

Our Chef's Vision

RYG Signature Charcuterie Board – 21

A beautifully curated selection of artisan cheeses and cured meats with seasonal fruit, olives, pickles, and creamy goat cheese topped with preserves.

Wine Pairing Suggestion: Sonoma Blend – California

RYG Brunch Charcuterie Board (Sat–Sun 11:30am–1:30pm) – 23

Bacon, sausage, artisan cheeses, fresh fruit, and sweet pancakes and muffins made for sharing.

Wine Pairing Suggestion: Sweet Riesling – New York

Alfredo Sauce and Breadsticks – 9

Warm breadsticks with creamy Alfredo dipping sauce.

Wine Pairing Suggestion: Chardonnay – France

Chicken and Mushroom Alfredo on Fettuccine with Breadsticks – 15

Tender fettuccine smothered in creamy Alfredo sauce with sautéed chicken and mushrooms, served with warm breadsticks.

Wine Pairing Suggestion: Pinot Gris – Oregon

Manicotti and Breadsticks – 14

Pasta tubes stuffed with cheese and baked in savory sauce, served with breadsticks for dipping.

Wine Pairing Suggestion: Red Blend– Slovenia

Meatball Trio Flight – 15

Three house-made meatballs paired with bold signature sauces: pineapple teriyaki, Thai chili, bourbon.

Wine Pairing Suggestion: Cairann – Southern Rhône, France

Nowhere's Perfect Sliders – 12

Prime rib beef sliders stacked with cheddar, grilled pineapple, jalapeños, and tangy teriyaki, served with chips.

Wine Pairing Suggestion: Malbec Reserva – Argentina

Chef's Special Flatbread – 16

Slow-cooked short ribs, grilled pineapple, feta, teriyaki glaze, crispy onions, and spinach on crisp flatbread.

Wine Pairing Suggestion: Seguret – Southern Rhône, France

RYG Panini – 15

Goat cheese, spinach, blackberries, and pineapples, with a balsamic glaze on pressed artisan bread.

Wine Pairing Suggestion: Assyrtiko – Greece

Cannoli – 13

Crisp pastry shells filled with rich, sweet cream.

Wine Pairing Suggestion: Sweet Frizzante – Italy

Drunken Cherry Cheesecake – 13

Rich cheesecake topped with wine-based cherry preserves.

Wine Pairing: Sweet Rossello – Italy

follow us



Our menu is prepared with care and attention to detail. Please inform your server of any food allergies or dietary restrictions. We do not come into contact with common allergens, including: Milk, Eggs, Fish, Shellfish, Tree Nuts, Peanuts, Wheat, Soy, and Sesame. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.