSECCO

Bisol, Valdobbiadene, Italy, NV 11/44

VIN DE FRANCE

Val de Mer, Pinot Noir, Rosé, Burgundy, France NV 15/60

CHAMPAGNE

Ruinart, Blanc de Blancs, France, NV 27/108

RH BELLINI

Prosecco, Peach Purée 11

WHITES

PINOT GRIGIO

Scarpetta, Friuli, Italy, 2015 11/44

SAUVIGNON BLANC

Allan Scott, Marlborough, New Zealand, 2015 12/48

GRÜNER VELTLINER

Salomon Undhof, Niederosterreich, Austria, 2015 11/44

ASSYRTIKO

Santo Winery, Santorini, Greece, 2015 14/56

RIESLING

Leitz, Rheingau, Germany, 2015 12/48

CHARDONNAY

Ma(i)sonry, Scopus Vineyard, Sonoma County, California, 2014 15/60

WINE VAULT CELLAR SELECTIONS

SPARKLING

CHAMPAGNE

Krug, Grand Cuvee, France, MV 375ml, 165

Dom Perignon, France, 2004 225

WHITES

PINOT GRIGIO

Venica-Vencia, Collio, Friuli, Italy, 2015 52

SAUVIGNON BLANC

Domaine Fouassier, Sancerre, France, 2015 58

CHARDONNAY

Piuze, Découverte, Chablis, France, 2015 60

Chateau de Puligny, En Remilly, St. Aubin, France, 2014 92

ROSÉ

GRENAICHE/SYRAH

La Solitude, Rhone Valley, France, 2016 11/44

REDS

PINOT NOIR

Pike Road, Willamette Valley, Oregon, 2014 15/60

Failla, Sonoma Coast, California, 2014 20/80

BARBERA

Vietti, Tre Vigne, Asti, Italy, 2014 14/56

GARNACHA

Atteca, Calatayud, Spain, 2014 13/52

SANGIOVESE

Selvapiana, Chianti Rufina, Tuscany, Italy, 2014 14/56

MALBEC

Catena, Mendoza, Argentina, 2013 13/52

CABERNET SAUVIGNON/MERLOT

Domaine Larose-Trintaudon, Bordeaux, France, 2009 15/60

CABERNET SAUVIGNON

RouteStock, Napa Valley, California, 2014 15/60

BEERS

BELL'S TWO HEARTED IPA Kalamazoo, Michigan, 6

TRUMER PILS Berkeley, California, 6

OMMEGANG WITTE Cooperstown, New York, 6

FOUNDERS PORTER Grand Rapids, Michigan, 6

Veuve Clicquot, Brut, France, 2008 178

Ruinart, Brut Rosé, France, NV 173

REDS

PINOT NOIR

Brewer Clifton, Santa Rita Hills, California, 2014 86

Shea Vineyards, Willamette Valley, Oregon, 2013 88

NEBBIOLO

Mauro Molino, Barolo, Piedmont, Italy, 2012 90

CABERNET SAUVIGNON

Blackbird Vineyards, Paramour, Napa Valley, California, 2012 152

BLURRING THE LINES BETWEEN RESIDENTIAL AND RETAIL, HOME AND HOSPITALITY, INDOOR
AND OUTDOOR. INTEGRATING THE DECORATIVE ARTS, CULINARY ARTS AND CONTEMPORARY ARTS.

AN INSPIRED, ONE-OF-A-KIND CULINARY COLLABORATION BETWEEN GARY FRIEDMAN AND

BRENDAN SODIKOFF FEATURES THE 3 ARTS CLUB CAFÉ, PANTRY AND WINE VAULT.

WELCOME TO THE CLUB.
