



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

Watermelon Gazpacho* 14
Watermelon, Tomato, Celery, Persian Cucumber, Bell Pepper, Spanish Onion, Sherry Vinegar, evoo

Chicken Cilantro Soup* 15
Cilantro, Leeks, Lime, Cayenne

Mezze Plate 22
Olives, Hummus, Tzatziki, Spicy Feta, Artichoke Dip, Cornichons, Veggie Sticks, Pita Bread

Greek Salad * 19
Tomato, Cucumber, Kalamata Olives, Mint, Feta Cheese, Greek Oregano, Sliced Fennel, Vinaigrette
add Watermelon 3

Toasted Red Quinoa & Kale Salad * 22
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

Ceviche * 21
Fluke, Cucumber "Leche De Tigre", Shallots, Serrano Peppers, Diced Tomato, Celery, Fresh Cilantro, Plantain Chips (when available)

Chicken Kebab 31
Over Spinach Couscous, with Tzatziki & Toasted Sesame Cilantro May

Rintintin Burger 22
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 23
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 14
Cinnamon & Sugar Dusted, Served With Vanilla Gelato

Affogato 14
Vanilla Ice Cream Topped with Espresso

Pistacchio Baklava 14
Cardamom Ice Cream

Gelato 12
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%.