



TAPAS

MANCHEGO CROQUETTES – 16

SERRANO HAM, BLACK GARLIC AIOLI

BUTTER GARLIC SHRIMP – 25 ^{GF}

GUINDILLA PEPPERS, PIMENTO, HERBS

BLISTERED SHISHITO PEPPERS – 12

ROMESCO, AGED MANCHEGO, OLIVE OIL

MUSSELS & CHORIZO – 16

PARSLEY, LEMON

ROASTED OCTOPUS – 24

ROMESCO, SCALLION CHIMICHURRI

MARINATED OLIVES – 6

OLIVE OIL, SHERRY

TALLOW TRUFFLE FRIES – 14

TRUFFLE PARMESAN, BLACK GARLIC AIOLI

FRIED CALAMARI – 18

RED SOFRITO SAUCE, LEMON

TOMATO BREAD BOARD – 15

SERRANO HAM, AGED MANCHEGO, OLIVES

SPANISH MEATBALLS – 14

RED SOFRITO SAUCE, AGED MANCHEGO

BAKED CAÑA DE CABRA – 16

MARCONA ALMONDS, HONEY, MEMBRILLO

ARTISANAL CHEESE BOARD – 27

OLIVES, ASSORTED CHEESES

CHILLED

SHRIMP COCKTAIL – 25 ^{GF}

HOUSE COCKTAIL SAUCE, LEMON

PEI OYSTERS – 24 ^{GF}

SHERRY SCALLION-MIGNONETTE OR SESAME SOY GINGER

SEAFOOD TRIO – 26 ^{GF}

BAY SCALLOPS, BLACK TIGER SHRIMP, PEI OYSTERS

TRIO ENHANCEMENTS

CAVIAR SERVICE – MP | LOBSTER TAIL – MP

SALADS

RARE & RYE WEDGE – 16

BLEU CHEESE CRUMBLES, HEIRLOOM TOMATOES, RED ONIONS, APPLEWOOD SMOKED BACON, BREADCRUMBS, BUTTERMILK DRESSING

THE CAESAR – 14

PARMESAN, BREADCRUMBS

HOUSE GREEN SALAD – 12 ^{GF}

RED ONIONS, HEIRLOOM TOMATOES, GUINDILLAS, SPANISH OLIVES, AGED MANCHEGO, SHERRY VINAIGRETTE

ENHANCEMENTS

PETITE FILET – 22 | SHRIMP – 15 | SALMON – 18 | BACON – 4

MAINS

YOUNG HERB ROASTED CHICKEN – 38 
CREAMY RICE, SPANISH OLIVES, SWEET PEPPERS, ENGLISH PEAS

FAROE ISLANDS SALMON – 40 
CHARRED PEPPERS, FONDANT POTATOES, GASTRIQUE, TOMATOES

BLACK INK SEAFOOD TAGLIATELLE – 46
RED SOFRITO, MUSSELS, SHRIMP, CLAMS, CRAB, BAY SCALLOPS

HONEY GARLIC GLAZED PORK CHOP – 42 
BLACK GARLIC, MASHED POTATOES, ASPARAGUS

CUTS

CUT OR WHOLE WITH ROASTED GARLIC BULBS & BUTTER HERB BRUSH

PRIME RIBEYE 18oz – 68
RARE & RYE SIGNATURE CUT

PRIME NY STRIP 14oz – 58

PRIME PICANHA 10oz – 46

FILET MIGNON 8oz – 60

PRIME COWBOY 22oz – 78

PRIME PORTERHOUSE FOR TWO 32oz – 138

ENHANCEMENTS

ROMESCO – 2 | BORDELAISE – 2 | TRUFFLE BUTTER – 2 | HOUSE STEAK SAUCE – 2
HORSERADISH CREAM – 2 | BLACK GARLIC AIOLI – 2 | HOT PEPPER SAUCE – 2
SCALLION-CHIMICHURRI – 2 | COWBOY SEASONING – 2 | RED PEPPER CHIMICHURRI – 2
CHARRED PEPPERS – 4 | CHARRED ONIONS – 4 | VALDEÓN BLEU CHEESE – 9
CRAB CAKE – 16 | GARLIC SHRIMP – 20 | LOBSTER TAIL – MP

SIDES

CREAMED SPINACH – 10
MASHED POTATOES – 10
SEASONAL VEGETABLES – 10 
MORNAY MANCHEGO MAC – 14

LOADED TWICE BAKED POTATO – 12
ROASTED POTATOES & RED CHIMICHURRI – 10
STEWED WILD MUSHROOMS – 10 
SAUTÉED ASPARAGUS – 10 

20% SERVICE CHARGE ADDED TO ALL PARTIES OF SIX OR MORE



CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELFISH, OR EGGS MAY INCREASE RISK OF FOODBORN ILLNESS.