THE

20 ROSEMARY 24

ROOM

-FOR THE TABLE -

Korean Street Corn Dip | **15** *gf*
A warm and savory blend of sweet corn and melted mozzarella cheese combined with chorizo and served with tri-color tortilla chips for dipping

Firecracker Shrimp | **19**
A Crispy rice flour-battered shrimp drizzled with a firecracker sauce, paired with a refreshing pickled daikon

Chicken Lettuce Cups | **17**
Seasoned ground chicken with crisp lettuce cups, fresh vegetables, herbs, and a bright citrus-soy sauce

Loaded Bulgogi Fries | **19**
Crispy golden fries topped with Korean-style bulgogi beef, finished with savory sauce, scallions, kimchi, and furikake

Rosemary Room Sliders | **16**
Juicy beef sliders topped with cheddar cheese, caramelized onions, and housemade Rosamara sauce, served on toasted Hawaiian rolls

Ahi Tuna | **18**
Fresh diced ahi tuna tossed with green onions, avocado, sesame seeds and zesty yuzu miso dressing on top of bed of cucumbers drizzled with spicy aioli

Rosemary Room Chicken Wings | **19**
Crispy fried wings tossed in your choice of Franks Red Hot or spicy soy glaze

Calamari Frito | **18**
Lightly seasoned, crispy fried calamari served with our house-made dipping sauce and a grilled lemon wedge for a bright finish

-PIZZAS -

Spicy Pepperoni | **20**
Charred pepperoni and mozzarella over our house-made pomodoro sauce, finished with a drizzle of hot honey and a garnish of fresh micro greens

BBQ Chicken Pizza | **20**
Diced chicken breast over a tangy BBQ sauce, mozzarella, topped with red onions, shaved asiago, chili flakes, and fresh scallions for a bold balance finish

Rustic Pizza | **20**
Chef's blend of wild mushrooms capers and Italian sausage on a creamy Alfredo base, topped with melted Asiago cheese and fennel pollen, then finished with a touch of balsamic glaze for a rich, savory-sweet finish

California Garden Pizza | **20** *vg*
A vibrant medley of seasonal vegetables over our house-made pesto topped with creamy mozzarella and tangy feta for a fresh garden-inspired bite

***B*ulgogi Pizza** | **21**
A fusion-style pizza featuring marinated bulgogi beef, melted mozzarella, bulgogi pizza sauce, scallions, and sesame seeds on a crispy crust.

-SALADS -

Elote Salad | **15** *gf, vg*
Grilled corn tossed with romaine, red and green cabbage, cotija cheese, crispy garlic, roasted sunflower seeds, and chipotle-lime vinaigrette
Add grilled chicken +7 or salmon +10

Caesar Salad | **16**
A fresh take on the classic: romaine, cherry tomatoes, parmesan cheese, crispy rice croutons for a delightful crunch with our house-made Caesar dressing
Add grilled chicken +7 or salmon +10

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. WARNING: Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods, or mercury in fish, which are known to the state of California to cause cancer & birth defects or other reproductive harm.

Please note: A 20% gratuity will be added to the check for parties of 6 or more.

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- HANDHELDS -

Served with fries, fruit, or house salad

Rosemary Room Burger | **24**
Grilled beef patty, cheddar cheese, fresh tomatoes, crispy lettuce, onions, fresh pickles, house sauce, on a toasted brioche bun

Korean Smash Burger | **24**
A juicy smashed beef patty topped with a sweet and spicy gochugaru aioli, served on a toasted bun for the perfect balance of bold Korean-inspired flavor.

California Turkey Club | **22**
Roasted turkey breast, crispy bacon, avocado, fresh lettuce, ripe tomatoes, pepper jack cheese, house-made rosemary aioli sauce on toasted artisanal sourdough bread

Fire Chicken Sando | **18**
Crispy breaded fried chicken topped with tangy pickles, creamy coleslaw, and spicy gochujang fire sauce, served on a buttery brioche bun.

California Wrap | **18**
Chicken, romaine, blue cheese dressing, chipotle mayo, cranberries, candied pecans, wheat or spinach tortilla, served with Old Bay house-made chips

- MAINS -

Champagne Vinaigrette Chicken | **28**
Golden-fried chicken breast drizzled with a bright Champagne vinaigrette and topped with peppery arugula. Served with tender asparagus and baby carrots

Seabass with Kimchi Jus | **40**
Pan-seared seabass topped with a vibrant kimchi jus and finished with fresh cilantro and green onions. Served with a side of steamed rice

Salsa Rosa Rigatoni | **24** *vg*
Rigatoni, roasted tomato-cream cheese sauce, cabernet tomatoes, parmesan cheese
Add grilled chicken +7 or salmon +10

Steak Frites | **45**
10oz New York steak, crispy golden fries, house steak sauce

- DESSERTS -

Mochi Ice Cream | **12**.

New York Cheesecake | **12**

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