

15 ROMOLO



@15Romolo

RIBALD · ONEROUS

HAPPY HOUR

5:00pm-7:30pm

APERITIFS **COCKTAILS** **PITCHERS**
 Fino Sherry \$5 Pimm's Cup \$7 Sangria \$28
 Vermut \$7 Picon Punch \$7 Pimm's \$35

HOUSE COCKTAILS

PIMM'S CUP

feat. ginger syrup brewed by a ginger fairy
 choice: anything but scotch,
 pimm's, cucumber, mint, lemon, ginger,
 seltzer, bitters 10
PITCHER 45

ROMOLO TODDY

'cause baby, it's cold outside
 blended whisky, jerez brandy,
 b nedictine, lemon, clove 12

QUEEN ELEANOR

o frabjous day! callooh! callay!
 scottish gin, dry vermouth,
 cr me de p che, celery bitters 13

PAPER DOLL

with their flirty, flirty eyes
 sweet potato vodka, apple-fennel shrub,
 moscatel sherry, maraschino, absinthe 13

PUERTO ESCONDIDO

a liquid treasure map
 agricole rum, mezcal, pamplemousse,
 suze, lime juice, lava salt 13

BULLFIGHTER

the sun also rises
 spanish brandy, gran classico, lemon,
 maraschino, aromatic bitters 12

DARJEELING LTD.

eat, pray, drink
 california gin, fresh lime, turmeric,
 earl grey tincture, black pepper 13

JUNGLE DOG

your best friend in paradise
 dark rums, campari, oloroso sherry,
 muscovado sugar, lime, pineapple 14

PANUCHO'S PONCHO

a san francisco blanket
 reposado tequila, amaro ciociaro, picon,
 drambuie, annatto-spiced orange 12

THE OVERCOAT

get fitted at Al's
 overproof rye whiskey, amaro di angostura,
 velvet falernum, lemon bitters 12

BASQUE FIRING SQUAD

ready... aim...
 mezcal, patxaran, grenadine,
 lime, carnival & angostura bitters 13

IMPERIAL SUCKERPUNCH

the 5-knuckle knockout
 100-proof bourbon, cream sherry, cynar,
 pistachio, garam masala, lemon, candy cap bitters 12

FARE

Kitchen open from 5pm 'til 1:30am

Charcuterie Board

prosciutto, chorizo, saucisson sec, dill-cured salmon, chicken liver mousse,
 marcona almonds, horseradish-mustard, piquillo peppers, garlic-thyme batard 22

Cheese Plate

toma (cow, point reyes), cana de oveja (sheep, spain), smoked blue (cow, oregon),
 seasonal fruit, rosemary honey, candied hazelnuts, walnut bread 15

Prosciutto Wrapped Dates

herbed chevre & cream cheese, balsamic reduction 10
 sherry pairing - oloroso "emperatriz eugenia" 15

Caramelized Leek Croquettes

smoked kennebec potatoes, caramelized leek, panko, saffron aioli 8
 sherry pairing - manzanilla "la gitana" 10

Albondigas

pork belly and beef meatballs, harissa sofrito, almond picada, crispy polenta 12
 sherry pairing - amontillado gutierrez colosia 11

Lobster Spaghettini

fresh pasta, maine lobster, cherry tomatoes, parsley, chili flake, lemon zest 16
 sherry pairing - manzanilla pasada "pastrana" 12

Cherry & Pear Salad

butter lettuce, red d'anjou pears, sherry cherries,
 avocado, toasted hazelnuts, smoked blue cheese 13
 sherry pairing - amontillado "tio diego" 11

Grilled Octopus

smoked paprika, buttered potatoes, perserved lemon, capers, parsley 14
 sherry pairing - manzanilla en rama "deliciosa" 12

Duroc Pork Belly

roasted heirloom carrots and beets, apple-fennel veloute, orange glaze 16
 sherry pairing - oloroso "cruz del mar" 14

Seared Pacific Ahi

scorched onion barley, kalamata olives, dried cherries,
 pickled serrano and cucumber, mirin broth 18
 sherry pairing - fino en rama "tio pepe" 12

Chicken & Sausage Paella

organic petaluma chicken thigh, house-made linguica,
 tomato, artichoke, piquillo pepper, saffron rice, sofrito 19
 sherry pairing - amontillado "viejissimo" 35-year 20

Cheeseburger

grass-fed short rib, special sauce,
 tomato, pickles, cheese 10
MAKE IT ROYALE 16

Yo-Mama Burger

grass-fed short rib, special sauce,
 house peanut butter, bacon,
 tomato, pickles 12.5

Veggie Burger

almond-mushroom patty,
 special sauce, tomato, pickles 9

Romolo Poutine

kennebec fries, fresh mozzarella
 curds, fennel sausage gravy 8

Fries 6

White Chocolate Panna Cotta

blood orange gel e, honeycomb, coconut pur e, chopped hazelnuts 8
 sherry pairing - Matusalem VORS Oloroso Dulce 24

  - available vegan

All goods and services will be charged a 3.5% surcharge which will be applied to local business mandates.
 All beverage prices listed on menu include surcharge and sales tax.

SPIRITLESS

Driver's Cup

the house favorite cocktail, sober-style 6

Coffee

bicycle coffee, french-press 4

Soft Drinks

coke, coke zero, 7up, ginger beer 3

Cardamom Black Tea

loose leaf tea, fresh brewed 4

Planning a Cocktail Party or Special Event?

We have a host of event options for groups of 10-70 folks.
 15Romolo.com/Events

PUNCH DRUNK BRUNCH

WITH NO DRINK IN HAND
 BRUNCH IS JUST BREAKFAST
 Saturdays - Sundays 11:30am-3:30pm

WINE

Sparkling glass/bottle
 Perelada Brut Rosado, SPA 12/39
 Mas Candi Brut Nature, SPA 14/45

White
 Avinyo Petillant, SPA '15 11/36
 Marques de Irun, verdejo, SPA '14 11/32
 La Miranda, garnacha blanca, SPA '13 12/39

Ros 
 Mas de Cabres, cinsault, FRA, '15 10/34

Red
 Pr dio, mencia, SPA '14 14/45
 Altos de la Hoya, monastrell, SPA '14 11/33
 Gundlach Bundschu, cab/merlot CA '12 12/42

SHERRY FLIGHTS

experience the region in 4 glasses!

TOUR DE XEREZ 19
 OLD & RARE 35

Sherry
 & Reserve Wines
 SEE REAR OF MENU

SANGRIA

FROM SCRATCH
 glass 10 / pitcher 39
 Blanc or Tinto

BEERS & CIDERS

California Kegs
 scrimshaw pilsner, fort bragg 6
 fort point westfalia red ale, SF 6
 alesmith IPA, san diego 8
 magnolia chocolate stout, SF 7

Bottles & Cans
 tecate 4
 anchor steam 6
 shiner bock 6
 kronenbourg pale lager 11.2oz 7
 founders all day IPA 6
 ballast point sculpin IPA 8
 allagash saison 10
 einst k  lgerd white ale 8
 modern times coffee stout, 16oz 8

Ciders/Sidres (6oz)
 sidre natural, isastegi, basque, SPA 8/29
 basandere, bordatto, basque, FRA 13/51