

BRUNCH MENU

11:00 AM - 3:00 PM

CARPACCIO

CURED BEEF CARPACCIO

BRESAOLA WITH ARUGULA, SHAVED PARMESAN & LEMON

SALMON CARPACCIO

SMOKED SALMON, CAPERS, RED ONION, LEMON & DILL CHANTILLY

BEET CARPACCIO

BEETS, GOAT CHEESE, HYDRO MICRO GREENS, ROASTED PISTACHIOS & ORANGE VINAIGRETTE

SALADS

CAPRESE

MOZZARELLA, BASIL TOMATO & BALSAMIC GLAZE

BURRATA

CREAMY MOZZARELLA, RED WINE RASPBERRY SAUCE

CLASSIC CEASAR SALAD

HOMEMADE DRESSING, FOCACCIA CROUTONS, SHAVED PARMESAN REGGIANO
- ASK ABOUT ADDING PORK BELLY -

SHAREABLE BOARDS

ARTISANAL BOARD

PARMIGIANO, PORT SALUTE, BRIE, APPLES, CILIEGINE, GOAT CHEESE, GOUDA & HONEY

CHEF'S CHOICE BOARD

ASSORTMENT OF IMPORTED MEATS, CHEESE'S & ACCOMPANIMENTS

REMBAR BOARD

PARMIGIANO, CILIEGINE, SMOKED MOZZARELLA, CHORIZO, PROSCIUTTO, DRY SALAMI, ARTICHOKE, CORNICHONES, OLIVES & HONEY

FLATBREADS

THE MARGARTIA

MOZZARELLA, TOMATO & BASIL

THE MEATLOVERS

CHORIZO, SALAMI, PROSCIUTTO COTTO, CRISPY PROSCIUTTO DI PARMA & MOZZARELLA

THE BREAKFAST

STRACCIATELLA, FENNEL, LEEKS, SHALLOTS, EGG YOLKS & CHIVES

JAM'S CREATIONS

SWEET RISOTTO

CREAMY RISOTTO, RASPBERRIES, BLACKBERRIES, ORANGE ZEST, CITRUS MAPLE SYRUP

POACHED EGG ON BURRATA

SOUROUGH BREAD, CRISPY PROSCIUTTO, HERB PESTO SAUCE

ULTIMATE EGG SANDWICH

PORK BELLY, FILET MIGNON, PROSCIUTTO COTTO, TOMATO, SALSA VERDE & RUNNY EGG

FRITTATA

CHORIZO, BASIL, THIN CRISP POTATOES, CARAMELIZED ONIONS

EGGS BENEDICT YOUR STYLE

* TRADITIONAL CANADIAN BACON

* VEGETARIAN

- ASK ABOUT ADDING SALMON OR PORK BELLY -

ENJOY YOUR EXPERIENCE & THANK YOU FOR CHOOSING TO DINE WITH US

**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.*

*20% Gratuity is automatically added for parties of 6 or more

SAVE ROOM FOR OUR DELICIOUS DESSERTS!

ASK ABOUT OUR WEEKLY SPECIALS & OUR BAR BITES AT HAPPY HOUR

REMBAR

MENU

APPETIZERS

BAKED BRIE

PEAR, TRUFFLE HONEY & CROSTINI

CURED BEEF CARPACCIO

BRESAOLA WITH ARUGULA, SHAVED PARMESAN & LEMON

SALMON CARPACCIO

SMOKED SALMON, CAPERS, RED ONION, LEMON & DILL CHANTILLY

MEDITERRANEAN HUMMUS

CHORIZO ROASTED SHRIMP

FOIE GRAS

FIG, APPLE, & ONION CHUTNEY ON BRIOCHE

FILET MIGNON ON BURRATA TOAST

SALADS

CAPRESE

MOZZARELLA, BASIL TOMATO & BALSAMIC GLAZE

BURRATA

CREAMY MOZZARELLA, APPLES, MARCONA ALMONDS, FIG COMPOTE & TRUFFLE HONEY
- ASK ABOUT ADDING BRESAOLA -

ARTICHOKE SALAD

ROMAN ARTICHOKE TOSSED WITH ROASTED GARLIC, LEMON, OLIVE OIL & VINAIGRETTE
- ASK ABOUT ADDING GOAT CHEESE -

SHAREABLE BOARDS

ARTISANAL BOARD

PARMIGIANO, PORT SALUTE, BRIE, APPLES, CILIEGINE, GOAT CHEESE, GOUDA & HONEY

CHEF'S CHOICE BOARD

ASSORTMENT OF IMPORTED MEATS, CHEESE'S & ACCOMPANIMENTS

REMBAR BOARD

PARMIGIANO, CILIEGINE, SMOKED MOZZARELLA, CHORIZO, PROSCIUTTO, DRY SALAMI, ARTICHOKE, CORNICHONES, OLIVES & HONEY

FLATBREADS

THE MUSHROOM

TRUFFLE WILD MUSHROOMS, SMOKED MOZZARELLA & LEAKS

THE MARGARTIA

FRESH PESTO, MOZZARELLA, TOMATO & BASIL

THE FRENCH

BRIE, PROSCIUTTO COTTO, APPLES, FIG COMPOTE & AGED BALSAMIC

CHEF'S SPECIAL

MAIN COURSE

PAPPARDELLE PASTA

FILET MIGNON

SALMON

PRIME FILET BURGER

- ASK TO ADD SALAD -

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REMBAR

WINE LIST

BY THE GLASS

ROSE|SPARKLING|CHAMPAGNE

ROSE Le Petit, France**
ROSE Celene Cuvee Royale Brut, France**
PROSECCO BRUT, Borgo, Italy **
CHAMPAGNE Verrier & Fils, France

WHITE

SOAVE, Verona, Italy**
GRUNER LEADERS, Austria**
PINOT GRIGIO, Italy**
CHARDONNAY, Matthew Fritz, Monterey, California**
MOSCATO D'ASTI, Poderi Chiara, Italy
SAUVIGNON BLANC Stoneleigh, New Zealand
PINOT GRIGIO, Livon, Italy
CHENIN BLANC, Anjou Chateau D'Avrille, France
SAUVIGNON BLANC, Maison Riviere, France
RIESLING, Eroica, Columbia Valley WA
RIESLING, Heinrichshof, Germany
CHENIN BLANC, Coteaux De L'Aubance, Chateau D'Avrille, France
SAUVIGNON BLANC, Sancerre Cave de la Petite Fontaine, France

RED

CHIANTI TRAMBUSTI, Italy**
NERO D AVOLA, Red Blend, Firriato, Italy**
CABERNET BLEND, "Big Guy", Napa, California**
MALBEC, Chateau Vincens, Cahors, France **
PINOTAGE, Rhino Run Organic Wine, South Africa
BORDEAUX, Maison Riviere, France
BLEND, Chateau Fort Lignac, Haut Medoc, France
RIOJA, Artuke, Spain
GRENACHE/SYRAH BLEND, Latour Belair, Cotes Du Rhone, France
MALBEC, Kaiken Ultra, Argentina
CABERNET SAUVIGNON, The Calling, Sonoma County, California
MONTEPULCIANO, Gran Sasso, Italy
CABERNET/MERLOT BLEND, Chateau Pey-Martin, France
PINOT NOIR, 41 FortyOne, California

UNIQUE WINES BY THE GLASS

UNIQUE WHITES

GEWURZTRAMINER, Girlan, Italy 2021
Smells and tastes of lychee fruit along with other tropical fruits such as pineapple and apricot.

FALANGHINA, Rocca Dei Leoni, Italy 2019
Enjoyable white with intense aromas, floral and fruity with essences of banana, tropical fruits, and white peach. Pleasantly fresh, crisp & light bodied.

CHARDONNAY, Macon-Villages, France 2021
Medium to full bodied with lively citrus acidity & flavors of fruits on the nose

NASCETTA, Gregorio Gitti, Italy 2020
Very rare white grape variety, light & fresh with gorgeous aromas

TXAKOLINA, Ameztoi, Txakolina, Spain 2022
Light effervescent sparkling character. Crisp, Refreshing & Zesty

SAUVIGNON BLANC

Girlan Indra Italy 2020
Fresh & Savory with intense aromas of white flowers & almonds

ROERO ARNEIS

Anterisio, Italy 2020
A bouquet of apricot, apple, and a note of chamomille very intense and persistent. This well-structured Arneis has a fresh, crisp palate and dry, harmonious finish.

RED HORN, SPECIAL EDITION, Kakheti Region, Georgia 2019
Amber in color, aroma of fresh fruits and quince. Pleasantly light harmonious taste.

POUILLY FUME

Domaine Bouchie Chatellier, France 2020
Fresh aromatic and fruity. Elegant with plenty of length and a full body.

CHABLIS

Domaine Dominique Gruhier, France 2020
Magnificent White Burgundy. A classic Chablis with great acid, a round creamy middle, and a chalky minerality.

UNIQUE REDS

BLEND

Clos de los Siete, Argentina 2018
On the nose, this outstanding blend presents an intense aromatic expression, with rich scents of dark fruit, blackberries, and blueberries with a subtle touch of floral notes. Excellent from the first sip to the last drop!

SHIRAZ

Forest Hills, Australia 2020
Fruity nose and palate. Red cherries and raspberries

TEMPRANILLO, RIOJA

Ostatu Crianza, Spain 2018
Deep cherry red with purple highlights. Very fruity on the nose. Juicy firm elegant palate

CABERNET SAUVIGNON

Marcelo Bocardo Reserve, Argentina 2019
Organic and elegant with a beautiful bouquet of bright red fruits and warm tannins.

SYRAH

Collines Rhodaniennes, France 2020
Lively and focused on the palate, offering bitter cherry, black currant & dark chocolate flavors. Finishes taut and lively, with repeated cherry notes and a gentle tannic grip.

BARBERA D' ALBA

Giacomo Grimaldi, Italy 2020
A bouquet of sweet & fruity notes

MERLOT SODALE

Cotarella, Italy 2018
Sweet and intense to the nose with fresh notes and hints of red fruit. Taste of fresh fruits accompanied by sweetness of the wood and a good structure. The tannins are soft and the finish is rich and pleasing.

CHIANTI CLASSICO

Castello Monterinaldi, Italy 2019
Intense ruby red color with notes of small red fruits, savory taste with a warm full-bodied, long finish.

NEBBIOLO LANGHE

Castello Di Perno, Piedmont, Italy 2019
A lighter Nebbiolo with plenty of fresh fruit & some light toast and young leather minerality

PINOT NOIR

Santenay 1er Premier Cru, Arnaud Baillet, France 2021
Refined nose of cherries, currants & wild fruits, great synergy of tannins & acidity on the palate

BAROLO

Pelassa, Italy 2017
Exhibits dark fruits, mild spice, and lots of earthy intensity with a hint of black truffle and forest floor with ample fruit and well-integrated tannins.

** House Wines

Our Happy Hour & Special Events Wines are indicated by ** Stars.

All other wines are regular price

REMBAR

WINE LIST

OUR BOTTLES

ROSE|SPARKLING|CHAMPAGNE

ROSE Notorious Pink, Provence France 2021
SPARKLING ROSSA MIA BRACHETTO 2021
ROSE ROMANCE, France 2020
ROSE Naveran Cava Brut, Spain 2019
ROSE Whispering Angel, Provence France 2021
CHAMPAGNE Nicolas Feuillatte, Blanc de Blanc, France 2012
CHAMPAGNE Canard-Duchene Charles VII France
CHAMPAGNE Billecart-Salmon Extra Brut, France 2009

DOMESTIC WHITES

CALIFORNIA

CHARDONNAY Decoy by Duckhorn 2020
CHARDONNAY Neyers, Sonoma County 2021
CHARDONNAY Bodyguard by Daou, 2021
CHARDONNAY Chateau Montelena, Napa Valley 2019

IMPORTED WHITES

FRANCE

SANCERRE Les Caillottes, Sancerre, 2021
CHARDONNAY, Arnaud Baillet, Chassagne-Montrachet, 2021
MEURSAULT Domaine Florent "Vielles Vignes", 2019

ITALY

GAVI DI GAVI Patrizi DOCG, Piedmont, 2020
PINOT GRIGIO Jermann Friuli, 2020
DRY WHITE Montenedoli Fiore, 2018

SOUTH AFRICA

CHENIN BLANC, Bloem, 2021
ROUSSANNE Mischa Estate, 2018

DOMESTIC REDS

CALIFORNIA

BLEND, THE PRISONER, 2019
CABERNET SAUVIGNON Smith and Hook 'Reserve' Paso Robles, 2018
CABERNET SAUVIGNON Pahlmeyer 'Jayson' Napa Valley 2018
PINOT NOIR Father John, Mendocino Coast 2018
MERLOT Duckhorn, California 2019
PINOT NOIR Gary Farrell, Russian River, 2019
CABERNET SAUVIGNON Honig, Napa Valley 2019
MERLOT Pride Mountain Vineyard, 2018
CABERNET SAUVIGNON Laurel Glen, Sonoma Mountain, Sonoma County, 2012
CABERNET SAUVIGNON Far Niente, Napa Valley 2019

IMPORTED REDS

ARGENTINA

MALBEC Alta Vista, Mendoza, 2018
MALBEC Benegas Single Vineyard, Mendoza, 2017

AUSTRALIA

CABERNET SAUVIGNON/SIHRAZ Penfold Max's, 2018
TWO HANDS Wines Angels Share, 2020

FRANCE

BORDEAUX, Chateau Leconte Marquay, 2016
PINOT NOIR, BOURGOGNE, Domaine Perraud, 2021
PINOT NOIR Bourgogne, Josephine Dubois, 2020
CHATEAU ARMENS, St.Emilion Grand Cru, Bordeaux, 2019
DOMAINE Du Grand Tinel, Chateauneuf du Pape, 2016
CHATEAUNEUF-DE-PAPE, Orgaic, Alain Jaume 2019
MONTHELIE 1er Premier Cru, Domaine Florent Garaudet 2019
GEVREY CHAMBERTIN, JL & E. BURGUET, 2019
POMMARD, Jean-Baptiste Premier Cru, 2020

ITALY

DOLCETTO D'ALBA, Prunotto, 2018
CABERNET SAUVIGNON, "Due Santi" Zonta, 2018
PRIMITIVO 1913, PUGLIA, 2018
BLEND, AGLIANICO GUSTAFERA, Campania, 2016
CASCINA ADELAIDE DOLCETTO, Piemonte, Italy 2017
CANNONAU Alberto Loi, Sardinia, 2011
CHIANTI CLASSICO Felsina Berardenga, 2017
VALPOLICELLA Ripasso Buglioni, 2018
BAROLO, Giulia Negri Latartufaia, 2018
BAROLO, Casina Dadi-Bussia Riserva, 2015
AMARONE BRIGALDARA, Veneto, 2016
TENUTA SAN GUIDO "Sassicaia" Bolgheri, 2018

PORTUGAL

VARIETAL BLEND, Douro D.O.C, Quinta Do Crasto, 2016

SOUTH AFRICA

PINOTAGE, Cappupino, 2020
ZINFANDEL, 1682 Blaauwklippen, 2019
CABERNET FRANC, Ridgeback 2019
PETIT SIRAH, Mischa Estate Limited Harvest, 2018

SPAIN

TEMPRANILLO, Altos Ibericos Reserva, Rioja 2015
"BEWITCHING" BLEND, Embruix Vall Llach, Porrera, 2019
RIOJA Marques de Caceres 'Gran Reserva', 2016

URUGUAY

BODEGA GARZON, Tannat, 2020

PORTS & OTHER AFTER DINNER CHOICES BY THE GLASS

TAYLOR FLADGATE Fine Ruby
VIN SANTO Badita di Morrona 2021
1682 BLAAUWKLIPPEN "Before & After" Aperitif
TAYLOR FLADGATE LBV 2016
TAYLOR FLADGATE 20 years Tawny
ROYAL RHINO Coffee & Cream Liqueur

REMBAR