

15 ROMOLO



@15Romolo

RIBALD . ONEROUS

PITCHERS

serves 4-6

Sangria 39
Tinto or Blanc

Pimm's Cup 45

Diablo 45

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

Rebujito

hard to say, easy to drink
fino sherry, fresh mint,
chilled seltzer, lemon & lime 11

Italian Cream Soda

like drinking a cloud
citrus vodka, blackberry syrup,
lemon, cream, seltzer 13

April in Paris

One more time!...One more once!
blanco tequila, citrus vodka, aloe,
elderflower, lemon, cava 13

Catamaran

lose sight of the shore
cachaça prata, aged rum, mango,
lime, cream, chinese five-spice 14

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

Jungle Dog

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

Angel Island

Hey Boo Boo, a pic-a-nic basket
101-proof bourbon, mezcal, aperol
house vermouth, pamplemousse 13

Sleepy Jean

for the daydream believer
chamomile-infused bourbon, nectarine compote,
lemon juice, psychaud's bitters 12

Basque Firing Squad

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

The Three Amigos

a plethora of piñatas!
overproof rye whiskey, amaro, amaro,
amaro, buddha's hand bitters 13

FARE

Kitchen open from 5pm 'til 1:30am

Charcuterie Board

prosciutto, chorizo, sopressata, dill-cured salmon, trout paté,
candied hazelnuts, horseradish-mustard, piquillo peppers, garlic-thyme batard 22

Cheese Plate

mahon (cow, spain), 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
‡ *oloroso "emperatriz eugenia"* 15

Caramelized Leek Croquettes

smoked kennebec potatoes, caramelized leek, panko, saffron aioli 8
‡ *manzanilla "la gitana"* 8

Albondigas

pork belly and beef meatballs, harissa sofrito, almond picada, crispy polenta 14
‡ *amontillado gutierrez colosia* 11

Lobster Spaghettini

fresh pasta, maine lobster, cherry tomatoes, parsley, chili flake, lemon zest 16
‡ *amontillado "tio diego"* 11

Tomato & Peach Salad

heirloom tomatoes, yellow peaches, feta, micro basil,
pickled spring onion, rhubarb vinaigrette 13
‡ *manzanilla "la gitana"* 8

Grilled Octopus

smoked paprika, buttered potatoes, perserved lemon, capers, parsley 14
‡ *manzanilla pasada "pastrana"* 12

Duroc Pork Belly

saffron-spiced carrot purée, romanesco, asparagus,
ginger-mandarin glaze, pickled apple 16
‡ *oloroso "cruz del mar"* 14

Seared Pacific Salmon

sweet spring peas, crispy chorizo, pomme purée,
watercress, herbed butter, crispy salmon skin 19
‡ *fino en rama "tio pepe"* 12

Chicken & Sausage Paella

organic petaluma chicken thigh, house-made linguica,
wild mushroom, artichoke, piquillo pepper, saffron rice, sofrito 21
‡ *amontillado "viejissimo" 35-year* 20

Frosted Meyer Lemon Custard

blueberry-mandarin compote, saffron, almond crumble 9
‡ *Matusalem VORS Oloroso Dulce* 24

‡ *suggested sherry pairing*

PUNCH DRUNK BRUNCH

WITH NO DRINK IN HAND BRUNCH IS JUST BREAKFAST

👉 Saturdays - Sundays 11:30am-3:30pm 👈

BURGERS & FRIES

Cheese Burger

grass-fed short rib, cheese, special sauce, tomato, pickles 10

Yo-Mama

housemade peanut butter & bacon, cheese, special sauce, tomato, pickles 12.5

Veggie

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

Burger Royal

grass-fed short rib, white cheddar, romesco, garlic, pickled shallots, fries 16

Fries

kennebec fries, buttermilk ranch,
curry ketchup 6

Romolo Poutine

kennebec fries, fresh mozzarella
curds, fennel sausage gravy 8

Planning a Cocktail Party or Special Event?

We have a host of event options for groups of 10-70 folks.

15Romolo.com/Events

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.

HAPPY HOUR

5:00pm-7:30pm

APERITIFS	COCKTAILS	PITCHERS
Manzanilla \$5	Pimm's Cup \$7	Sangria \$28
Bamboo \$8	Picon Punch \$7	Pimm's \$35
		Diablo \$35

WINE

Sparkling	glass/bottle
Mont-Marcal Brut Rosado, SPA	12/39
Mas Candi Brut Nature, SPA	14/45

White		
Avinyo Petillant, SPA '16		11/36
Marques de Irun, verdejo, SPA '15		11/32
La Miranda, garnacha blanca, SPA '13		12/39

Rosé		
Mas de Cabres, cinsault, FRA, '15		10/34

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

SHERRY FLIGHTS

experience the region in 4 glasses!

TOUR DE XEREZ	19
OLD & RARE	35

Sherry
& Reserve Wines 
SEE REAR OF MENU

BEERS & CIDERS

California Kegs	
scrimshaw pilsner, fort bragg	6
fort point pale ale, SF	6
alesmith IPA, san diego	8
pizza port chronic amber, san diego	8

Bottles & Cans	
tecate	4
anchor steam	6
shiner bock	6
calicraft cali kolsch	6
kronenbourg pale lager 11.2oz	7
lagunitas 12th of never ale	6
ballast point sculpin IPA	8
allagash saison	10
einstök ölgerd white ale	8
founder's breakfast stout	10

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

SPIRITLESS

Driver's Cup
the house favorite cocktail, sober-style 6

Soft Drinks:
coke, coke zero, 7up, ginger beer 3

Coffee
bicycle coffee, french-press 4

Cardamom Black Tea
loose leaf tea, fresh brewed 4