



IN BETWEEN MENU

(4PM-5PM)

For guests with serious food allergies we highly suggest not to eat here.

We cannot guaranty any cross contamination of foods.
We cannot guaranty that any of our products are safe to consume for people with allergies. Rintintin will not assume any liability for adverse reactions to food consumed, or items one may come in contact with while eating our products.

We don't accept any dollar bills over \$ 20.

Olives * 8

Preserved Lemon and Herbs

Pommes Frites* 14

Tomato Soup* 14

Roasted San Marzano Tomatoes, Shaved Parmesan

Chicken Cilantro Soup* 14

Cilantro, Leeks, Lime, Cayenne

Mezze Plate 22

Olives, Hummus, Tzatziki, Spicy Feta, Artichoke Dip, Cornichons, Veggie Sticks, Pita Bread

Greek Salad * 18

Tomato, Cucumber, Kalamata Olives, Mint, Feta Cheese, Greek Oregano, Sliced Fennel, Vinaigrette

Toasted Red Quinoa & Kale Salad * 21

Toasted Quinoa, Baby Kale, Toasted Walnuts, Fresh Fava Beans, Pomegranate, Orange/Dijon Vinaigrette.

½ Dz./1Dz. East Coast Oysters * 22/36

mignonette, cocktail sauce, horseradish

Zucchini Parmigiana (Vegetarian Gluten Free Lasagna) * 26

Thinly Sliced Zucchini Squash layered with Buffalo Mozzarella San Marzano Tomatoes, Basil, Parmigiano Reggiano

Lasagna Bolognese 29

Fresh Pasta, Beef Ragu, San Marzano Tomatoes, Basil, Mozzarella, Parm. Reggiano, Ricotta

Chicken Kebab 28

Over Spinach Couscous, with Tzatziki & Toasted Sesame Cilantro May

Rintintin Burger 19

Chipotle Aioli, House Made Ketchup

Add Cheddar, Gruyere, Blue Cheese or Feta

Add Bacon or Fried Egg +4

Add Pommes Frites or Salad +6

Plant Based Burger 21

Chipotle Aioli, House Made Ketchup

Add Cheddar, Gruyere, Blue Cheese or Feta

Add Violife Vegan Cheddar +1

Add Bacon or Fried Egg +4

Add Pommes Frites or Salad +6

CHARCUTERIE & FROMAGE

complimentary crackers (contains gluten)

Plateau De Fromage & Charcuterie * 24

Variety of Cheese & Charcuterie

Plateau De Fromage * 22

Vermont Creamery Bijou Goat's Milk,

Papillon Roquefort Sheep's Milk, Manchego Sheep's Milk

Plateau De Charcuterie * 22

Prosciutto di Parma, Bresaola, Salami Cacciatorini,

Sweet Soppressata

DESSERT

Flowers For Raquel 14

Blood Orange Carpaccio, Olive Oil Ice Cream,

Shaved Dark Chocolate, Sea Salt,

Splash of "Picual" Olive Oil

Churros 12

Cinnamon & Sugar Dusted, Served With Vanilla Gelato

Affogato 12

Vanilla Ice Cream Topped with Espresso

Pistachio Baklava 12

Cardamom Ice Cream

Gelato 10

Chocolate, Vanilla

We don't allow any outside beverages or food brought in.

This includes wine bottles.

We charge \$ 5 per person for any cakes, sweets brought in.

*Gluten-free option apart from any bread/crackers.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Inform your server of any allergies.

We accept max. 4 Credit Cards per table.

For parties of 6 or more suggested gratuity 20%.