

TUE - WED
SELECT MENU

THU - SAT
FULL MENU

SUNDAY
BRUNCH

RICHTER

CORK & KEG · TAVERN

STARTERS

CHARCUTERIE AND CHEESE PLATE 29
chef's selection of assorted meats and cheeses, house-made bread and accompaniments

ROASTED BRUSSELS SPROUTS 12
with bacon and a soy glaze

SZECHUAN CHILI SHRIMP 16
sautéed shrimp with szechuan sauce over
sourdough, garnished with fried rice noodles

BULGOGI PORK LOADED FRIES 16
french fries, covered in shredded pork flavored with
korean spices topped with gochujang aioli and green
onion

ROASTED SHISHITO PEPPERS 12
tossed with a house-made asian soy chili sauce

SHRIMP CEVICHE 14
tomato salsa marinated shrimp topped with cucumber,
red onions, avocado, cilantro, jalapenos
and served with tortilla chips

TUNA TARTARE NACHOS 15
diced ahi tossed with green onion, cucumber, avocado
and cilantro in a soy ginger sauce, served on wonton
skins, topped with a sriracha mayo and jalapenos

JOI NACHOS 19
three wonton skins topped with a tuna nacho mix and
shrimp ceviche, garnished with tobiko, sriracha mayo
and micro cilantro

CACIO E PEPE 13
cheesy flatbread with cracked pepper and smoked salt
accompanied by a bruschetta relish

SUSHI

GRILLED CHICKEN KARAGE ROLL 14
grilled chicken thigh, cucumber, carrot, tonkatsu sauce

KAMIKAZE ROLL 15
spicy tuna, avocado topped with crunchy panko bread
crumbs, tobiko and spicy mayo

SPICY BOERNE ROLL 16
spicy crab mix, cucumber, avocado topped with
gochugaru

GUY ROLL 17
salmon, spicy crab, avocado, cucumber, topped with
crunchy panko, sriracha mayo and tobiko

SPICY CRAB AND SHRIMP ROLL 19
spicy crab mix, avocado, cucumber yum yum and eel
sauce topped with a firecracker shrimp, green onion
and sesame seeds

*menu items may contain or come into contact with wheat, eggs, peanuts, tree nuts,
and milk. consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
may increase your risk of foodborne illness*

SALADS

MIXED GREEN SALAD 12

topped with tomatoes, shredded carrots, pickled cucumber and white balsamic vinaigrette

CAESAR SALAD 15

split romaine lettuce hearts, parmesan curls, garlic sourdough croutons and housemade caesar dressing

POACHED PEAR SALAD 15

spinach, roasted walnuts, heirloom tomatoes, goat cheese, red wine poached pears port-wine vinaigrette

ADD SHRIMP (\$9) OR CHICKEN THIGH(\$8)

PIZZAS

CHEESE 15

PEPPERONI 16

RICHTER 18

red sauce, mozzarella, sausage, pepperoni, mushroom and bell pepper

BIANCA PIZZA 18

garlic ricotta, prosciutto, basil, mozzarella and drizzled with balsamic

CHICKEN PIZZA 18

chicken thigh, Italian sausage, red onion, mushroom, bell pepper, herbs cheese curds, mozzarella and red sauce

GOAT CHEESE PIZZA 18

prosciutto, spinach, red onion, mozzarella and goat cheese topped with fresh oregano, and basil

CAPRICCIOSA PIZZA 18

artichoke hearts, mushrooms, mozzarella, red sauce olive oil oregano and ham

ENTREES

AKAUSHI NEW YORK STRIP DIANE 59

our 12oz strip with a classic diane sauce served along cheddar mashed potatoes, sauteed green beans and carrots

CHICKEN PARMESAN 29

herb and parmesan crusted breast with marinara adjacent to cheddar mashed potatoes, sauteed green beans and carrots

BUTTERNUT PASTA 21

bronze die casareccia pasta in a vegetable sauce, spinach, sage, and sundried tomato topped with feta

SHRIMP SCAMPI 30

tossed in a tomato garlic, basil, cream sauce over parmesan grits

CRISPY SKIN SALMON 39

with mango chutney, cheddar mashed potatoes green beans and carrots

RICHTER CHEESE BURGER 19

bacon, lettuce, tomato, onion, pickle, american cheese, mayo, served on house roll with house fries

PAD THAI 20

stir fried chicken thigh, onion, egg, tofu, rice noodles and tangy sauce topped with bean sprouts and peanuts