



Wines By The Glass

Producer / Cuvee / Grape / Vintage / Region

Sparkling 125ml

Entre Vinyes / *Cava Funambul* / Macabeo, Xarel-lo, Parellada / 2020 / Penedes, Spain 8

Matic / *Mea Pet Nat Rose* / Blaufrankisch / 2020 / Stajerska, Slovenia 9

White

Vinos Inacayal / *La Patagua* / Semillon & Moscatel / 2021 / Colchagua, Chile 6

Domaine de Thalie / *Les Cosmics* / Aligote / 2020 / Burgundy, France 9

JH Meyer / *Palmiet* / Chardonnay / 2019 / Elgin, South Africa 10

Orange

Andreas Gsellmann / *Zu Tisch* / Weissburgunder & others / Burgenland, Austria 7

Folias de Baco / *Uivo Curtido* / Moscatel Galego / 2020 / Douro, Portugal 8

Domaine des Miquettes / *Viognier* / 2019 / Rhone, France 12

Rosé

Westwell / *Rose* / Ortega & Pinot Noir / 2020 / Kent, England 8

Jaroslav Osicka / *Rysak* / Pinot Noir & Pinot Gris / 2020 / Moravia , Czech Republic 9

Red

Coola Hills/ *Pinot Noir* / 2020 / Mount Gambier, Australia 7

Daniele Portinari/ *Tai Rosso* / 2018 / Veneto, Italy 9

Vaskapu / *Kekfrankos* / Blaufrankisch / 2019 / Baden, Germany 11

Cocktails

Thai Michelada 8

Lemongrass & Lime Spritz 10

Coconut Milk Punch 10

Coriander Martini 10

Beer & Cider

Camden Hells, 280ml 2.9

Howling Hops IPA, 440ml 5.5

Tappy Pils Deya, 440ml 5.5

Table Cider 3.9

Chet's

DINNER MENU

spicy thai beer nuts peanuts with coconut, lemongrass, lime & thai chili	4.5
3 or 6 oysters with chet's sauce pacific rock oysters served with nam jim & thai cocktail sauce	12/24
fried chicken with red eye dip & ranch marinated fried chicken thigh served with ranch & red eye chili dip	9
vegan larb fritters with thai goddess sauce herb & tofu patties, cucumber & thai goddess sauce	10
wedge salad crisp iceberg lettuce, candied pork jowl with blue cheese dressing and spicy & garlicky nam jim	8
beef tartare top round steak, shallots, chili, & lemongrass served with crackers	12
shrimp bikini crispy, savory pastry, shrimp, garlic, gai lan	11
crispy rice salad fresh rice salad with ginger, onion, peanuts, cilantro & chili	8
chiang rai hotdog frankfurter topped with smoky tangy chili topped with fried shallot, onion, pickle & cilantro	12
smashburger pork & beef burger with american cheese, chet's secret sauce, chili, pickle & cilantro	13
pad rigatoni rigatoni sauteed with prik tum, shrimp, egg, onion, tomato & seasoned with golden mountain sauce	16
som tum sundae vanilla ice cream, som tum caramel, condensed milk, sprinkled with savory thai beer nut	6

A discretionary 12.5% will be added to the bill | Please let your server know of any allergies

@rondolacave | rondolacave.com | Tues - Sat from 5pm

Calories are listed per portion