**Family-Style Tasting Menu**

**Three Courses**
- served for the entire table
- supplement lamb neck 25
- add wine pairing 30 per person

---

**Snacks**

- **Avocado Wahoo Bhel GF, V**
  - tomato + puffed rice + charred vegetables 13

- **Plantain Chaat**
  - yogurt + cilantro + tamarind chutney + pomegranate 8

- **Pani Puri Vegan**
  - sprouted moong + beets + green juice 9

- **Beets GF Vegan, Seasonal**
  - cashew butter + kokum vinaigrette 11

- **Steamed Green Millet GF, V**
  - cilantro + sez 10

- **Crispy Cauliflower GF, V**
  - paneer + pickled shiitake + lettuce 13

- **Shortrib Uattapam GF**
  - roasted tomato + coconut + dal 13

- **Backyard Pakora GF, Vegan, Seasonal**
  - calabaza + tamarind date chutney 9

- **Lamb Samosa**
  - green mango + mint chutney 14

- **Rancho Patel LEEK and Moong Bean Samosa GF**
  - roasted red pepper chutney 10

---

**Grill**

- **Indian Street Corn GF, V**
  - chili lime butter + crispy garlic + scallions 7

- **Grilled Local Swordfish GF**
  - black eyed peas + swiss chard and herbs 21

- **Lamb Kebab GF**
  - cilantro-mint chutney + red onions 14

- **Charred Ribs GF**
  - Redland guava chutney + scallions 14

---

**Breads**

- **Grain Naan GF**
  - 4

- **Garlic Naan GF**
  - 5

- **Ghost Pepper Cheddar Naan GF**
  - 6

- **Paratha GF**
  - 5

- **White Truffle Porcini Paratha GF**
  - 8

---

**Accompaniments**

- **Persian Cucumbers GF, Vegan**
  - 4

- **Raita GF**
  - 3

- **Housemade Papadum GF, Vegan**
  - roasted onion chutney 2

---

**Desserts**

- **Cranberry GF, Seasonal**
  - 4

- **Apple GF, Vegan**
  - 6

- **Coconut GF, Vegan**
  - 8

---

**Curries**

- **Vegetable Kofta GF**
  - tomato + cashew + yogurt 14

- **Chana Masala GF, Vegan**
  - red onion + avocado 11

- **Chicken Tikka Masala GF**
  - heirloom tomato + roasted pepper 15

- **Rancho Patel Kale Saag Paneer V, GF**
  - sweet corn + fenugreek 15

- **Smoked Lamb Neck GF**
  - chickpeas + herbs 33

- **Kerala Beef Curry GF**
  - coconut + curry leaf + scallions 16

- **Key West Pink Shrimp GF**
  - coconut moilee sauce + basmati grits 19

- **Roasted Duck Breast GF**
  - turnip greens + turnip tops + malvani coconut curry 20

- **Niman Ranch Pork Shank GF**
  - cardamom smoked + sorpotel + scallions 28

---

**Rancho Patel Fruit/Vegetables**

- **Vegetable Salad GF, Vegan, Seasonal**
  - carrots + tomato + rancho greens + peanuts 9

- **Tomatoes GF, V, Seasonal**
  - yogurt + lime + crispy lentil 10

- **Starfruit GF, Vegan, Seasonal**
  - niso ghee + lemon + curry leaf 12

- **Baby Eggplant GF, Vegan, Seasonal**
  - yukon potato + heirloom tomato 9

- **Brussel Sprouts GF**
  - roasted red pepper chutney 14

---

**Pickles & Chutneys 2**

- **Cranberry GF, Seasonal**
  - 4

- **Cilantro GF**
  - 2

- **Hot Green Chili GF, Vegan**
  - 3

- **Coconut GF, Vegan**
  - 5

- **Mango Pickle GF, Seasonal**
  - 6

---

**Basmati Rice**

- **Duck Biryani GF**
  - crispy shallots + raita 14

- **Steamed Rice GF**
  - cumin + ghee 4

- **Lemon Rice GF, Vegan**
  - sweet onions + peanuts 5

- **Brown Basmati Rice & Quinoa GF, Vegan**
  - cinnamon + cashew + lentil 7

---

*For your convenience, a 20% gratuity is added to parties of six or more. Gluten Free (GF), Vegetarian (V), Vegan (VEGAN)

*We will kindly accept ONLY up to 4 credit cards for parties larger than four.

**Please note**
- Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.
- Gluten-free items labeled GF. Items labeled GF contain wheat products, but may contain traces of gluten.
- Items labeled GF, V, or GF, Vegan contain no gluten, but may contain traces of gluten.
- Items labeled GF contain no gluten and are free of allergens.
- Items labeled GF, V contain no gluten and are free of allergens.
- Items labeled GF, Vegan contain no gluten and are free of allergens.
**Massaya Rosé**  
Beqaa Valley, Lebanon 2016

**Jurtischl Rosé**  
Langenlois, Austria 2017

---

**Quivira Rose**  
Sonoma County, California 2016

**Lloco ‘Indica Rose’**  
Mendocino County, California 2016

---

**white**

**Villa Wolf** Riesling  
Pfalz, Germany 2015

**Koepler-Ruprecht** ‘Saumagnen’ Spatlese Trocken Riesling  
Pfalz, Germany 2013

**A. Christmann** Riesling  
Pfalz, Germany 2014

**Clemens Busch** GG ‘Marienburg Rothenpfad’ Riesling  
Mosel, Germany 2013

**Oxum** “Since I Fell For You” Gewürztraminer  
Newberg, Oregon 2016

**Heidi Schrock** Gelber Muskateller  
Neusiedlersee-Hügelland, Austria 2016

**Loimer** Grüner Veltliner  
Langenlois, Austria 2016

**Abbazia Di Novacella** Pinot Grigio  
Alto Adige, Italy 2017

**Vignoble Dauny** Sancerre  
Loire, France 2017

**Sula** Chenin Blanc  
Nashik, India 2016

**Priest Ranch** Sauvignon Blanc  
Napa Valley, California 2016

**Le Petit Chambord** Cheverny Blanc  
Val de Loire, France 2016

**Ignios** Marmajuelo  
Canary Islands, Spain 2012

**Lieu Dit** Chenin Blanc  
Santa ynez Valley, California 2016

**Paul Hobbs** Chardonnay  
Sonoma Costa, California 2016

**Alain Chavy** ‘Chassagne Montrachet’ Chardonnay  
Burgundy, France 2015

---

**thirst quenchers**

**TONIC NO. 252**
Rancho Patel Lemongrass, Cinchona Bark, Citrus

**SEASONAL FRUIT LASSI**
Housemade Yogurt, Cardamom, Vanilla Bean

**STRAWBANEAN SODA**
Strawberry, Citrus, Cardamom, Honey

**TAIWANESE DARK OOLONG**
Iced Tea, Unsweetened

---

**beer**

**PAAN WALA** ON DRAFT  
Saison, J Wakefield Brewery, Wynwood Miami, 7.0%  
Brewed for Ghee using mango, betel leaf, and lemon verbena from Rancho Patel

**HOPS FOR TEACHER** ON DRAFT  
American IPA, J Wakefield Brewery, Wynwood Miami, 6.0%

**TAJ MAHAL** Lager, United Brewers, India, 4.5%

**CHAKRA** Lager, Chakra Brewing Co., India, 4.7%

**HITACHINOKI HEST RED RICE** Ale, Kuki Brewery, Japan, 7.0%

**KALAMAZOO** Stout, Bell's Brewery, Comstock Michigan, 6.0%

**FREE DIVE** India Pale Ale, Copperhill Brewery Co., Tampa, 5.9%

**STILTSVILLE** Pilsner, Concrete Beach Brewery, Wynwood Miami, 5.2%

---

**sustainable**

**Organic**

**Biodynamic**

---

**Bubbles**

**Laurent Perrier Brut Rose**  
Champagne, France NV

**Laurent Perrier La Cuvee Brut Half-Bottle**  
Champagne, France NV

**Llopart Brut Reserva Cava**  
Catalonia, Spain 2014

**Loimer Brut Rosé**  
Kamptal, Austria, NV

---

**red**

**Domaine Dupeuble Beaujolais**  
Beaujolais, France 2016

**Folly of the Beast Pinot Noir**  
Central Coast, California 2016

**Salem Pinot Noir**  
Salem, Oregon 2015

**Vajra Barbera d’ Alba**  
Piedmont, Italy 2015

**Jean-Louis Chave ‘Mon Coeur’ Syrah Blend**  
Côtes du Rhone, France 2016

**Tarpaca Gran Reserva Carmener**  
Maipo Valley, Chile 2015

**Altos de Luzon** Mouvredre blend  
Jumilla, Spain 2012

**Les Lunes, Cabernet Sauvignon-Merlot**  
California, USA 2014

**Tinto Historico** Catena Malbec  
Mendoza, Argentina 2014

**Robert Biale ‘Black Chicken’ Zinfandel**  
Napa Valley, California 2015

**Casanova Della Spinetta** Riserva Chianti  
Tuscany, Italy 2011

**Ancient Peaks Cabernet Sauvignon**  
Paso Robles, California 2015

---

**cocktails**

**INDIAN SUMMER**
Junmai Daiginjo Sake, Carpano Dry, Pineapple Shrub Rosemary, Citrus

**NOT SO PICASSO**
Cocchi di Torino, Carpano Dry, Pineapple Shrub

**KIWI BE FRIENDS**
Kiwi, Ylang-Ylang Syrup, Nigori Sake, Sweet Vermouth, Citrus

**GEISHA IN LONDON**
Junmai Daiginjo Sake, House-Made Tonic, Juniper Tincture

**HIBISCUS PINK PEPPERCORN SPRITZ**
Cava, Honey, Hibiscus, Pink Peppercorn

**LAVENDER LEMON SPRITZ**
Cava, Lavender, Lemon

**WHO’S NAY NAY ?**
Junmai Daiginjo Sake, Cocchi di Torino, Cardamom, Cinnamon, Citrus

**HOLY GHEE**
District Holy Basil, Junmai Daiginjo Sake, Ginger Vermouth, Citrus