



## STARTERS

- rosemary focaccia  
tomato infused olive oil 6
- oysters  
mignonette 3
- ceviche  
sea scallop, shrimp, fresno chile,  
taro chips 19
- deviled eggs  
crispy cheddar cheese,  
pickled jalapeno 14
- thai lollipops  
frenched chicken drumsticks, thai  
sauce, thai chiles, papaya salad 18
- argentine empanadas  
roasted bone marrow,  
shredded beef, tapenade,  
manchego 24
- flatbread platter  
hummus, house made pickles,  
seasonal vegetables 18
- wood grilled octopus  
red pepper puree,  
shishito peppers, charred  
leek, almond 19
- roth gambas  
gulf prawns, black garlic  
chili oil, grilled bread 18
- crispy rice cakes with spicy tuna  
ahi tuna, roe, spicy mayo, avocado,  
ponzu sauce 21

## SOUP/SALAD

- soup of the day  
bowl of soup 12
- baby kale-romaine caesar salad  
crispy capers, herbed breadcrumbs 15
- shrimp louie  
shredded baby iceberg, egg, pickles,  
onions, tomatoes, radishes, avocado,  
wild patagonian prawns 24
- ■ strawberry fields forever  
heirloom baby greens, strawberries,  
blueberries, candied walnuts, blue  
cheese, poppy seed raspberry  
vinaigrette 18
- ■ roasted beet salad  
summer berries, pistachios,  
horseradish crema, mint 17
- add to any salad:  
ora king salmon 18  
(c.a.b.) flat iron 18  
mary's grilled chicken breast 12  
nashville hot chicken 12  
grilled wild prawns 14

- vegetarian
- ▼ vegan
- gluten-free

## LUNCH MENU

## ENTRÉES

- ahi tuna poke bowl  
rice, avocado, ponzu sauce, spicy  
mayo, peanuts, crispy onions,  
cucumber, scallions 24
- korean beef short rib  
coconut rice, wood roasted  
carrots, bok choy 38
- kung pao street noodles  
garlic, scallions, peanuts, red  
dried chilies 20
- spicy vodka pasta  
cremini mushrooms, heirloom  
tomatoes, scallion, flambéed vodka,  
spicy cream, fresh linguine pasta 20
- sicilian garlic artichoke pasta  
fresh capellini pasta, garlic, olives  
artichoke hearts, heirloom tomatoes,  
mushrooms, capers, basil, white  
wine, lemon 20
- add to any pasta:  
ora king salmon 18  
mary's grilled chicken breast 12  
grilled wild prawns 14
- alaskan wild halibut  
garlic confit, chili oil, cream, broccolini  
38
- ora king salmon  
wild rice, corn, pepitas,  
hatch chile, avocado 36
- wood grilled flat iron (c.a.b.)  
roth fries, chimichurri, parmesan 38
- roth burger  
american wagyu, fiscalini cheddar,  
heirloom tomato, wood-grilled onion,  
roth sauce, fries 22
- mary's half rotisserie chicken  
arugula salad, focaccia croutons,  
herbed potatoes 28
- west coast fish tacos  
local rock cod, dust bowl beer batter,  
mango salsa, chipotle sauce, cabbage  
slaw, wild rice, corn, cotija cheese 19
- nashville hot chicken  
cabbage slaw, dill pickle,  
white sauce, fries 18
- tri-tip sandwich  
red pepper aioli, arugula,  
pickled red onions, fries 20
- fish and chips  
local rock cod, dust bowl beer batter,  
tartar sauce, lemon, fries 18

## WOOD FIRED PIZZA

- margherita pizza  
buffalo mozzarella, tomato, basil,  
olive oil 19
- pepperoni pizza  
mozzarella, red onion,  
calabrian chile 21
- birria pizza  
shredded beef, onions, cilantro,  
salsa, dipping broth 24
- wild mushroom pizza  
garlic cream, thyme, garlic honey 21
- bbq chicken pizza  
mozzarella, red onion, jalapeños 22
- prawn and white sauce pizza  
calabrian chile oil, arugula, scallion 24
- pesto chicken pizza  
mozzarella, red onion, bell pepper,  
marinated artichoke 22

## SIDES

- ■ yukon gold  
potatoes mash 9
- three cheese mac n  
cheese cherry  
tomato confit,  
pickled shallot, herbed  
bread crumb 12
- bbq rainbow carrots  
dill crema, almond 12
- ■ grilled brentwood corn  
ancho aioli, lime, cotija 13
- crispy brussel sprouts  
bacon jam, pickled jalapeño 13
- roth fries  
garlic, parsley, parmesan 12
- poutine fries  
gravy, cheese, parsley 15

Consuming raw or undercooked proteins may increase your risk of food borne illness. Please let your server know of any allergies. Wheat flour is used in our kitchens and we make a great effort to be gluten sensitive.

## WHITE WINE

sauvignon blanc  
pedroncelli, sonoma 2022, 14/56

sauvignon blanc  
michael david, lodi, 15/58

riesling  
trimbach, alsace, fr 13/48

chardonnay  
austin hope, paso robles 2021 16/58

chardonnay  
rombauer, caneros 2020, 20/66

pinot grigio  
cantina zaccagnini, italy 2021, 15/58

chardonnay  
domaine vocoret "Chablis", france 2019 85

chardonnay  
stags leap, napa valley 90

## SPARKLING WINE

prosecco  
canella "valdobbiadene superiore", italy nv  
12/46

champagne  
domaine carneros, napa valley 65

champagne  
veuve clicquot brut, champagne, france 120

## ROSÉ

pedroncelli  
Sonoma county 2022 11/43

## REDS

pinot noir  
pinot noir, smoke screen, Russian river 14/56

cabernet franc  
ink blot, lodi 2022, 14/56

red blend  
rhiannon, california, 2020, 13/52

zinfandel  
rombauer, napa valley 2019, 20/66

cabernet sauvignon  
clos bu val, napa county, ca 2021, 16/58

malbec  
opaque, paso robles, 13/48

cabernet sauvignon  
austin hope, paso robles 20/85

merlot  
rombauer, napa valley 2019, 90

cabernet sauvignon  
rombauer, napa valley 2019, 120

cabernet sauvignon  
silver oak, alexander valley 2018, 145

cabernet sauvignon  
caymus, napa valley 2020, 190

## AFTER DINNER COCKTAILS

espresso martini 16

sambucca 11

tawny 10 yr. port wine 14

christian bothers ruby port 12

Curated and carefully chosen wine  
selections to pair with any menu item.  
Order by the glass or bottle.



## DRAFT BEER

ask about our current seasonal handles

### beer flights 20

choose four of our crafted beers

## BOTTLES / CANS 12-16oz

Indigeny cider 6

Wyld cbd sparkling water 6

budlight

light lager 5

corona pale lager 7

north coast blue star wheat 6

michelob ultra light lager 6

modelo especial 7

coors light, light lager 5

blaker honey babies blonde ale 8

peroni Italian pale lager 6

firestone 805 ale 6

athletic brewing upside down golden .05%  
(non-alcoholic) 5

weiheinstphaner .05%  
(non-alcoholic) 5

corona .05%  
(non-alcoholic) 5

## ROTH CLASSIC MOCKTAILS

cucumber cooler 8

na-mule 7

na-mojito 8

raspberry lemonade 7

orange vanilla crush 8

## BEVERAGES

sodas 4

ginger beer 6

ice tea 4

fresh squeezed orange juice 6

assorted teas 4

coffee 4

sparkling water 5

## ROTH BARREL AGED COCKTAILS

1915 elder fashioned 19

1910 & 1920 old forester, aperol, house crafted demerara, st. germaine, bitters, citrus oils, luxardo cherries

house crafted sazerac 17

rye, absinthe, house crafted simple syrup, bitters, barrel aged

millionaires manhattan 18

angels envy, sweet vermouth, aperol, bitters, montenergo, pinot noir, luxardo cherries

## ROTH CRAFTED CLASSICS

roth old fashioned 16

bourbon, bitters, house crafted demerara, citrus oils

canary 18

patron blanco, yellow chartreuse, pineapple, house crafted agave, fresh squeezed lemon juice, foam

bramble 17

bombay premier, blackberry liqueur, mint, fresh squeezed lemon juice, house crafted simple syrup

espress ya'self old fashioned 17

tequila, house crafted demerara, crème de cacao, black hjerte liqueur, bitters, vanilla, house crafted espresso

between the sheets 17

cognac, spanish rum, dry orange, curacao, house crafted simple syrup, fresh squeezed lemon juice

## SEASONAL CRAFT SIGNATURES

peaches & dreams 19

botanical infused vodka, corazon puree, fresh squeezed lime juice, house crafted agave syrup

mez around and find out 16

mezcal, strawberry puree, fresh squeezed grapefruit and lime juice, house crafted cucumber syrup

gin there, done that 17

indigo gin, blackberry puree, house crafted thyme syrup, fresh squeezed lemon juice

honey deuce martini 17

bombay premier, fresh squeezed honeydew/lime juice, house crafted cucumber syrup, st. germaine

old thyme pisco sour 16

pisco, house crafted thyme syrup, green chartreuse, st. germaine, fresh squeezed lemon juice, bitters, foam

what the dr. ordered 17

coconut/dark rum, fresh squeezed orange/pineapple juice, house crafted orgeat, coconut cream

shizo (shes so) vain sour 17

japanese whiskey, house crafted honey syrup, fresh squeezed lemon/lychee juice, bitters, egg whites



## DESSERTS

### chocolate cake

*layered strawberry mousse,  
raspberry sauce 16*

### burnt basque cheesecake

*lemon curd, blackberries 15*

### buttermilk panna cotta

*apples, brown butter crumble,  
mint 12*

### blackberry mango tres leche cake

*mango soaked cake, blackberry  
mousse, mango/blackberry curd  
16*

### bread pudding with vanilla ice cream

*apples, cinnamon, nutmeg, vanilla  
bean, bourbon custard 16*

## CRAFT MILKSHAKES

### death by chocolate

*chocolate frosted rim, with  
chocolate sprinkles, caramel  
sauce topped with a slice of  
chocolate cake, whipped cream  
chocolate drizzle 16.50  
make it boozy 8*

### strawberry cheesecake

*vanilla frosted rim, with graham  
crackers, strawberry puree,  
topped with a slice of cheesecake,  
whipped cream strawberry drizzle  
16.50  
make it boozy 8*

### oreo cookie monster

*vanilla frosted rim, crushed oreos,  
chocolate sauce drizzle,  
topped with oreo ice cream cake,  
whipped cream, chocolate drizzle  
16.50  
make it boozy 8*

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DESSERT MENU



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*mango soaked cake, blackberry  
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### bread pudding with vanilla ice cream

*apples, cinnamon, nutmeg, vanilla  
bean, bourbon custard 16*

## CRAFT MILKSHAKES

### death by chocolate

*chocolate frosted rim, with  
chocolate sprinkles, caramel sauce  
topped with a slice of chocolate  
cake, whipped cream chocolate  
drizzle 16.50  
make it boozy 8*

### strawberry cheesecake

*vanilla frosted rim, with graham  
crackers, strawberry puree, topped  
with a slice of cheesecake, whipped  
cream strawberry drizzle 16.50  
make it boozy 8*

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