

Rascal

A MODERN DINER EXPERIENCE

DINNER MENU

3PM to 10PM



KIDS MENU

Texas Corny Dogs & French Fries

One Corny Dog 12 / Two Corny Dogs 18

Buttered Noodles 9

Sauce, cheese ...on the side

Chicken Fingers 12

Ranch dressing & Fries

Kid Cheeseburger 12

Fruit garnish & French fries

Baked Macaroni & Cheese 10

Toasted Parmesan topping

Cheese Quesadilla 10

Side Salsa / Add Chicken +4

VEGGIES & SIDES

Baby Carrots 6

Green Beans 6

Roasted Sweet Potatoes 6

Cilantro Rice 6

Black Pepper Papadums 5

Mashed Potatoes 6

Borracho Beans 5

Summer Squash & Onions 7

Warm Tortillas (3) 4

Sidewinder Fries 6

Side House Salad 9

Chef's SEDONA Cook Book \$29.95

SALADS

Add Chicken +12 / Add Salmon +14 / Add Shrimp +16 / Add Steak +24

CAESAR SALAD 18 GF on request

romaine hearts, parmesan croutons, chef's Caesar dressing, Peruvian "sweety drop peppers" >> small Caesar salad 14

SOUTHWEST CHOPPED 24 GF on request

chopped romaine, fresh corn, black olives, avocado, peppers, tomatoes, green onions, Feta cheese, diced chicken, black beans, cilantro-lime vinaigrette
Salad with no chicken 18-

RASCAL WEDGIE SALAD 20 GF on request

baby romaine, cognac-tomato aioli, chopped egg, croutons, bleu cheese, bacon, tomato, avocado, red onion, green goddess dressing on the side

MOM'S GARDEN SALAD 14

Small greens salad, tomato, carrots, cucumber, red onions, avocado, garlic croutons
Choice: Citrus Vinaigrette, Ranch or Blue Cheese Dressing

APPETIZERS & SMALL PLATES

HOT FLAKY ROLLS 12

Ms. Emily's mini-croissants (5) ...baked to order, whipped citrus butter and orange marmalade

HUMMUS & MINT-TABBOULEH 18

Grilled pita bread, or gluten free toast

BLISTERED & CHARRED SHISHITO PEPPERS 16 GF on request / Vegan on request

Charred Shishito peppers, lime, salt, olive oil, soy and a Cilantro-lime dipping sauce

PLUM TOMATO SOUP 9 / 12 GF on request / Vegan on request

Home style tomato soup with house made garlic croutons

GREEN CHILE CHICKEN SOUP 9 / 12

Depending on the time of year, Hatch green chiles can be very spicy

MARYLAND BLUE CRAB CAKES 31

Tasty aioli duo, two of our famous Rascal crab cakes

FIRECRACKER SHRIMP 28

Spicy sweet shrimp, lightly battered, served with red chili crème and Asian slaw

SIGNATURE AHI TUNA NACHOS 21 Sorry no substitutions

This dish is served cold, spiced wonton chips, fresh tuna, diced and spiced, mango, shallots, fresh ginger, green onions, ponzu, sesame, avocado, jalapeno, wasabi and sriracha crème

RASCAL CHICKEN & CHEESE NACHOS 19

Individual chicken nachos with pico de gallo, jalapeno, cheddar cheese, olives, avocado, sour cream, fresh lime, black beans

CHIPS • SALSA • GUACAMOLE 16

DINER DINNER FAVORITES

CRISPY FRIED CHICKEN & HONEY-BUTTER BISCUIT 32

Chef's four piece, "Southern Fried Chicken" ...served with jalapeno coleslaw, honey-butter biscuit (local clover honey) ...and a cup of soup or mashed potatoes & gravy

VEGAN BENTO BOX 33

Red quinoa, glazed carrots, organic green beans, sweet potato, cup of vegan tomato soup, arugula salad, fresh berries, legumes, cilantro rice, winter squash, hummus & mint-tabbouleh, black pepper papadums

BAJA FISH TACOS (three tacos) 25 (two tacos) 18

Crispy Cajun spiced snapper, pico de gallo, cabbage, fresh lime, cilantro, avocado, red chili crème, charred fresh jalapeno

BARBACOA 34

Low and slow spiced beef short rib, adobo chili sauce, cilantro rice, Borracho beans, lots of onions, pico de gallo, fresh lime, warm tortillas
Our tortillas are half corn & half flour (build your own tacos)

SHRIMP & GRITS Awarded "Best Twist on an Original 2022" 29 ...Unique Dish.

San Francisco style, with creamed leeks and pork belly. Gulf white shrimp, crispy pork belly, cheesy grits, buttery leeks, green onions, spicy chili oil (white seafood sauce).
GF on request

*RASCAL WAGYU BURGER (pink or no-pink) 21

Choice of small arugula salad, jalapeno coleslaw, cup of soup, truffle potato chips or fries

includes: choice of two all-beef patties ...or Ultimate Plant Based Burger.

No charge for lettuce, tomato, dill pickles or chipotle aioli. sorry, no substitutions

Add \$1.75 ea. Bleu cheese, white cheddar, or American cheese / bacon / sauteed mushrooms / caramelized onions / grilled onions / raw onions / banana peppers / avocado / roasted peppers

MERCER'S MEATLOAF & MUSHROOM GRAVY 28

Mixture of beef-chuck, veal and pork combined with Romano cheese, organic vegetables, garlic, herbs & spices. Served with mashed potatoes, green beans, baby carrots and fried leeks

CHICKEN PICCATA 34

Egg dipped chicken cutlets seared in butter, studded with capers, drizzled with tangy lemon-butter pan sauce. Served with lemon-zest, and a small side of Greek lemon pasta

SPAGHETTI BOLOGNESE 26

Bucatini pasta, homemade Bolognese meat sauce, served with cheesy garlic bread and fresh basil (contains mushrooms, veal, pork and beef)

PENNE PASTA CARBONARA 34

Chicken & English peas, bacon, onions, garlic, Parmesan cheese, eggs, cream, black pepper

SPICY PASTA PUTTANESCA 22 Vegan on request

Chili flakes, roasted tomatoes, capers, kalamata olives, black pepper, oregano, basil, marsala wine, pappardelle pasta, olive oil ...on the side Parmesan cheese

Always use Certified Sustainable Seafood



Wild Alaskan King Salmon from June to Late November
Organic, Canadian Atlantic Salmon -December to June
Because it tastes the best!

STEAKS & SEAFOOD

BLACKENED SALMON 34 GF on request

Summer Squash & Onions, Romesco sauce and creamy potato puree

SEARED HALIBUT 38 GF on request

Artichoke hearts, tomato confit, sauteed spinach, roasted corn-butter sauce

*BONE-IN RIBEYE STEAK 66 GF on request

Hand cut, In house, 14 ounce, creamy mashed potatoes, glazed carrots, harissa, cilantro pesto and garlic steak butter ...Grilled or blackened

*PETITE FILET 39 GF on request

Served on a roasted portobello mushroom, creamy mashed potatoes, glazed carrots, harissa, cilantro pesto and garlic steak butter

*STEAK & CRAB CAKE 54

Petite filet, crabcake, asparagus, portobello mushroom, whipped potatoes, harissa, cilantro pesto and spicy Cajun aioli

DESSERTS

CRÈME BRULEE 12

Baked custard topped with a brittle, thin crust of caramelized sugar, berries & whipped cream

BLUEBERRY COBBLER ...vanilla bean Ice cream 15

STRAWBERRY SHORTCAKE 12

Shortcake biscuit topped with fresh sweetened strawberries and whipped cream

CARROT CAKE 12

Sweet and moist spice cake, full of cut carrots and toasted nuts, covered in cream cheese icing

DARK CHOCOLATE FRUIT FONDUE 14 GF on request

Warm dark chocolate with fruits & berries to dip

SALTED CARAMEL GELATO 9 GF on request

RASPBERRY SORBET 9 GF on request

BLOOD ORANGE SORBET 9 GF on request

LEMON RICOTTA CHEESECAKE 13

BOOZY ROOT BEER FLOAT (must be 21 years old) 14

*Consumer Advisory: consuming raw or undercooked proteins may increase your risk of food borne illness including beef, burgers, pork, poultry, seafood, shellfish or eggs

*GF on request: Gluten-Free We do recognize the seriousness of dietary restrictions and are committed to doing anything we can to accommodate your requests. We can search for Gluten, wheat, modified food starch, kamut, spelt, barley, oats, soy sauce, rye malts & triticale dextrin, however; we are not a gluten free restaurant. Cross contamination is hard to control. Celiac patients please use caution.

SEASONAL CRAFT COCKTAILS

- Pomegranate Martini:** Citron vodka, Cointreau, lemon, pomegranit juice, orange twist. Optional sugar rim 18
- Pisco Sour:** National drink of Lima Peru, features Pisco liquor and citrus. If you have never tried a Pisco Sour, try one of Chef Mercer's favorite summer cocktails 14
- Espresso Martini** ...Rascal Signature Cocktail 17
- Old Rascal:** Old Grand Dad Bourbon, baked apple Demerara, house bitters, orange and ginger mist 15
- Spring Break:** Fresh lemon, Aperol, Chef Mercer's Barrel Aged Bourbon, Amaro Nonino, and a big ice cube 16
- Elixir of Life:** Muddled fresh lemon and cucumber, Hendrick's gin, St. Germaine (elderflower liquor), on the rocks with cucumber garnish 15
- Blackberry Jalapeno Margarita:** 100% Blue agave Tequila, muddled blackberry & jalapeno, fresh lime, triple sec & house-made sour mix 14
- Stoli Doli:** Fresh Dole Pineapple Stolichnaya Vodka 15
- The Hemingson:** House infused blueberry vodka, apple liqueur, lemon and fresh mint 14
- Prickly Pear Margarita:** Hibiscus, tequila, prickly pear triple sec, fresh lime (house infused tequila) 14
- Elijah Craig Barrel Proof, Small Batch Manhattan** Martelletti vermouth, house bitters blend, aged six months in our own toasted American oak barrels 20
- Four Roses Small Batch Select Old Fashioned:** Kentucky straight bourbon, aged 3 months in port wine barrels, orange bitters, muddled orange rind, Bordeaux cherry 18

BOURBON / WHISKEY TASTING

Try any three (3) 36- Tastings: One-ounce pour

Please note:

We cannot guarantee you will like all the bourbons you choose. Additional choices are at menu price. Tastings are sold in groups of three. We cannot pour two or more of any selection. Three different tastings please

| Choose (3) three to taste | Proof |
|---|-------|
| <input type="checkbox"/> WOODFORD RESERVE Double Oaked | 90.4 |
| <input type="checkbox"/> BARRELL Bourbon 10 year | 107.6 |
| <input type="checkbox"/> W.L. WELLER Special Reserve Straight Bourbon | 90 |
| <input type="checkbox"/> REDWALL Small Batch Single Malt Whiskey | 104 |
| <input type="checkbox"/> MICHTER'S Bourbon, Small Batch | 91.4 |
| <input type="checkbox"/> ANGEL'S ENVY Finished in port wine casks | 86.6 |
| <input type="checkbox"/> FOUR ROSES Small Batch Select | 104 |
| <input type="checkbox"/> ELIJAH CRAIG Barrel Proof, Small Batch | 118.2 |
| <input type="checkbox"/> EAGLE RARE 10 Year | 101 |
| <input type="checkbox"/> JEFFERSON'S OCEAN Aged at sea | 90 |
| <input type="checkbox"/> BOOKER'S Small Batch Straight Bourbon | 125.3 |
| ...Cask Strength | |

*Ask your server for a complete list of all our whiskeys, bourbons & scotch

BEER & WINE

WHITE WINES ON TAP

CAPTAINS LIST ON REQUEST

GLASS / CARAFE

- Pinot Gris | Rainstorm, Willamette 12 | 34
- Sauvignon Blanc | Long Meadow Ranch, Napa 14 | 40
- Sauvignon Blanc – Matua, New Zealand 13 | 37
- Rosé – Gotham Project, "Sabine", France 13 | 37
- Riesling – Pacific Rim, Columbia Valley 13 | 37
- Albarino – Gotham Project, "Katas", Spain 13 | 37
- Chardonnay – Gotham Project, Pacific Rim 16 | 46
- Chardonnay – Trefethan, Napa Valley 15 | 43

RED WINES ON TAP

WINE BOTTLE LIST ON REQUEST

GLASS / CARAFE

- Malbec – El Rede, Mendoza 13 | 37
- Red Blend – Runquest, 1448 California 14 | 40
- Pinot Noir – Boen Tri-County, California 16 | 46
- Pinot Noir – Elouan, California 14 | 40
- Red Blend – Daou "Pessimist", Paso Robles 15 | 43
- Zinfandel – Klinker Brick, Old Vine, Lodi 15 | 43
- Cabernet – Robert Hall 15 | 43
- Cabernet – Silver Totem 16 | 46

CRAFT DRAFT BEERS

ask your server about local craft beers on tap 8

BOTTLED BEERS

- Hoegaarden, Stone IPA, Bud Light, Estrella Jalisco, Stella and Beck's (non-alcoholic 0.05%) 7
- Chinmay Grand Reserve (big Belgian bottle 26 oz.) 22

TEENY TINY MARTINI FLIGHT

1.5 ounce pours ...choose any three 21

- Washington Apple • Espresso Martini
- Lemon Drop • Green Appletini
- Pomegranate Martini • Chocolate Martini

AFTER DINNER DRINKS & CORDIALS

- Godiva chocolate liqueur 12
- Bailey's Irish Cream 12
- Disaronno Velvet Cream 14
- Disaronno Amaretto 14
- Frangelico 12
- Tuaca 12
- Grand Marnier 15
- Remy Martin 1738 15
- Dow's 20 year old Tawny 15
- Chilled Sambuca with coffee beans 12

DOGGIE PET MENU



- Steak Tartar 12
- Five Star Venison Stew 13
- Chicken Jerky Cookies (2) 5
- Cheddar Omelet with Chicken Jerky 12
- Wood-Fired Chicken & Natural Balance 13

All doggies get cold filtered ice water when seated

Please text Chef Mercer if your pup is not offered VIP Service and cool filtered water

Text 415-305-3248 ...Be sure to mention RASCAL

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