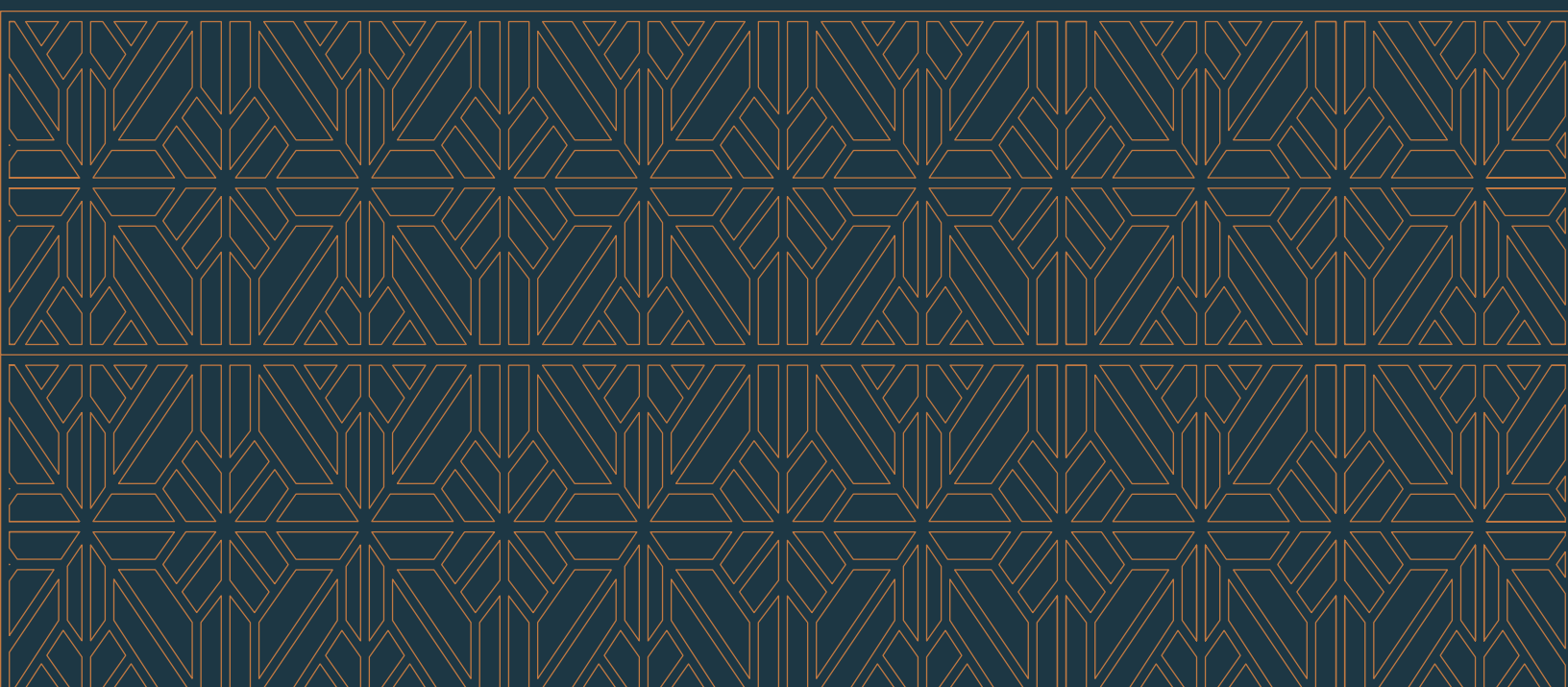




# RAMBLER

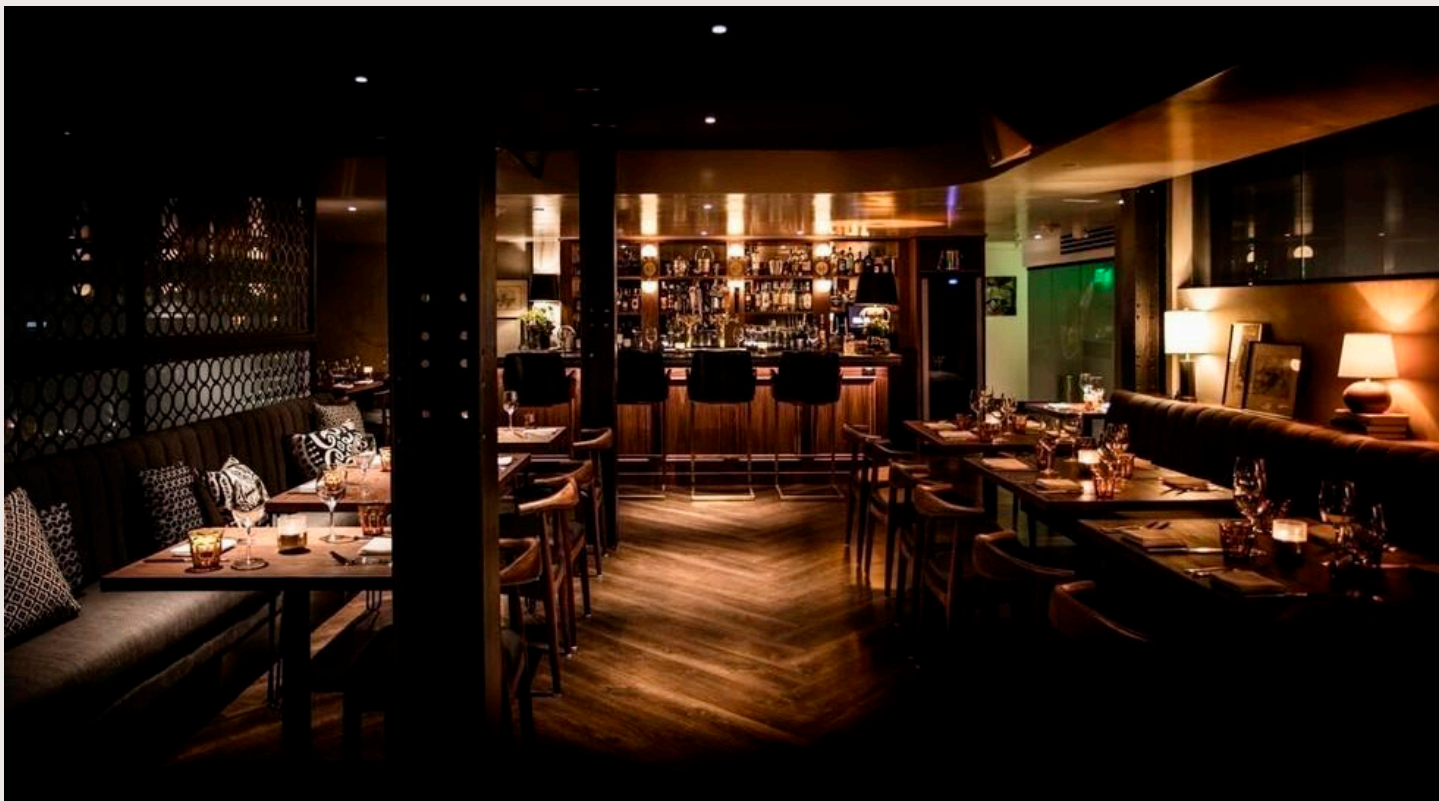
## PRIVATE DINING MENU

545 POST STREET SAN FRANCISCO, CA | 415.676.1663



# RAMBLER

WELCOME



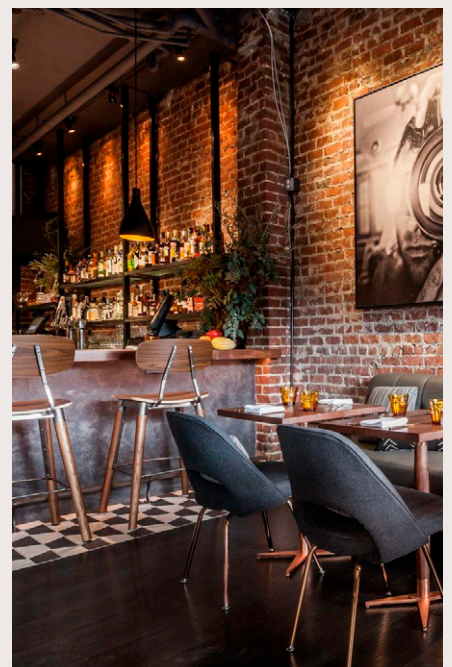
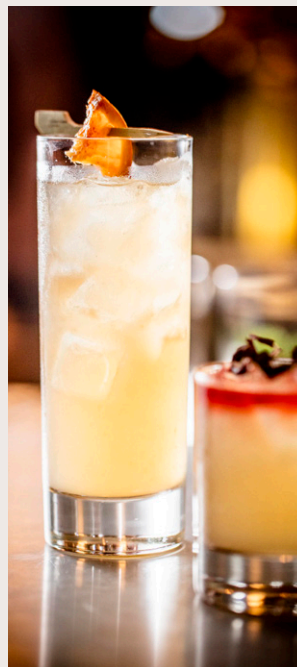
**RAMBLER IS A SPIRITED SPOT FOR  
GREAT FOOD + CRAFT COCKTAILS + CONVERSATION.**

Formerly the site of celebrity chef Wolfgang Puck's iconic "Postrio" restaurant, Rambler maintains the spirit of conviviality and social energy that Chef Puck established during Postrio's 20-year lifespan. Rambler was conceived by Hat Trick Hospitality, the team behind a host of socially-driven dining and drinking establishments including Sabrosa, Redford, and The Brixton.



# RAMBLER

## THE RESTAURANT



# RAMBLER

## BREAKFAST

Minimum Order of 12 guests per package

### CONTINENTAL BREAKFAST

Sliced Fresh Fruit Display  
Assorted Pastries  
Assorted Individual Yogurts  
Mr. Espresso Coffee, Decaf, & Assorted Herbal Teas  
Fresh Squeezed Orange and Grapefruit Juices  
**\$40 PER GUEST**

### LOX & SCHMEAR

Sliced Fresh Fruit Display  
Individual Greek Yogurt and House Made Granola Parfaits with Fresh Fruit  
Smoked Salmon served with Assorted Bagels, Cream Cheese, Hardboiled Eggs,  
Tomatoes, and Capers  
Mr. Espresso Coffee, Decaf, & Assorted Herbal Teas  
Fresh Squeezed Orange and Grapefruit Juices  
**\$48 PER GUEST**

### BUILD YOUR OWN GRANOLA BOWL

Fresh Fruit, Dried Fruit, Assorted Nuts, Chia Seeds, Honey, Agave Nectar,  
House Made Granola, Greek Yogurt  
Mr. Espresso Coffee, Decaf, & Assorted Herbal Teas  
Fresh Squeezed Orange and Grapefruit Juices  
**\$28 PER GUEST**

### ROCK N' ROLL BREAKFAST

Sliced Fresh Fruit Display  
Sliced Toast  
Soft Scrambled Farm Eggs  
Applewood Smoked Bacon and Chicken Apple Sausage  
Breakfast Potatoes  
Mr. Espresso Coffee, Decaf, & Assorted Herbal Tea  
Fresh Squeezed Orange and Grapefruit Juices  
**\$58 PER GUEST**

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# RAMBLER

BREAKFAST continued...

## SMOOTHIE BAR

2 Choices of the following

Mixed Berry and Yogurt

Pepita Seed, Peanut Butter, Banana (Vegan)

Mango, Pineapple, Mint and Yogurt

White Peach and Raspberry (Vegan)

**\$15 PER GUEST**

## A LA CARTE OFFERINGS

Soft Scrambled Farm Eggs or Egg Whites \$6 per person

Individual Seasonal Vegetable and Parmesan Frittata \$10 each

Breakfast Sandwich with Scrambled Farm Eggs, Spinach, Bacon and Cheddar \$16 per person

Applewood Smoked Bacon \$8 per person

Chicken Apple Sausage \$8 per person

Crispy Breakfast Potatoes \$5 per person

Brioche French Toast with Maple Syrup \$12 per person (Caramelized Bananas or Berries +\$2)

Buttermilk Pancakes with Maple Syrup \$12 per person (Caramelized Bananas or Berries +\$2)

Sliced Fresh Fruit Display \$10 per person

Whole Fresh Fruit \$36 per dozen

Bagels & Cream Cheese \$65 per dozen

Individual Yogurts \$7 each

House Made Granola \$8 per person

Hard Boiled Eggs \$6 each

Assorted Pastries \$65 per dozen

## A LA CARTE BEVERAGES

Pressed Juices \$7 each

Assorted Soft Drinks \$5 each

Sparkling Water \$6 each

Cold Brew Coffee \$7 each

Fresh Orange or Grapefruit Juice \$15 per Carafe

Agua Fresca \$20 per Gallon

## ARTISAN COFFEE AND TEA PACKAGES

By the Gallon \$120

By the Half Gallon \$55

12 People or Less \$6 per person

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# RAMBLER

## -MARKET INSPIRED- LUNCHEON

Minimum Order of 12 guests per package

### SONOMA SANDWICH & SALAD PLATTER

Select Two of the Following with Quantities

Rosemary Ham and Gruyere with Dijon Aioli

Roasted Turkey Breast with Cheddar, Butter Lettuce and Red Wine Vinaigrette

Curried Chicken Salad Wrap with Chicken Breast, Romaine and Curry Dressing

Seasonal Wood Grilled Vegetables with Bellwether Farms Ricotta and Herb Spread

Select Two of the Following with Quantities

Mixed Green Salad with Red Wine Vinaigrette

Yukon Gold Potato Salad with Bacon, Red Onion, Celery and Mustard-Cider Dressing

\*Baby Beet Salad with Mint Coriander Yogurt, Sonoma Goat Cheese, Arugula and Pistachio Salt

Little Gems Caesar with Olive Oil Croutons and Shaved Parmesan

Roasted Carrot & Quinoa Salad with Cashew Cheese, Serrano Chile, Berbere Spiced Citronette

Sliced Fresh Fruit with Greek Yogurt, Honey and Mint

Served with Freshly Baked Cookies, Whole Fresh Fruit & Individual Bags of Chips

**\$66 PER GUEST**

\*Boxed Lunch Option Available for an Additional \$3 Per Person

### EUROPEAN PICNIC

Baguettes

Charcuterie and Assorted Cured Meats

Selection of California Farmstead Cheeses

Seasonal Chutney, Whole Grain Mustard, Marinated Olives, Pickled Vegetables, Fresh Fruit

Select One of the Following

Mixed Green Salad with Red Wine Vinaigrette

Yukon Gold Potato Salad with Bacon, Red Onion, Celery, and Mustard-Cider Dressing

Baby Beet Salad with Mint Coriander Yogurt, Sonoma Goat Cheese, Arugula and Pistachio Salt

Little Gems Caesar with Olive Oil Croutons and Shaved Parmesan

Roasted Carrot & Quinoa Salad with Cashew Cheese, Serrano Chile, Berbere Spiced Citronette

Sliced Fresh Fruit with Greek Yogurt, Honey and Mint

Served with Assorted Macaroons

**\$46 PER GUEST**

\*Seasonal Items

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# RAMBLER

## BUILD TO ORDER SANDWICH BAR

Assorted Fresh Breads

Sliced Turkey Breast, Rosemary Ham, Curried Chicken Salad

Cheddar, Gruyere, Havarti

Sliced Tomatoes, Arugula, Butter Lettuce, Sliced Red Onion, House Pickled Vegetables,  
Aioli, Dijon and Whole Grain Mustard

Select One of the Following

Mixed Green Salad with Red Wine Vinaigrette

Yukon Gold Potato Salad with Bacon, Red Onion, Celery and Mustard-Cider Dressing

\*Baby Beet Salad with Mint Coriander Yogurt, Sonoma Goat Cheese, Arugula and Pistachio Salt

Little Gems Caesar with Olive Oil Croutons and Shaved Parmesan

Roasted Carrot & Quinoa Salad with Cashew Cheese, Serrano Chile, Berbere Spiced Citronette

Sliced Fresh Fruit with Greek Yogurt, Honey and Mint

Served with Freshly Baked Cookies, Whole Fresh Fruit & Individual Bags of Chips

**\$56 PER GUEST**

## GOLDEN GATE SALAD BAR

Artisan Bread with Extra Virgin Olive Oil

**Greens:** Wild Arugula, Mixed Seasonal Lettuces, Baby Spinach

**Choice of 3 Vegetables:** California Avocados, Cucumber, Seasonal Cherry Tomatoes,  
Roasted Beets, Baby Carrots, White Beans, Radishes

**Choice of 3 Toppings:** Sunflower Seeds, Olive Oil Croutons, Marinated Olives,  
Redwood Hills Feta, Parmesan, Dried Cherries, Hard Cooked Egg, Crispy Bacon

**Choice of 3 Dressings:** Red Wine Vinaigrette, Champagne and Citrus Vinaigrette,  
Caesar Dressing, Creamy Blue Cheese Dressing, Extra Virgin Olive Oil, and Balsamic Vinegar

Select One of the Following Proteins

Wood Grilled Chicken Breast

Black Pepper and Thyme Marinated Steak **+\$4 Per Person**

Sautéed Salmon **+4 Per Person**

Served with Freshly Baked Cookies and Whole Fresh Fruit

**\$62 PER GUEST**

\$70 For All Three Proteins Per Guest

\*Seasonal Items

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# RAMBLER

## HOT LUNCH BUFFET

### SALAD

Please Select one

Mixed Green Salad with Shaved Root Vegetables, Tomatoes, and Red Wine Vinaigrette

Little Gems Caesar with Olive Oil Croutons and Shaved Parmesan

Spinach Salad with Applewood Smoked Bacon, Crumbled Blue Cheese and Sherry Maple Vinaigrette

Roasted Carrot & Quinoa Salad with Cashew Cheese, Serrano Chile, Berbere Spiced Citronette

Includes Bread and Butter

### SIDE

Please Select one

Herbed Pearl Cous Cous

Yukon Gold Potato Puree

Cavatelli Pasta Primavera

Creamy Mascarpone Polenta

Farro and Seasonal Vegetables

### ENTRÉE

Please Select one

Braised Beef Short Rib

Roasted Chicken with Marcona Almond Romesco

Sauteed Salmon with Lemon Caper Buerre Blanc

Ravioli with Herbed Ricotta and Tomato Beurre Fondue

### DESSERT

Selection of Assorted Mini Desserts

Includes Coffee & Tea

**\$75 PER PERSON**

\$10 per person for each additional item

### THE AVALON

Pork Shoulder Carnitas, Guajillo Chile Braised Chicken,

Hass Avocado Guacamole, Tomatillo Salsa Fresca, Roasted Tomato & Pasilla Chile Salsa

Fresh Tortilla Chips, Cumin Spiced Black Beans, Pickled Vegetables, Lime Crema

La Palma Corn Tortillas

Carne Asada or Grilled Shrimp - \$6 per guest

Spanish Rice - \$4 per guest

Sautéed Vegetables - \$4 per guest

**\$56 PER GUEST**

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# RAMBLER

## THREE COURSE LUNCH

### FIRST COURSE

Please Select One

Mixed Green Salad with Red Wine Vinaigrette

Little Gems Caesar with Olive Oil Croutons and Shaved Parmesan

Spinach with Applewood Smoked Bacon, Crumbled Blue Cheese, & Sherry Maple Vinaigrette

Includes Bread and Butter

### SECOND COURSE

Please Select One

Roasted Carrot & Quinoa Salad with Cashew Cheese, Serrano Chile, Berbere Spiced Citronette

Chicken Breast with Creamy Mascarpone Polenta, Seasonal Vegetables, and Marcona Almond Romesco

Sauteed Salmon with Lemon Caper Buerre Blanc, Wild Rice, and Seasonal Vegetables

Ravioli with Herbed Ricotta, Tomato Buerre Fondue, and Seasonal Vegetables

Braised Beef Short Rib with Farro Verde, Root Vegetables and Spinach

Grilled New York Steak with Soubise Sauce, Roasted New Potatoes,  
Bloomsdale Spinach, Chimichurri \*\*\*\$6

### DESSERT

Please Select One

Dark Chocolate Pot De Crème with Whipped Chantilly and Chocolate Pearls

New York Style Cheesecake with Strawberry Compote

Warm Berry Crisp with Cinnamon Oat Streusel and Whipped Chantilly

Chocolate Layer Cake with Raspberry Coulis and Whipped Chantilly

House made Gelato

Includes Coffee & Tea

### \$85 PER GUEST

\*\*Supplemental fee to be added to the entire guestcount  
\$10 per person for each additional item

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# RAMBLER

## BREAK PACKAGES

Minimum Order of 12 guests per package

### GRAB N' GO

Granola Bars, Whole Fresh Fruits, Individual Bagged Chips,  
Roasted and Candied Nuts

**\$24 PER GUEST**

### SWEET TREATS

Freshly Baked Cookies  
Chocolate Covered Pretzels  
Caramel Popcorn  
Agua Fresca

**\$32 PER GUEST**

### KEYSTONE CORNER

Selection of California Farmstead Cheeses, Cured Meats and Charcuterie  
House Pickled Vegetables, Marinated Olives,  
Roasted and Candied Nuts, Fresh Herb and Sea Salt Focaccia  
Assorted Crackers

**\$38 PER GUEST**

### LINDLEY MEADOW

Seasonal Vegetable Crudites, White Bean and Garlic Hummus, Roasted Pepper Muhammara,  
Marinated Olives, Creamy Tarragon Dressing, Grilled Flatbreads

**\$28 PER GUEST**

### A LA CARTE OFFERINGS

Granola Bars \$6 each  
Roasted & Candied Nuts \$8 per person  
Individual Bags of Chips \$5 each  
Freshly Baked Dark Chocolate Brownies \$60 per dozen  
Freshly Baked Assorted Cookies \$60 per dozen  
Soft Pretzel Bites & Assorted Dips \$62 per dozen

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# RAMBLER

## RECEPTION HORS D'OEUVRES

Minimum Order of 25 Pieces of Per Item, Passed or Stationary

Stuffed Mushroom with Parmesan Herbed Breadcrumbs  
Burrata Crostini with Roasted Peppers and Sherry Vinegar  
Potato Croquette with Scallion and Cheddar  
Hearts of Romaine Caesar Cup  
Seasonal Soup Shot  
**\$6 PER PIECE**

Truffle Grilled Cheese served with Tomato Bisque Shot  
Curried Chicken Salad in Endive  
Salmon Rillettes Crostini  
Pad Thai Wing with Sweet Chile, Caramel Peanut Sauce, Coriander  
Deviled Egg with Bacon and Espelette  
**\$7 PER PIECE**

Crispy Shrimp with Marcona Almond Romesco & Caper Ravigote  
Crab Cake with Spicy Aioli  
Ahi Tartare with Crushed Avocado on Crostini  
Poached Shrimp with Spicy Cocktail  
Chilled Oyster on the Half Shell with Red Wine Mignonette  
**\$8 PER PIECE**

Burger Slider with Caramelized Onions, Cheddar and Bacon  
Crispy Pork Belly Sandwich with Pomegranate BBQ Glaze, Celery Root Apple Slaw  
Mini Roasted Pork Cubano  
Seared Ahi with Pickled Shallots and Cucumber  
Rack of Lamb Lollipop with Rosemary Sea Salt  
**\$10 PER PIECE**

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# RAMBLER

## RECEPTION PACKAGES

Minimum of 20 guests per package

### LINDLEY MEADOW

Seasonal Vegetable Crudites, White Bean and Garlic Hummus, Roasted Pepper Muhammara, Marinated Olives, Creamy Tarragon Dressing, Grilled Flatbreads

**\$28 PER GUEST**

### KEYSTONE CORNER

Selection of California Farmstead Cheeses, Cured Meats and Charcuterie  
House Pickled Vegetables, Marinated Olives,  
Roasted and Candied Nuts, Fresh Herb and Sea Salt Focaccia  
Assorted Crackers

**\$38 PER GUEST**

### WINTERLAND

Charred Brassicas, Freekeh, Harissa Vinaigrette, Chopped Mint  
Roasted Carrot and Quinoa Salad with Cashew Cheese, Serrano Chile, Berbere Spiced Citronette  
\*Stone Fruit Salad with Sonoma Goat Cheese and Pistachio Salt

**\$32 PER GUEST**

### THE AVALON

Pork Shoulder Carnitas, Guajillo Chile Braised Chicken,  
Hass Avocado Guacamole, Tomatillo Salsa Fresca, Roasted Tomato & Pasilla Chile Salsa  
Fresh Tortilla Chips, Cumin Spiced Black Beans, Pickled Vegetables, Lime Crema  
La Palma Corn Tortillas  
Carne Asada or Grilled Shrimp - \$6 per guest  
Spanish Rice - \$4 per guest  
Sautéed Vegetables - \$4 per guest

**\$56 PER GUEST**

### GREAT HIGHWAY

Chilled Pacific Oysters on the Half Shell, Poached Shrimp, Crab Legs & Claws  
Fresh Crab Salad with Tarragon Ravigote and Crostini  
Served with Spicy Cocktail Sauce, Red Wine Mignonette and Lemon

**\$68 PER GUEST**

\*Seasonal Items

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# RAMBLER

RECEPTION PACKAGES continued...

## POKE BAR

Tuna Poke

Choice of White or Brown Rice

Choice of 3 Toppings: Pickled Ginger, Cucumbers, Edamame, Shredded Carrots,  
Avocado, Seaweed Salad, Radishes

Dressings: Sriracha Aioli, Mirin Tamari Dressing (Gluten Free, Contains Soy),  
Sesame Tamari Dressing (Gluten Free, Contains Soy)

**\$62 PER GUEST**

## THE WARFIELD

3 Slices Per Person

Chef's Assortment of Pizzas from our Woodfire Oven

**\$32 PER GUEST**

## CARVING STATION

Choice of

Honey Cured Ham

Served with Honey Dijon Mustard

Roasted Turkey

Served with House-Made Gravy

Prime Rib +\$5 per guest

Served with Au-Jus and Creamy Horseradish

**\$25 PER GUEST**

\$100 Attendant Fee Applies per 50 people

## THE FOX

Assorted Selection of Bite Sized Desserts

Brownie Bites, Cupcakes, Assorted Macaroons, Crème Puffs, Ice Cream Sandwiches

**\$20 PER GUEST**

## MAC N' CHEESE BAR

Roasted Mushrooms, Tomato Jam, Herbed Parmesan Bread Crumbs, Sriracha Sauce

Smoked Bacon, Chicken or Short Rib - \$6 per guest

**\$28 PER GUEST**

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# RAMBLER

## PRIVATE DINING DINNER OFFERINGS

### -THREE COURSE DINNER-

#### FIRST COURSE

Please Select One

- Seasonal Market Soup -
- Mixed Lettuces with Shaved Root Vegetables and Red Wine Vinaigrette -
- Roasted Carrot and Quinoa Salad with Cashew Cheese, Serrano Chile, Berbere Spiced Citronette -
- Ahi Tartare with Crushed Avocado, Apple and Lemon Vinaigrette -

Includes Bread and Butter

#### MAIN COURSE

Please Select Two

- Wood Grilled New York Steak with Carrot Puree, Market Seasonal and Red Wine Jus \*\*\$6 -
- Beef Short Ribs with Anson Mills Farro Verde and Seasonal Vegetables -
- Roasted Chicken Breast with Creamy Mascarpone Polenta, Seasonal Vegetables, and Marcona Almond Romesco -
- Sea Bass with Black Rice, Bok Choy and Coconut Curry -
- Seafood Risotto Day Boat Scallops, Manila Clams, Shrimp, Marscapone & Meyer Lemon Aioli \*\*\$6 -
- Ravioli with Herbed Ricotta, Tomato Buerre Fondue, and Seasonal Vegetables -
- Kurobuta Pork Chop with Blue Lake Green Beans, Pearl Onions, Fingerling Potatoes, Marsala-Cream Demi -
- \*Sweet Potato Gnocchi with Chestnut Sage Brown Butter, Delicata Squash, Cavola Nero Wild Mushrooms -

#### DESSERT

Please Select One

- Chocolate Layer Cake with Raspberry Coulis and Whipped Chantilly -
- NY Style Cheese Cake with Strawberry Compote -
- Warm Berry Crisp with Cinnamon Oat Streusel and Whipped Chantilly -
- Dark Chocolate Pot De Creme with Whipped Chantilly and Chocolate Pearls -
- House Made Gelato -

Includes Coffee and Tea

#### \$95 PER GUEST

\$10 per person for each additional item

\*Seasonal Items \*\*Supplemental fee to be added to the entire guestcount

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# RAMBLER

## -FOUR COURSE DINNER-

### FIRST COURSE

Please Select One

- Seasonal Market Soup -
- Mixed Lettuces with Shaved Root Vegetables and Red Wine Vinaigrette -
- Roasted Carrot and Quinoa Salad with Cashew Cheese, Serrano Chile, Berbere Spiced Citronette -
- Ahi Tartare with Crushed Avocado, Apple and Lemon Vinaigrette -

Includes Bread and Butter

### SECOND COURSE

Please Select One

- Duck Rillettes with Cherry Mostarda and Pistachio -
- Crispy Duck Confit on French Lentils, Root Vegetables, and Sherry Vinaigrette -
- Crispy Gulf Shrimp with Marcona Almond Romesco, Caper Ravigote, Frisee -
- Sautéed Scallops with Celery Root Pomme Puree, Beurre Noisette, White Grape Confiture \*\*\$6 -

### MAIN COURSE

Please Select Two

- Wood Grilled New York Steak with Carrot Puree, Seasonal Vegetables and Red Wine Jus \*\*\$6 -
- Beef Short Rib with Anson Mills Farro Verde and Seasonal Vegetables -
- Roasted Chicken Breast with Creamy Mascarpone Polenta, Seasonal Vegetables, and Marcona Almond Romesco -
- Seafood Risotto Day Boat Scallops, Manila Clams, Shrimp, Marscapone & Meyer Lemon Aioli \*\*\$6 -
- Ravioli with Herbed Ricotta, Tomato Beurre Fondue, and Seasonal Vegetables -
- \*Sweet Potato Gnocchi with Chestnut Sage Brown Butter, Delicata Squash, Cavolo Nero, Wild Mushrooms-
- \*Seared Duck Breast, Vadouvan Curried Parsnip Puree, Duck Confit & Vegetable Hash, Burnt Orange Coffee Sauce-
- Kurobuta Pork Chop with Blue Lake Green Beans, Pearl Onions, Fingerling Potatoes, Marsala-Cream Demi -

### DESSERT

Please Select One

- Chocolate Layer Cake with Raspberry Coulis and Whipped Chantilly -
- NY Style Cheese Cake with Strawberry Compote -
- Warm Berry Crisp with Cinnamon Oat Streusel and Whipped Chantilly -
- Dark Chocolate Pot De Creme with Whipped Chantilly, and Chocolate Pearls -
- House Made Gelato -

Includes Coffee And Tea

### \$120 PER GUEST

\$10 per person for each additional item

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# RAMBLER

## - HOT DINNER BUFFET -

### **SALAD**

Choice of

Little Gems with Shaved Root Vegetables and Red Wine Vinaigrette

Spinach with Applewood Smoked Bacon, Crumbled Blue Cheese, & Sherry Maple Vinaigrette

Roasted Carrot and Quinoa Salad with Cashew Cheese, Serrano Chile, Berbere Spiced Citronette

Includes Bread and Butter

### **SIDE**

Choice of

Herbed Pearl Cous Cous

Yukon Gold Potato Puree

Blue Lake Green Beans with Shallots and Garlic

Farro Verde and Seasonal Vegetables

Creamy Mascarpone Polenta

### **ENTRÉE**

Choice of

Braised Beef Short Rib

Roasted Chicken Breast with Marcona Almond Romesco

Sauteed Salmon with Lemon Caper Buerre Blanc

Ravioli with Herbed Ricotta and Tomato Buerre Fondue

### **DESSERT**

Selection of Assorted Mini Desserts

Includes Coffee & Tea

### **\$85 PER GUEST**

\$10 per person for each additional item

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# RAMBLER

## BEVERAGE OFFERINGS

### HOSTED BAR PACKAGES

#### - BEER & WINE PACKAGE -

\$42 PER PERSON

*\*All packages are for 3 hours*

#### BOTTLED & ALUMINUM BEER

*Choice of Three*

*STELLA ARTOIS, ANCHOR LAGER, ST. ARCHER WHITE ALE, BOONT AMBER ALE,  
LAGUNITAS IPA, DOGFISH IPA, BUD LIGHT*

#### WINES BY THE GLASS

*Please Select One of Each*

*SPARKLING: NV La Marca, PROSECCO, Veneto, IT*

*WHITE: 2016 Martin Codax, Rias Baixas, Spain  
2017 Whitehaven, SAUVIGNON BLANC, Marlborough, New Zealand  
NV Locations, VERMENTINO, Corse, Corsica, France*

*ROSE: 2017 Hogwash, GRENACHE, Carville, CA*

*RED: 2016 Siduri, PINOT NOIR, Willamette Valley  
2016 Falcone Family Vineyards, SRYAH, Paso Robles  
2015 Storypoint, CABERNET SAUVIGNON, California*

#### NON-ALCOHOLIC BEVERAGES

*ASSORTED SOFT DRINKS, JUICE, SPARKLING WATER*

*\*Special requests and/or substitutions may be accommodated for an additional cost  
\*Please note, doubles and specialty cocktails are not included in the pricing and will include an additional  
\$2 charge per cocktail \*Shots are prohibited*

*All beverage packages require a minimum of 20 guests. All items are subject to a 25% service fee, sales tax,  
and SF mandate. Menu & prices are subject to change based on availability & market fluctuation.  
Substitutions may require additional charges. For groups less than 20, a \$125 labor fee will apply.*

# RAMBLER

## - WELL PACKAGE -

\$49 PER PERSON

\*All packages are for 3 hours

### LIQUOR

*NEW AMSTERDAM VODKA, NEW AMSTERDAM GIN, BACARDI RUM, PUEBLO VEIJO TEQUILA,  
HIGH WEST AMERICAN BOURBON, DEWARS SCOTCH*

### BOTTLED & ALUMINUM BEER

Choice of Three

*STELLA ARTOIS, ANCHOR LAGER, ST. ARCHER WHITE ALE, BOONT AMBER ALE,  
LAGUNITAS IPA, DOGFISH IPA, BUD LIGHT*

### WINES BY THE GLASS

Please Select One of Each

*SPARKLING: NV La Marca, PROSECCO, Veneto, IT*

*WHITE: 2016 Martin Codax, Rias Baixas, Spain  
2017 Whitehaven, SAUVIGNON BLANC, Marlborough, New Zealand  
NV Locations, VERMENTINO, Corse, Corsica, France*

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### NON-ALCOHOLIC BEVERAGES

*ASSORTED SOFT DRINKS, JUICE, SPARKLING WATER*

\*Special requests and/or substitutions may be accommodated for an additional cost

\*Please note, doubles and specialty cocktails are not included in the pricing and will include an additional \$2 charge per cocktail \*Shots are prohibited

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# RAMBLER

## - CALL PACKAGE -

\$56 PER PERSON

*\*All packages are for 3 hours*

### LIQUOR

*TITO'S VODKA, BEEFEATER GIN, BACARDI SILVER RUM, PARTIDA BLANCO TEQUILA,  
WILD TURKEY 101, WILD TURKEY 81 RYE, JOHNNIE WALKER BLACK SCOTCH*

### BOTTLED BEER

*Please Select Three*

*STELLA ARTOIS, ANCHOR LAGER, ST. ARCHER WHITE ALE, BOONT AMBER ALE,  
LAGUNITAS IPA, DOGFISH IPA, BUD LIGHT*

### WINES BY THE GLASS

*Please Select One of Each*

*SPARKLING: NV La Marca, PROSECCO, Veneto, IT*

*WHITE: 2016 Martin Codax, Rias Baixas, Spain*

*2017 Whitehaven, SAUVIGNON BLANC, Marlborough, New Zealand*

*2016 Jean-Jacques Auchere, SANCERRE, Sancerre, France*

*NV Locations, VERMENTINO, Corse, Corsica, France*

*2014 Domaine Seguinot Bordet, CHABLIS, Vieilles Vignes, France*

*2014 Antica, CHARDONNAY, Napa Valley*

*ROSE: 2017 Hogwash, GRENACHE, Carville, CA*

*2017 Fleur de Mer, GRENACHE BLEND, Côtes de Provence*

*RED: 2016 Siduri, PINOT NOIR, Willamette Valley*

*2014 Royal Prince, PINOT NOIR, Santa Barbara*

*2016 Falcone Family Vineyards, SYRAH, Paso Robles*

*2015 Storypoint, CABERNET SAUVIGNON, California*

*2015 Cass, MOURVÈDRE, Paso Robles*

*2012 Château Guibot la Fourvieille, BORDEAUX BLEND, St Emillion, France*

### NON-ALCOHOLIC BEVERAGES

*ASSORTED SOFT DRINKS, JUICE, SPARKLING WATER*

*\*Special requests and/or substitutions may be accommodated for an additional cost*

*\*Please note, doubles and specialty cocktails are not included in the pricing and will include an additional  
\$2 charge per cocktail \*Shots are prohibited*

*All beverage packages require a minimum of 20 guests. All items are subject to a 25% service fee, sales tax,  
and SF mandate. Menu & prices are subject to change based on availability & market fluctuation.  
Substitutions may require additional charges. For groups less than 20, a \$125 labor fee will apply.*

# RAMBLER

## - PREMIUM PACKAGE -

\$63 PER PERSON

*\*All packages are for 3 hours*

### LIQUOR

*KETEL ONE VODKA, ST. GEORGE TERROIR GIN, BRUGAL RUM,  
CASAMIGOS SILVER TEQUILA, PATRON REPOSADO TEQUILA, CASAMIGOS AÑEJO TEQUILA,  
BUFFALO TRACE BOURBON, BENDERS RYE WHISKEY, HIGHLAND PARK 12 YR OLD SCOTCH*

### BOTTLED & ALUMINUM BEER

*Choice of Three.*

*STELLA ARTOIS, ANCHOR LAGER, ST. ARCHER WHITE ALE, BOONT AMBER ALE,  
LAGUNITAS IPA, DOGFISH IPA, BUD LIGHT, ALPINE IPA, OMMEGANG, AFFLIGEM*

### WINES BY THE GLASS

*Please Select One of Each*

*SPARKLING: NV La Marca, PROSECCO, Veneto, IT  
NV Mumm Napa, BRUT PRESTIGE, Napa Valley  
NV Domaine Carneros, BRUT ROSE, Carneros*

*WHITE: 2016 Martin Codax, ALBARINO, Rias Baixas, Spain  
2017 Whitehaven, SAUVIGNON BLANC, Marlborough, New Zealand  
2016 Jean-Jacques Auchere, SANCERRE, Sancerre, France  
NV Locations, VERMENTINO, Corse, Corsica, France  
2014 Domaine Seguinot Bordet, CHABLIS, Vieilles Vignes, France  
2014 Antica, CHARDONNAY, Napa Valley  
2015 Orin Swift, CHARDONNAY, Mannequin, California  
2016 Château de Sancerre, SANCERRE, France*

*ROSE: 2017 Hogwash, GRENACHE, Carville, CA  
2017 Fleur de Mer, GRENACHE BLEND, Côtes de Provence*

*RED: 2016 Siduri, PINOT NOIR, Willamette Valley  
2014 Royal Prince, PINOT NOIR, Santa Barbara  
2016 Falcone Family Vineyards, SYRAH, Paso Robles  
2015 Storypoint, CABERNET SAUVIGNON, California  
2015 Cass, MOURVÈDRE, Paso Robles  
2012 Château Guibot la Fourvieille, BORDEAUX BLEND, St Emillion, France*

### NON-ALCOHOLIC BEVERAGES

*ASSORTED SOFT DRINKS, JUICE, SPARKLING WATER*

*\*Special requests and/or substitutions may be accommodated for an additional cost*

*\*Please note, doubles and specialty cocktails are not included in the pricing and will include an additional  
\$2 charge per cocktail \*Shots are prohibited*

*All beverage packages require a minimum of 20 guests. All items are subject to a 25% service fee, sales tax,  
and SF mandate. Menu & prices are subject to change based on availability & market fluctuation.  
Substitutions may require additional charges. For groups less than 20, a \$125 labor fee will apply.*



# RAMBLER

## - HOSTED ON-CONSUMPTION BAR -

### WELL LIQUOR \$10-12 EACH

*NEW AMSTERDAM VODKA, NEW AMSTERDAM GIN, BACARDI SILVER RUM,  
PUEBLO VEIJO TEQUILA, HIGH WEST AMERICAN BOURBON, DEWARS SCOTCH*

### CALL LIQUOR \$12-14 EACH

*TITO'S VODKA, BEEFEATER GIN, BACARDI SILVER RUM, SANTA TERESA SOLERA RUM,  
PARTIDA BLANCO TEQUILA, WILD TURKEY 101, WILD TURKEY 81 RYE,  
JOHNNIE WALKER BLACK LABEL SCOTCH*

### PREMIUM LIQUOR \$14-16 EACH

*KETEL ONE VODKA, ST. GEORGE TERROIR GIN, BRUGAL RUM,  
CASAMIGOS SILVER TEQUILA, PATRON REPOSADO TEQUILA, CASAMIGOS AÑEJO TEQUILA,  
BUFFALO TRACE BOURBON, BENDERS RYE WHISKEY, HIGHLAND PARK 12 YR OLD SCOTCH*

### BOTTLED & ALUMINUM BEER \$7 EACH

*STELLA ARTOIS, ANCHOR LAGER, ST. ARCHER WHITE ALE, BOONT AMBER ALE,  
LAGUNITAS IPA, DOGFISH IPA, BUD LIGHT*

### \$9 EACH

*ALPINE IPA, OMMEGANG, AFFLIGEM*

### NON-ALCOHOLIC BEVERAGES \$5 EACH

*ASSORTED SOFT DRINKS, JUICE, SPARKLING WATER*

*\*Special requests and/or substitutions may be accommodated for an additional cost*

*\*Please note, doubles and specialty cocktails are not included in the pricing and will include an additional  
\$2 charge per cocktail \*Shots are prohibited*

*All items are subject to a 25% service fee, sales tax, and SF mandate. Menu & prices are subject to change  
based on availability & market fluctuation. Substitutions may require additional charges.*

# RAMBLER

## EVENT WINE LIST

### SPARKLING

NV Mumm Napa, BRUT PRESTIGE, Napa Valley	\$80
NV Domaine Carneros, BRUT ROSE, Carneros	\$80
G.H. Mumm, BRUT CHAMPAGNE, Reims, FR	\$125
NV La Marca, PROSECCO, Veneto, IT	\$55
NV Perrier-Jouët, GRAND BRUT CHAMPAGNE, Epernay, FR	\$185

### WHITES

2016 Martin Codax, ALBARINO, Rias Baixas, Spain	\$44
2017 Whitehaven, SAUVIGNON BLANC, Marlborough, New Zealand	\$48
2016 Jean-Jacques Auchere, SANCERRE, Sancerre, France	\$52
NV Locations, VERMENTINO, Corse, Corsica, France	\$48
2014 Domaine Seguinot Bordet, CHABLIS, Vieilles Vignes, France	\$60
2014 Antica, CHARDONNAY, Napa Valley	\$64
2015 Orin Swift, CHARDONNAY, Mannequin, California	\$68

### ROSE

2017 Hogwash, GRENACHE, Carville, CA	\$48
2017 Fleur de Mer, GRENACHE BLEND, Côtes de Provence	\$56

### RED

2014 Royal Prince, PINOT NOIR, Santa Barbara	\$65
2016 Siduri, PINOT NOIR, Willamette Valley	\$60
2015 Cass, MOURVÈDRE, Paso Robles	\$64
2016 Falcone Family Vineyards, SYRAH, Paso Robles	\$60
2015 Storypoint, CABERNET SAUVIGNON, California	\$52
2013 Freemark Abbey, CABERNET SAUVIGNON, Napa Valley	\$92
2012 Château Guibot la Fourvieille, BORDEAUX BLEND, St Emillion, France	\$64

All items are subject to a 25% service fee, sales tax, and SF mandate. Menu & prices are subject to change based on availability & market fluctuation. Substitutions may require additional charges.

# RAMBLER

## EVENT DETAILS

### GUARANTEE

Attendance and menu must be confirmed (7) business days in advance, prior to event date. This number will be considered your guarantee. Changes made after (7) business days will be accommodated to the best of our ability. The guaranteed number of guests or the final number of guests, depending on whichever is greater, will be charged accordingly.

### PAYMENT

(50%) Deposit of food and beverage minimum is due upon submission of contract. Full payment is due upon conclusion of all events unless pre-paid in advance. MasterCard, Visa, and American Express cards are accepted. Rambler does not accept personal checks.

### MINIMUMS

All events require a food and beverage minimum, depending on the space contracted. This amount does not include a service charge (25%), employee mandates (5%) or sales tax (8.5%). If the food and beverage minimum is not met, the difference will be added to your bill as an unmet minimum. You may not purchase food and beverage to go nor may you receive the balance in gift certificate form to reach this minimum. All events have a time frame maximum of three hours. Additional time may be available for an additional cost. A (\$350) labor fee is required for each event, per (50) people, per event space.

### ADDITIONAL SERVICES

Audio/visual equipment, floral arrangements, photography, wine pairings, and other special arrangements can be made with at least seven (7) days advance notice for an additional cost. If special audio visual or set up needs are required, please let us know prior to booking.

### BEVERAGES

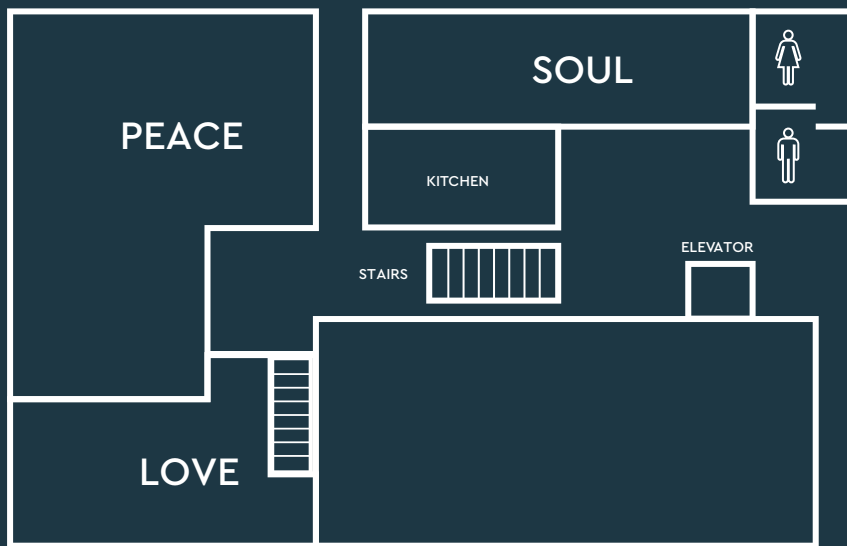
Rambler requires at least seven (7) business days notice for all beverage orders to ensure availability. All packages are based on (3) hours. Please inquire with the Catering department for special hours and drink ticket pricing. Special requests and/or substitutions may be accommodated for an additional cost. Please note, doubles and specialty cocktails are not included in the pricing and will include an additional (\$2) charge per cocktail. Shots are prohibited.

### MENU SELECTIONS

Food selections are due seven (7) business days prior to the event. Due to seasonal availability, course options are subject to change with limited notice. Additional items may be available upon Chef's discretion. We will provide (5%) overage of the guaranteed guest count, only to be charged on consumption. For orders less than the minimum quantity per section, a (\$125) labor fee will apply.

# RAMBLER

## THE DEN

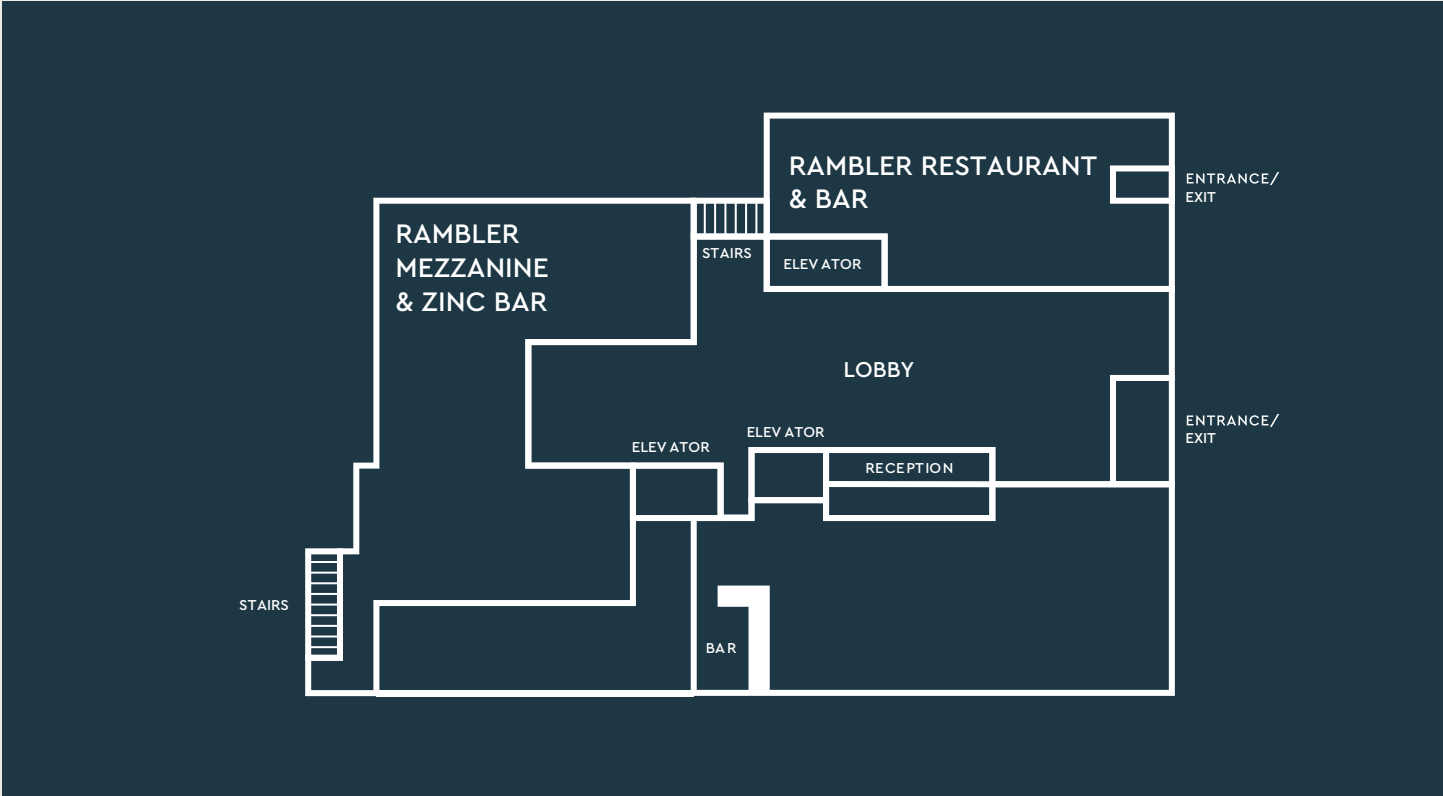


	SQ_FT	WXL	H	RECEPTION	U-SHAPE	BANQUET	THEATER	CLASSROOM	BOARDROOM
PEACE	1334 SQ/F	25' X 50' X 30'	18'	100	-	60	50	35	24
LOVE	659 SQ/F	26' X 25'	18'	40	30	20	35	25	15
SOUL	504 SQ/F	15' X 40'	18'	50	-	-	35	18	24



# RAMBLER

## RAMBLER

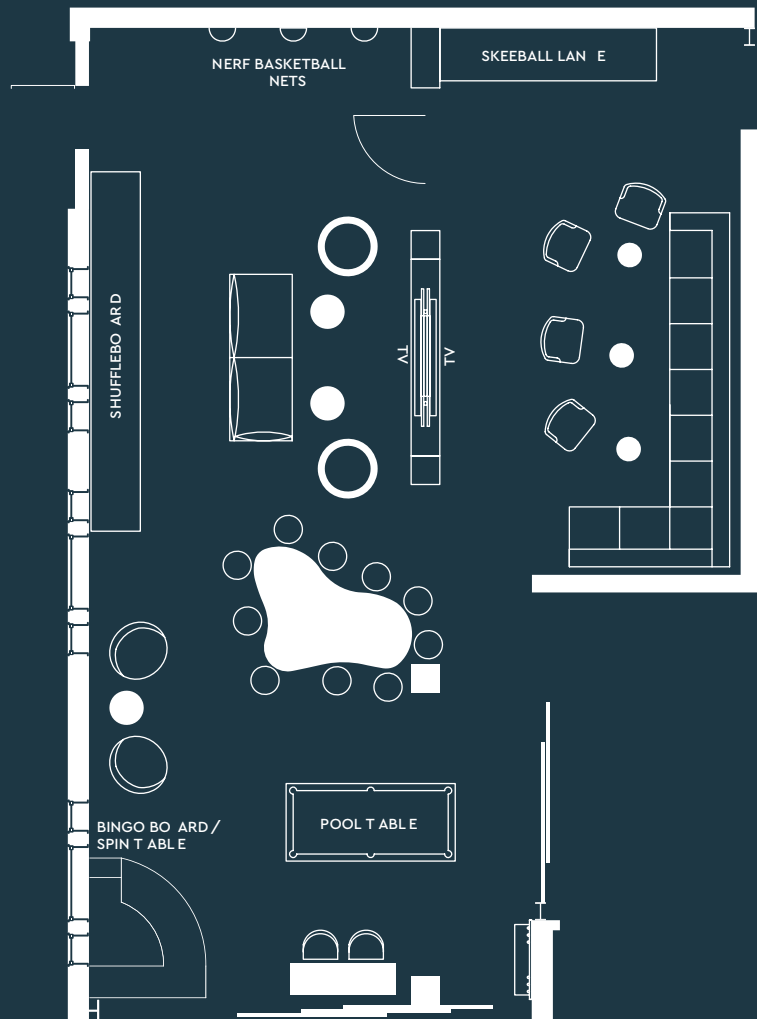


	SQ FT	RECEPTION
RAMBLER RESTAURANT & BAR	600 SQ/F	60 STANDING 40 SEATED
RAMBLER MEZZANINE & ZINC BAR	1,000 SQ/F	80 STANDING 50 SEATED

# RAMBLER

## PEACE

1334 SQ. FT.  
WXL: 25' X 50' X 30'  
H: 18'  
RECEPTION: 100  
U-SHAPE: N/A  
BANQUET: 60  
THEATER: 50  
CLASSROOM: 35  
BOARDROOM: 24



# RAMBLER

## LOVE

659 SQ. FT.

WXL: 26' X 25'

H: 18'

RECEPTION: 40

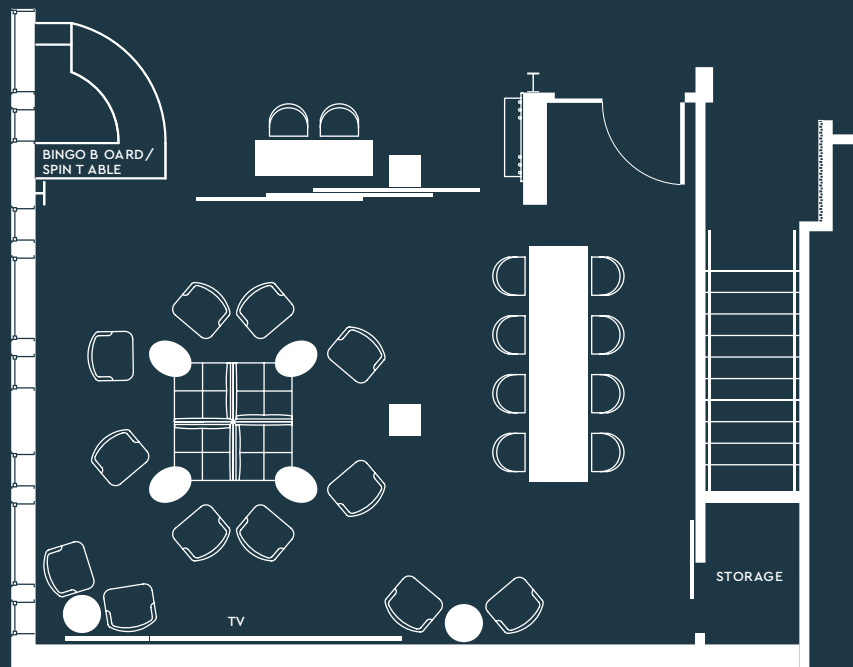
U-SHAPE: 30

BANQUET: 20

THEATER: 35

CLASSROOM: 25

BOARDROOM: 15



# RAMBLER

## SOUL

504 SQ FT .

WXL: 15' X 40' .

H: 18'

RECEPTION: 50

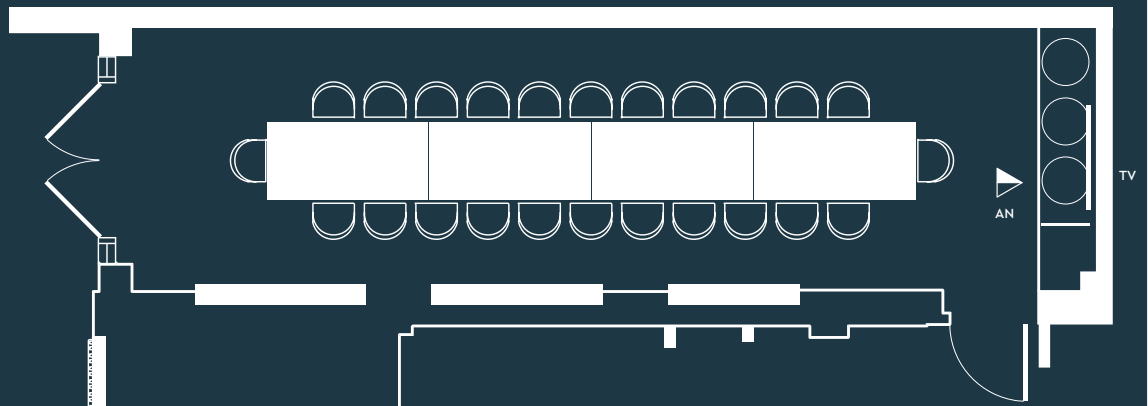
U-SHAPE: N/A

BANQUET: N/A

THEATER: 35

CLASSROOM: 18

BOARDROOM: 24



# RAMBLER

## THE MANTEL BAR

1094 SQ. FT .  
WXL: 20' X 40' '  
H: 18'  
RECEPTION: 7.5

