



Our Chef's Vision

Available ALL DAY

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We'd love to host your next event

RYG Charcuterie Board – 21

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

Perfect for sharing—and even better with wine.

Wine Pairing Suggestion: Pinot Noir - France

Eggplant, Feta & Chickpea Salad – 10

Roasted eggplant and hearty chickpeas tossed with creamy feta, fresh herbs, crisp vegetables, and a bright Mediterranean-inspired dressing. Fresh, flavorful, and satisfying without feeling heavy.

Wine Pairing Suggestion: Assyrtiko - Greece

Grilled Chicken Caesar Wrap with Chips – 10

Tender grilled chicken, crisp romaine, Parmesan, and creamy Caesar dressing wrapped in a soft flour tortilla and served with crispy chips. A classic favorite with a fresh RYG twist.

Wine Pairing Suggestion: Chardonnay - France

Jenn-O Sliders – 14

Two handcrafted beef sliders layered with smoky BBQ bacon and creamy mac & cheese, served on soft slider buns with smoked gouda cheese. Rich, indulgent, and unapologetically fun.

Wine Pairing Suggestion: Malbec- Israel

Pesto Chicken Flatbread with Alfredo Drizzle – 15

Tender chicken and vibrant basil pesto layered over a crisp, golden flatbread and finished with a creamy Alfredo drizzle. Perfect for sharing.

Wine Pairing Suggestion: Pinot Nero - Italy

RYG Signature Meatball Trio Flight – 15

Three handcrafted meatballs, each with its own personality: Pesto, Birria, and Mango Habanero.

A perfect way to taste your way through the RYG kitchen.

Wine Pairing Suggestion: Appassimento - Italy

SWEET ENDINGS- or beginnings....

Cannolis – 13

Crisp, golden cannoli shells filled with a rich, creamy sweet filling, finished with powdered sugar and a decadent chocolate drizzle. A classic Italian indulgence.

Wine Pairing Suggestion: Sweet Frizzante - Italy

RYG Dessert Sampler – 16

A little bit of everything sweet: a decadent chocolate cookie sandwich, a classic cannoli, and strawberry-drizzle cheesecake. The perfect choice when sharing—or when you simply can't choose just one.

Wine Pairing Suggestion: Amber - Slovenia

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

RAISE YOUR GLASS WINEBAR + FOOD #RYGWinebar