



Our Chef's Vision

Available ALL DAY

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We'd love to host your next event

RYG Charcuterie Board – 21

A curated selection of artisan cheeses and cured meats with seasonal fruit, olives, pickles, and rotating house-made spreads.

Wine Pairing Suggestion: Séguret – Southern Rhône, France or Sauvignonasse & Sauvignon Blanc – Slovenia

Stuffed Pasta Shells - 13

Jumbo pasta shells filled with seasoned ricotta, herbs, and Mediterranean spices, topped with a slow-simmered house marinara with meat sauce.

Wine Pairing Suggestion: Cabernet Sauvignon – Italy

Smoky Eggplant Dip & Quinoa Chips (GF) - 14

Fire-roasted eggplant blended with garlic, lemon, extra virgin olive oil, and fresh herbs, served with crisp quinoa chips, with our featured pinot nero balsamic vinegar..

Wine Pairing Suggestion: Pinot Nero - Italy

We like it HESSY Beer Cheese Sliders - 14

Handcrafted beef sliders topped with warm beer cheese and caramelized onions on toasted brioche buns.

Wine Pairing Suggestion: Merlot, Pinot Noir & Cabernet Blend – Slovenia or Argaman – Israel

Shrimp Scampi on Texas Toast - 15

Sautéed shrimp with garlic, RYG signature white wine, lemon, and tomatoes, served over grilled garlic Texas toast.

Wine Pairing Suggestion: Sauvignon Blanc – Argentina

Roasted Red Pepper Hummus & Quinoa Chips (GF) - 13

Creamy hummus blended with roasted red peppers, lemon, and olive oil, served with crunchy quinoa chips.

Wine Pairing Suggestion: Assyrtiko – Greece

Shrimp Gorgonzola Alfredo - 17

Tender shrimp tossed with pasta in a rich Gorgonzola cream sauce infused with garlic and Mediterranean herbs.

Wine Pairing Suggestion: Featured Chardonnay – Israel

RYG Signature Meatball Trio Flight - 15

Three handcrafted meatballs served with your choice of Mediterranean-inspired sauces:

Red Devil Hot Sauce, Garlic Parmesan, or House-Made Alfredo.

Wine Pairing Suggestion: Featured Malbec– Israel

Nutella Phyllo Pastry - 13

Delicate layers of buttery phyllo filled with rich Nutella®, baked golden brown and finished with powdered sugar and a drizzle of chocolate.

Wine Pairing Suggestion: California Champagne

Pipe Dream Cannolis - 13

Crisp pastry shells filled with sweet ricotta cream, finished with a dusting of sugar and indulgent flair.

Wine Pairing Suggestion: Sweet White Frizzante – Italy

RAISE YOUR GLASS WINEBAR + FOOD #RYGWinebar

Please inform your server of any food allergies or dietary restrictions.

Our menu items may contain or 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