

## TO BEGIN

### HOUSE ONION RINGS

ALE BATTERED, SERVED WITH HOUSE REMOULADE 5

### BEER-BATTERED VEGETABLES

ONIONS, RED PEPPERS, AND CARROTS IN A LOCAL DRAUGHT BEER BATTER 7  
IF YOU PREFER, **BATTERED SHRIMP** 8

### SHRIMP SCAMPI

GARLIC, BUTTER, SHERRY AND CIABATTA FOR DIPPING 9

### ORGANIC MIXED BABY GREENS

ALL ORGANIC GREENS AND VEGETABLES WITH ORGANIC HOUSE VINAIGRETTE 7.5

### CHEESE BOARD

THREE ARTISAN CHEESES, ALMONDS, FRUIT AND HOUSE HERBED GOAT CHEESE 11

### MUSSELS

WHITE WINE WITH GARLIC, SHALLOTS, AND PARSLEY  
OR THE DRAUGHT BEER OF YOUR CHOICE AND NIMAN RANCH BACON 11

## MAINS

### NIMAN RANCH ALL-NATURAL BEEF BURGER

ON AN ARTISAN ROLL, SERVED WITH  
HOUSE CUT FRIES (PLAIN OR CAJUN) AND PICKLE CHIPS 11

### VEGAN PORTOBELLO SANDWICH

BALSAMIC AND HERB MARINATED PORTOBELLO MUSHROOM AND SAUTÉED ONION  
ON TOASTED CIABATTA WITH HOUSE CUT FRIES AND PICKLE CHIPS 10

### FISH AND CHIPS

DOMESTIC FARM-RAISED CATFISH WITH HOUSE CUT FRIES AND COLESLAW 13

### OUR SIGNATURE SHEPHERD'S PIE

(GLUTEN FREE)

NIMAN RANCH LAMB AND BEEF, PARSNIPS, CARROTS, AND GREEN BEANS  
TOPPED WITH TOASTED MASHED POTATOES 12

### VEGAN SHEPHERD'S PIE

(GLUTEN FREE)

TOFU, PARSNIPS, CARROTS, GREEN BEANS  
TOPPED WITH TOASTED MASHED POTATOES 12

### SADDLEBRUSH GUMBO

JIDORI CHICKEN, MEXICAN SHRIMP, NIMAN'S ANDOUILLE SAUSAGE  
ORGANIC LONG-GRAIN WILD RICE 14

### GRIDDLED JIDORI CHICKEN BREAST

WITH SEASONAL FRUIT REDUCTION  
ORGANIC LONG-GRAIN WILD RICE WITH ORGANIC SEASONAL VEGETABLES 15

### LAMB SIRLOIN

WITH ROSEMARY PORT REDUCTION  
SWEET POTATO AND BACON CROQUETTE AND ORGANIC SEASONAL VEGETABLES 23

## AND FOR DESSERT

### DESSERT OF THE DAY

(ASK YOUR SERVER FOR DETAILS)

### BREAD PUDDING 6

### BEER CHEESECAKE 6

SCOOP OF SORBET OR GELATO FROM BOTTEGA ITALIANA 3

### STONE-SMOKED PORTER SHAKE

(MUST BE 21 YEARS OF AGE TO ENJOY THIS ONE) 7

## **WELCOME TO THE RITUAL TAVERN**

WE LIKE TO THINK THAT ONCE YOU CROSS THE THRESHOLD OF THE RITUAL, YOU ENTER A DIFFERENT TIME AND SPACE - A SIMPLER TIME, WHEN PEOPLE KNEW ALL THE INGREDIENTS IN THE FOOD THEY ATE AND THE NAMES OF THE PEOPLE WHO FARMED THEM. WE WOULD LIKE TO INTRODUCE SOME OF OUR FARMING, ROASTING AND BAKING NEIGHBORS.

### **CARLSBAD AQUAFARMS**

OUR BLACK MEDITERRANEAN MUSSELS COME FRESH FROM A FAMILY FARM OF THIRD GENERATION CALIFORNIANS. THEIR RANCHO AQUA LAGOON AQUAFARM IN CARLSBAD PRODUCES SHELLFISH THAT EXCEED THE REQUIREMENTS OF THE THE NATIONAL SHELLFISH SANITATION PROGRAM, AND IS ENVIRONMENTALLY SUSTAINABLE AT THE SAME TIME

### **CROWS PASS FARMS, TEMECULA**

OUR ORGANIC GREENS FOR OUR SALAD COME FROM CROWS PASS FARMS IN TEMECULA. THEY ALSO PROVIDE A RANGE OF OTHER ORGANICS WE USE AS SIDES AND GARNISHES ON OUR OTHER PLATES.

### **NIMAN RANCH**

“NIMAN RANCH STARTED IN THE EARLY 1970s, WHEN BILL NIMAN BEGAN RAISING PIGS, CHICKENS, GOATS, AND CATTLE ON ELEVEN ACRES IN A SMALL COASTAL TOWN, JUST NORTH OF SAN FRANCISCO. HE RAISED HIS ANIMALS USING TRADITIONAL, HUMANE HUSBANDRY METHODS AND WHOLESOME NATURAL FEEDS. BEFORE LONG, BILL BEGAN SELLING HIS BEEF TO LOCAL GROCERY STORES WHILE RESTAURANTS WERE ASKING TO PUT THE FLAVORFUL BEEF ON THEIR MENUS.” (SOURCE – NIMANRANCH.COM) NIMAN RANCH NOW DISTRIBUTES MEATS FROM OVER 500 U.S. FAMILY OWNED FARMS AND RANCHES USING ALL VEGETABLE FEEDS AND WHO HUMANELY RAISE THEIR LIVESTOCK, WITH NO ANTIBIOTICS OR HORMONES.

### **CAFFÉ CALABRIA COFFEE ROASTING CO.**

LOCATED ON 30<sup>TH</sup> STREET JUST SOUTH OF HERE, CALABRIA ROASTS COFFEE FROM AROUND THE WORLD. ALL OF THEIR ORGANIC COFFEE IS CERTIFIED BY CCOF, CALIFORNIA CERTIFIED ORGANIC FARMERS, AN INDEPENDENT THIRD PARTY DEEMED FOR THE ASSESSMENT OF ORGANIC QUALITY FOODS.

### **SADIE ROSE BAKING COMPANY**

KNOWN FOR THEIR “HANDMADE, HEARTH BAKED, ARTISAN BREADS” SADIE ROSE BAKING COMPANY USES OLD WORLD TECHNIQUES AND RECIPES TO CREATE SOME OF THE BEST BREADS IN SAN DIEGO. WE LOVE THEIR FOCACCIA ROLLS AND CIABATTA.

### **BOTTEGA ITALIANA**

LIKE THE RITUAL, BOTTEGA ITALIANA MAKES A POINT TO AVOID CORN SYRUPS, ARTIFICIAL COLORS AND FLAVORS, AND MILK THAT HAS BEEN TREATED WITH GROWTH HORMONES. THE ONLY COLOR IN THEIR GELATI COMES FROM THE NATURAL INGREDIENTS. THEY ALSO HAVE A COMMITMENT TO THE ENVIRONMENT, RECYCLING ALL APPROPRIATE PLASTICS, METALS, AND PAPER PRODUCTS. THEY ALSO COMPOST HUNDREDS OF POUNDS OF FRUIT A MONTH. LASTLY, THEIR PACKAGING, GELATO CUPS AND WHOLESALE CONTAINERS ARE MADE FROM BIODEGRADABLE CORN PLASTIC. PLEASE VISIT THEM IN CORONADO.

### **RITUAL TAVERN**

WE MAKE EVERYTHING HERE, 'IN HOUSE' WITHOUT HIGH FRUCTOSE CORN SWEETENER OR CHEMICALS. ALL OF OUR CONDIMENTS, KETCHUP, MUSTARD, PICKLES, HOT SAUCE, COLESLAW AND FRENCH FRIES ARE ALSO PREPARED FRESH, RIGHT HERE. IT'S OUR DAILY RITUAL.