



Wines By The Glass

Producer / Cuvee / Grape / Vintage / Region

		125ml
Sparkling		
Christoph Hosch / <i>Kalkspitz</i> / Grüner Veltliner & Zweigelt / NV / Kremstal, Austria		9.5
Michel Autran / <i>Cap a L'Ouest</i> / Chenin Blanc / 2018 / Loire, France		12
Franz Strohmeier / <i>Frizzante</i> / Blauer Wildbacher / 2019 / Steirerland, Austria		13
White		
Wasenhaus / <i>Gutedel</i> / Chasselas / 2019 / Baden, Germany		10.5
Domaine de L'Ecu / <i>Cuvée Granite</i> / Melon de Bourgogne / 2020/ Alsace, France		11
Damien Bastian Goddard/ <i>Mon Blanc</i> / Jacquere / 2020 / Savoie, France		12
Orange		
Valdibella / <i>Ninfa</i> / Catarratto Extra Lucido / 2021 / Sicily, Italy		9
Slobodne / <i>Oranzista</i> / Pinot Gris / 2018 / Little Carpathians, Slovakia		11
Marko Fon / <i>Malvazija</i> / 2019 / Kras, Slovenia		13
Rosé		
Brand Bros / <i>Wild Rose</i> / Blauer Portugieser / 2019 / Pfalz, Germany		9
Slobdone / <i>Rebela Rosa</i> / Blaufränkisch & Cab Sauvignon/ 2021 / Hlohovec, Slovakia		10
Red		
Michael Wenzel / <i>Wild and Free Frank</i> / Pinot Noir & Blaufränkisch / 2020 / Burgenland, Austria		9.5
Pierre & Marine Cotton/ <i>Beaujolais</i> / Gamay / 2020 / Brouilly, France		11
Nicolas Carmarans / <i>Maximus</i> / Fer Servadou / 2020 / Aveyron, France		12

Cocktails

Mekhong & Soda	8
Lemongrass & Lime Spritz	10
Coconut Milk Punch	10
Coriander Martini	10

Beer & Cider

Camden Hells Lager (280ml)	2.9
Refraction (125ml): oak Barrel-Fermented Coolship Sour Ale	5
Serpent (125ml): sharp, dry & funky Belgian Golden Ale aged on wild cider lees	5
Table Cider (125ml)	3.9

Chet's

spicy thai beer nuts (v/vg)	4.5
peanuts with coconut, lemongrass, lime & thai chili	
3 or 6 oysters with chet's sauce	12/24
pacific rock oysters served with nam jim & thai cocktail sauce	
garlic bread (v)	7
toasted thick cut of Milk Bread spread with spicy & garlicky prik tum garlic spread	
fried chicken with red eye dip & ranch	10
marinated fried chicken thigh served with ranch & red eye chili dip	
larb fritters with thai goddess sauce (vg)	10
herb & tofu patties, cucumber & thai goddess sauce	
tomato salad (v/vg)	9
heirloom tomatoes, fish sauce w/ sesame, fried shallots & mint	
wedge salad	9
crisp iceberg lettuce, candied pork jowl with blue cheese dressing and spicy & garlicky nam jim	
chet's waterfall salad	
sour & spicy salad made w/ mixed herbs, lemongrass, chili, lime & fish sauce	
<i>w/ grilled beef skirt</i>	
<i>w/ grilled portobello mushroom</i>	
	15
	13
shrimp bikini	11
crispy, savory pastry, shrimp, garlic, gai lan	
crispy rice salad	10
fresh rice salad with ginger, onion, peanuts, cilantro & chili	
smashburger	13
pork & beef burger with american cheese, chet's secret sauce, chili, onion, pickle & cilantro	
bbq pork ribs	17
sweet glazed ribs sprinkled w/ five-spice seasoning & jaew chili dip	
pad rigatoni	16
rigatoni sauteed with prik tum, shrimp, egg, onion, tomato & seasoned with golden mountain sauce	
som tum sundae	8
vanilla ice cream, som tum caramel, condensed milk, sprinkled with savory thai beer nut	

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

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