15 ROMOLO X

@15Romolo | #15Romolo | RIBALD . ONEROUS | EST 1998

House COCKTAILS

50/50 MARTINI
if you shake that drink, you'll kill it
beefeater gin, housemade fino-bianco vermouth, orange bitters, lemon bitters 11

PENELOPE
vicky, cristina, barcelona
sparkling rosé, palo cortado sherry, brandy, lemon, grenadine, cacao 13

MIRACULOUS MILK PUNCH
a star is born
clarified milk punch, dark trinidad rum, 15yr brandy de jerez, sweedish glogg, nutmeg 12

OFF THE CLOCK
dress for the job you want
reposado tequila, pear eau-de-vie, ginger, lime, egg white, seltzer, rosemary 10

VELVET JUKEBOX
so silky smooth
blanco tequila, manzanilla sherry, sloe gin, lemon, ginger, carnival bitters 11

BASQUE FIRING SQUAD
ready... aim... tiro zuzen?
mezcal, patxaran, grenadine, lime, carnival & angostura bitters 12

EMERALD TABLET
"as above, so below"
london gin, manzanilla sherry, yellow chartreuse, rosemary honey, lemon, egg white, fennel pollen 13

UNCOMMON CIDER
sufferin' sassafras!
brandy de jerez, palo cortado sherry, sassafras-cider reduction, lemon, bitters 10

BLACK SHEEP
every family has one
montilla fino, punt e mes, housemade picon, absinthe 10

COUNTDOWN
4, 3, 2, 1...
brandy de jerez, oloroso sherry, pedro ximenez, housemade picon 11

SUCKERPUNCH
it's the great pumpkin, Charlie Brown
bonded bourbon, fernet, px sherry spiced pumpkin-oloroso compote, lemon, bitters, coffee tincture 11

PICON PUNCH
official drink of the basque hotel
housemade picon, brandy, grenadine, seltzer 10

SHEGRONI
three parts delicious
manzanilla sherry, campari, housemade 'roso vermouth 10

HAPPY HOUR
5:00pm-7:30pm
$7 Pimm's Cup & Picon Punch
$1 off Drafts, Wines and Well
$28 Pitchers of Sangria
$5 House Fino Sherry

Sherry Christmas!

FARE

KITCHEN OPEN FROM 5PM 'TIL 1:30AM

CHARCUTERIE BOARD
all made in house: country paté, confit veal breast, linguiça sausage, duck pastrami, seasonal pickles, grilled rosemary flatbread 22

CHEESE PLATE
cheeses: caña de overa (goat), idiazabal (sheep), fourme d'ambert (cow), seasonal fruit compote, rosemary honey, marcona almonds, crostini 14

GRILLED SHRIMP FLATBREAD
espelette-spiced pacific shrimp, moroccan chermoula sauce, preserved lemon, blistered tomato, fleur de sel 14
Suggested pairing - Deliciosa Manzanilla en Rama

STEAMED MANILLA CLAMS
smoked linguiça, house vermouth, baby fennel, harissa lobster broth, toasted baguette 12
Suggested pairing - Viejissimo 35-year Amontillado

ROASTED BONE MARROW
dungeness crab & hearts of palm salad, truffle toast 11
Suggested pairing - Sangre y Trabajadero Oloroso

SMOKED CHICKEN SALAD
saffron-braised leeks, salted black olives, caramelized orange, pickled red onion 10
Suggested pairing - Tio Diego Amontillado

PORK TENDERLOIN
sherry-marinated berkshire tenderloin, crispy pork belly, quince marmalade, sweet potato mash, sea beans, caraway cabbage 19
Suggested pairing - Cruz del Mar Oloroso

VENISON CARPACCIO
juniper-crusted venison loin, smoked mushrooms, cranberry-chocolate oil mostarda, hazelnuts 17
Suggested pairing - Leonore 12-year Palo Cortado

SHERRIED MUSHROOMS 6
FRIES 6
MARINATED OLIVES 5
PICKLES 5

ROMOLO POUTINE
kennebec fries, fresh mozzarella curds, fennel sausage gravy 8

CHEESEBURGER
grass-fed short rib, special sauce, tomato, pickles, cheese 9
MAKE IT A DOUBLE 12

⚜ FALAFEL BURGER
tahini & olive tapenade, tomato, arugula 9

DRESS UP YOUR BURGER: **housemade bacon:** applewood smoked + 2
yo-mama style: housemade peanut butter+bacon + 2.5

CREME CATALAN
cinnamon and orange custard, bruléed sugar 7
Suggested pairing - Toro Albala PX Gran Reserva

⚜ - available vegan

SHERRY FLIGHTS
experience the region in 4 glasses!

TOUR DE XEREZ	19
OLD & RARE	35

Wine
by the glass

Sparkling
Castillo Perelada Brut Rosado, SPA	10
Avinyo Cava Brut Reserva, SPA	12
Mas Candi Brut Nature, SPA	12

White
Palmina, **pinot grigio**, CA '12	12
Malvira, **favorita** (verdicchio), ITA '11	13
Uriondo, **txakolina**, SPA	13

Rosé
Villa des Anges, **cinsault**, FRA '13	9

Red
Kesseler, **spätburgunder**, GER '10	14
Altaroses, **garnatxa,** SPA '12	12
Gundlach Bundschu, **cab/merlot,** CA '10	12
Las Mercedes, **carmenere**, CHL '11	10

Sherry & Reserve Wines
SEE REAR OF MENU

Sangria
FROM SCRATCH
glass 10 / pitcher 39
Blanc or Tinto

beers

California Kegs
scrimshaw pilsner, fort bragg	5
alesmith ipa, san diego	7
westfalia red ale, fort point, sf	6
iron springs coffee porter, fairfax	5

Bottles and Cans
tecate, 12oz	4
kronenbourg pale lager, 11.2oz	7
einstök ölgerd white ale, 12 oz	7
anchor steam beer, 12oz	5
shiner bock, 12oz	5
stillwater classique saison, 12oz	7
strubbes flemish red, 11.2oz	13
samuel smith oatmeal stout, 12oz	9
gageleer sweet gale ale, 11.6oz	12
bitch creek ale, 12oz	6

Ciders/Sidres (6oz/gl)
sidre natural, Trabanco, SPA	10
poma aurea, Trabanco, SPA	10
sidre de nava, Virtue, MI	14

Spiritless

FIMM'S CUP
the house favorite cocktail, sober-style 6

SOFT DRINKS
coke, coke zero, 7up, ginger beer 3

COFFEE
Bicycle coffee, french-pressed 4

CARDAMOM BLACK TEA
loose leaf tea, fresh brewed, hot 4

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.

Planning a Cocktail Party, Group Reservation or Special Event?
We have a host of options for groups of 10-60 folks. Contact us at:

bar@15romolo.com
15romolo.com/events