



Wines By The Glass

Producer / Cuvee / Grape / Vintage / Region

125ml

Sparkling

Chateau Tour des Gendres / <i>Pet Nat</i> / Chenin & Sauvignon / 2021 / Bergerac, France	8
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

Domaine Hautes Terres / (<i>H</i>)autres Terres / Chardonnay / 2021 / Limoux, France	8
Domaine de L'Ecu / <i>Cuvée Granite</i> / Melon de Bourgogne / 2020/ Alsace, France	11
Táganan/ <i>Ervinata</i> / Blend / 2020 / Tenerife, Spain	12

Orange

Entre Vinyes / <i>Vermell</i> / Xarel-lo Vermell / 2021 / Penedes, Spain	8
Slobdone/ <i>Vronski</i> / Sauvignon Blanc / 2021 / Hlohovec, Slovakia	11
Marko Fon / <i>Malvazija</i> / 2019 / Kras, Slovenia	13

Rosé

Malinga / <i>Rose</i> / Zweigelt / 2019 / Niederosterreich, Austria	9
Domaine D'Ici La / <i>Rose</i> / Mondeuse / 2021 / Bugey, France	10

Red

Fattoria di Sammontana/ <i>Sangiovese IGT</i> / Sangiovese & Canaoilo / 2021 / Tuscany, Italy	9.5
Domaine de Thalie/ <i>Plutonic</i> / Gamay & Syrah / 2020 / Burgundy, France	10.5
Nicolas Carmarans / <i>Maximus</i> / Fer Servadou / 2020 / Aveyron, France	12

Sweet Wines & Digestifs

Mauro Vergano/ <i>Chinati Vergano Rosso</i> / Grignolino / NV / Asti, Italy	8
El Bandarra/ <i>Rose Vermouth</i> / Granacha Blanca & Xarel-lo / NV / Penedes, Spain	9
Fanny Fougerat/ <i>Le Colibri Charmant</i> / Pineau de Charentes / 2021 / Borderies, France	10
L'Archetipo/ <i>Moscatoello Selvatico</i> / 2021 / Puglia, Italy (sparkling)	10
Clos Lapeyre / <i>Jurancon Moelleux</i> / Petit Manseng / 2020 / Jurancon, France	11

Dollars

Plates

st. john's sourdough & house butter (v)	4
beer battered fried pickles & dill mayo	4.5
salmon roe mascarpone w/ kastuobushi & truffle crisps	5
radishes & whipped cod's roe	6.5
cheesesteak spring roll w/ comeback sauce	5
mortadella plate & crushed pistachios	8
lincolnshire poacher & fig chutney	7

Sandwiches

prawn sando togarashi mayo, cabbage slaw	8
pastrami reuben beef pastrami, swiss cheese, sauerkraut, russian dressing	13
mushroom melt roasted maitake, sauerkraut, pickled chili, applewood cheese (vg)	13
fried chicken crispy fried chicken thigh, dill pickles, comeback sauce, sesame bun	12
cubano sweet ham, roast pork, dijonnaise, Swiss cheese, dill pickle, sub roll	11
fried fish beer battered fish, seaweed tartar sauce, potato bun	12
philly cheesesteak house roast beef, cheese sauce, roast peppers, onions	11
little gem salad, onions, cucumber, house dressing, chili & ricotta (v)	7
poutine handcut fries pastrami, cheddar, gravy	8
garlic fries garlic butter, parsley (v)	5
condiments frank's hot sauce / mayo / frenchie's yellow mustard / HP brown sauce / comeback sauce	0.5

Dessert

bananas foster rum-caramel glazed banana, vanilla ice cream, candied walnuts & chantilly cream	7
grandma's apple pie & clotted cream ice cream	8

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