

# Rulis' International Kitchen

## Tapas & Botanas

### **Shrimp Nachos 16.99**

Corn Chips topped with sautéed Argentinian red shrimp and spicy queso.

### **Goat Cheese and Peppers 14.99**

Roasted Sweet Peppers, Cranberries and Cashews over soft goat cheese. Served with crostini.

### **Three P's Crostini 7.99**

Pears, prosciutto, and Manchego drizzled with balsamic dressing, four to an order.

### **Pesto Fries 6.99**

Skin on French fries tossed in our basil-cilantro almond pesto and parmesan cheese.

### **Gambas Al Ajillo 16.99**

Argentine red shrimp poached in spicy garlic chili oil. Served with crostini.

## Soup & Salads

### **Potato Poblano Soup: Cup 4.99 Bowl 6.99**

### **Signature House 13.99**

Spring mix, hearts of palm, avocado, toasted sunflower seeds and anchovy vinaigrette.

### **Mediterranean 11.99**

Romaine lettuce, cucumbers, bell pepper, black olives, Feta cheese and mustard lime vinaigrette.

### **Seasonal Fruit and Prosciutto 13.99**

Spring mix with seasonal fruit topped with prosciutto, candied pecans and honey lime vinaigrette.

### **Spinach 11.99**

Spinach, jicama, cranberries, bacon bits, toasted sunflower seeds and balsamic vinaigrette.

### **Cabo 13.99**

Romaine lettuce, mango, avocado, red onion, bacon bits and honey lime vinaigrette.

### **Moroccan 13.99**

Spring mix, romaine, apples, dates, pistachios, panela cheese and cinnamon raspberry vinaigrette.

Add any of the following: Chicken \$5 // Shrimp \$12 // Salmon \$17

### **Haydee's Chicken Salad 10.99**

Roasted chicken mixed with celery, Granny Smith apples, raisins, pecans, and tossed in a creamy house made dressing. Served with fruit gelatin.

### **Salmon Quinoa Salad 13.99**

Baked salmon mixed with quinoa, tomato, red onion, cucumber, cilantro, lemon, and cilantro aioli, topped with "avo" sauce.

## Extras and Sides

Toreado Sauce \$0.75 // Ranch \$0.75 // Habanero oil \$1 // Tortillas \$2

Sweet Potato Waffle Fries \$4// Fried Green Beans \$4 // French Fries \$4 // White Rice \$3 // Pan Roasted Veggies \$4 // Calabacitas \$4 // Mashed Potatoes \$4// Fried Pickles \$4 // Fried Garlic Cheese Curds 4\$

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## Woodfired Brick Oven Pizzas

All pizzas are 10 in. and use mozzarella and provolone cheese. GF add \$3. vegan cheese add \$3.

### **Mexican 16.99**

Refried beans and cheese topped with fresh tomatoes, onions, jalapenos, sirloin steak toreado and "avo" sauce.

### **Nola 14.99**

Red sauce and cheese topped with pepperoni, ham, and mixed olives.

### **Southwest 14.99**

Red sauce and cheese topped with all-natural chicken, onions and roasted green chile.

### **Chicken Teriyaki 14.99**

White sauce and cheese topped with all-natural chicken, pineapple, fresh jalapeno, cilantro & onion. Topped off with toreado teriyaki sauce.

### **Spinach 15.99**

White sauce topped with goat cheese, fresh spinach, pears and walnuts. Topped off with balsamic vinaigrette.

### **Porky 15.99**

Red sauce and cheese topped with house made sausage, country ham and pepperoni.

### **Pizza al Pastor 15.99**

White sauce with cheese, pork adobado and pineapple. Topped with fresh onions and cilantro.

### **Georgina 15.99**

White sauce and cheese topped with spinach, sun-dried tomatoes and pine nuts.

## Build YO Pizza 8.99 + each ingredient

### Build YO Calzone 9.99 + each ingredient

Jalapenos \$1--Pickled Jalapenos \$1--Onion \$1--Fresh Tomatoes \$1--Fresh Basil \$1--Cilantro \$1

Pesto \$2--Spinach \$2--Mushrooms \$2--Pineapple \$2-- Olives \$2

Extra Cheese \$3 - Sun-dried Tomatoes \$3--Pine Nuts \$3--Walnuts \$3--Pepperoni \$3--Ham \$3--Sausage \$3--Bacon \$3--Chicken \$3--Anchovies \$3-- Sweet Pepper \$3--Feta \$3

## Burgers

Half pound house blend beef, onions, tomato, baby romaine, brioche bun and your choice of side. Cooked medium unless otherwise specified. Allow at least 15 minutes for Well Done. Plant based options: Impossible pattie +\$3, Chao +1, bun.

**Champ:** double cheddar, pickles, ketchup, mustard, mayo and toreado sauce. **14.99**

**Momma's:** provolone cheese, mayo and toreado sauce. **14.99**

**Blue:** blue cheese, bacon and chipotle mayo. **16.99**

**Mushroom Swiss:** Swiss cheese, locally grown mushrooms, caramelized onions and mayo. **16.99**

Changes to the menu may result in an additional charge.

Extras are extra.

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## Entrees

### **Angus Tomahawk Steak (requires 24hr reservation)**

Black Angus rib eye slow cooked in sous vide to preferred temperature then reverse seared. Served with salad, seasonal veggies, and mashed potatoes. **Market \$**

### **Calabacitas**

Creamy julienne squash with corn, cheese, onion and cherry tomatoes. Choice of baked all-natural airline chicken breast (**\$16.99**) or baked salmon (**\$20.99**),

### **Lamb Lollipops 35.99**

6 grilled lamb lollipops served with rice and sweet and spicy mango salsa. Half order **21.99**

### **Sirloin Steak 28.99**

6 oz Baseball cut served with roasted fingerling potatoes and baby broccoli.

### **Salmon 24.99**

Baked salmon served with roasted fingerling potatoes and baby broccoli.

### **Shrimp Chipotle Enchiladas 17.99**

Argentine red shrimp rolled in corn tortilla, bathed in creamy chipotle sauce, topped with cotija cheese. Served with side greens and rice.

### **Chicken Kabobs 14.99**

2 all-natural chicken breast skewers with Mexican squash, sweet peppers, onions and mushrooms drizzled with toreado teriyaki sauce and sesame seed sprinkles with your choice of side. Add a skewer for **\$3**

### **Brisket Flautas 16.99**

4 large flautas with arbol salsa, "avo" sauce, and sour cream, topped with cotija cheese. Served with side greens and rice.

### **Meatloaf 18.99**

1lb of ground beef and pork mixed with cheese, panko green olives, pickled carrots, onions, and jalapeno, wrapped in bacon with choice of 2 sides.

### **Chuco Cheesesteak 13.99**

Bolillo stuffed with sirloin toreado, caramelized onions, and queso. Served with choice of side.

## Tacos (3 per order & side)

### **Shrimp 17.99**

Argentine red shrimp sautéed with bacon, topped with mango salsa and "avo" sauce.

### **Sirloin Tornado 13.99**

Sirloin mixed with toreado salsa, topped with "avo" sauce, red onion & cilantro (vegan option available).

### **Pork Belly**

**Carnitas** topped with "avo" sauce, red onion & cilantro, **13.99**

**Tornado-Teriyaki** topped with lime, green apple & cilantro (available in vegan) **13.99**

**Al Pastor** topped with pineapple, red onion & cilantro (available in vegan) **13.99**

### **Chicken Sriracha 12.99**

All natural chicken breast drizzled in Sriracha-Lime sauce and topped with green apple & cilantro.

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## Dessert

### **Chocolate Irish Cream Cake 7**

Chocolate cake with chocolate & Irish cream ganache and raspberry drizzle.

### **Panacotta 6**

Italian eggless vanilla custard topped with berry coulis.

## Beverages

### **Soda Fountain 3**

Pepsi, Diet Pepsi, Dr. Pepper, Root Beer, Raspberry Tea, Sierra Mist

### **Hot or Iced Tea 3**

### **San Pellegrino 4**

### **Fiji Water 4**

### **Coconut Water 3**

### **Jarritos 3**

Mandarin, Grapefruit, Jamaica

**Don't forget to check our feature board for seasonal offerings.**

## Follow us on Social Media:

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## Tonics & Elixirs

### **House Cold Press Juice (8oz) 6**

Seasonal Offerings

### **Cold Brew Coffee 5**

House made cold brew coffee.

### **Ginger-limonade 6**

Ginger ale and fresh squeezed lime juice.

### **Margarita 7**

Ritual Zero Proof Tequila mixed with fresh lime and DHOS orange liquor.

### **Paloma 7**

Ritual Zero Proof Tequila mixed with grapefruit soda and a splash of grapefruit bitters.

### **Salty Dog 7**

DHOS AF Gin mixed with Jarritos grapefruit and a splash of grapefruit bitters, salted rim.

### **Tom Collins 7**

DHOS AF Gin mixed with fresh lemon juice, agave nectar, and club soda.

### **NOgroni 8**

DHOS AF Gin, DHOS AF Orange liquor, and DHOS AF Bittersweet liquor.

### **Beach Time 7**

Ronsin na rum mixed with in house Cold Press pineapple-ginger juice, mint and lime.

(Alcoholic versions available on our Beer & Wine menu)