

RH NY MP F&B LLC
RH NY The Gallery in the Historic Meatpacking District
9 19 Ninth Avenue
New York, New York 10013
Application for a Change in Class

Manhattan Community Board 2
3 Washington Square Village
New York, NY 10012
September 10, 2026 SLA Licensing Committee Meeting

CB2 Questionnaire

- Photographs
- Floor Plans
- Menu
- Area Survey

BERNSTEIN REDO & SAVITSKY, P.C.
1177 Avenue of the Americas, 5th floor
New York, NY 10036
Tel. 212.651.3100
www.brpclaw.com

Briefly describe the proposed operation (i.e. "We are a family restaurant that will focus on..."):

Furniture gallery with full service restaurant and showroom.

WHAT TYPE(S) OF LICENSE(S) ARE YOU APPLYING FOR (MARK ALL THAT APPLY):

☐ a new liquor license (☐ Restaurant ☐ Tavern / On premise liquor ☐ Other)

☒ an UPGRADE of an existing Liquor License

☒ an ALTERATION of an existing Liquor License

☐ a TRANSFER of an existing Liquor License

☐ a HOTEL Liquor License

☐ a DCA CABARET License

☐ a CATERING / CABARET Liquor License

☐ a BEER and WINE License

☐ a RENEWAL of an existing Liquor License

☐ an OFF-PREMISE License (retail)

☐ OTHER : _____

If upgrade, alteration, or transfer, please describe specific nature of changes:
(Please include physical or operational changes including hours, services, occupancy, ownership, etc.)

1) Upgrade to full on-premises license 2) Alteration to remove floors cellar - 4th floor. 3) Update hours of operation of
the 5th floor. Currently 12am daily both indoor and outdoor. Proposed interior 1am and exterior 12am.

If this is for a new application, please list previous use of location for the last 5 years:

n/a

Is any license under the ABC Law currently active at this location? ☒ yes ☐ no

If yes, what is the name of current / previous licensee, license # and expiration date: _____
RH NY MP F&B LLC (0240-22-101108)

Have any other licenses under the ABC Law been in effect in the last 10 years at this location?
☐ yes ☒ no

If yes, please list DBA names and dates of operation:

PREMISES:

By what right does the applicant have possession of the premises?

☐ Own ☒ Lease ☐ Sub-lease ☐ Binding Contract to acquire real property ☐ other: _____

Type of Building: ☐ Residential ☒ Commercial ☐ Mixed (Res/Com) ☐ Other: _____

Number of floor: 5 Year Built : 1920

Describe neighboring buildings:

Mixed, Commercial/ Office

Zoning Designation: M1-5

Zoning Overlay or Special Designation (applicable) _____

Block and Lot Number: 645 / 49

Does the premise occupy more than one building, zoning lot, tax lot or more than one floor? ☒ yes ☐ no

Is the premise located in a historic district? ☒ yes ☐ no

(if yes, have all exterior changes or changes governed by the Landmarks Preservation Commission (LPC) been approved by the LPC? ☐ yes ☐ no, please explain : N/A

Will any outside area or sidewalk café be used for the sale or consumption of alcoholic beverages? (including sidewalk, roof and yard space) ☐ no ☒ yes : explain licensed rooftop

What is the proposed Occupancy? 129

Does the premise currently have a valid Certificate of Occupancy (C of O) and all appropriate permits?

☐ no ☒ yes

If yes, what is the maximum occupancy for the premises? 129

If yes, what is the use group for the premises? 6C, 6F

If yes, is proposed occupancy permitted? ☒ yes ☐ no, explain : _____

If your occupancy is 75 or greater, do you plan to apply for Public Assembly permit? ☐ yes ☐ no n/a

Do you plan to file for changes to the Certificate of Occupancy? ☐ yes ☒ no
(if yes, please provide copy of application to the NYC DOB)

Will the façade or signage be changed from what currently exist at the premise? ☒ no ☐ yes

(if yes, please describe: _____)

INTERIOR OF PREMISES:

What is the total licensed square footage of the premises? 10,273 SF

If more than one floor, please specify square footage by floors: 5th floor: 10,273

If there is a sidewalk café, rear yard, rooftop, or outside space, what is the square footage of the area?

Rooftop: 6,149 SF

If more than one floor, what is the access between floors? Elevator and stairs

How many entrances are there? 2 How many exits? 2 How many bathrooms ? 2

Is there access to other parts of the building? X no _____ yes, explain: _____

OVERALL SEATING INFORMATION:

Total number of tables? 36 Total table seats? 130

Total number of bars? 1 Total bar seats? 0

Total number of "other" seats? 110 please explain : Outdoor patio

Total OVERALL number of seats in Premises : 240

BARS:

How many * stand-up bars / bar seats are being applied for on the premises? Bars 0 Seats 0

How many service bars are being applied for on the premises? 1

Any food counters? X no ___ yes, describe : _____

For Alterations and Upgrades:

Please describe all current and existing bars / bar seats and specific changes: _____

5th floor service bar approximately 48'

* A stand-up bar is any bar or counter (whether seating or not) over which a member of the public can order, pay for and receive food and alcoholic beverages.

PROPOSED METHOD OF OPERATION:

What type of establishment will this be? (check all that apply)

Bar Bar & Food X Restaurant Club/ Cabaret Hotel X Other: furniture showroom

What are the Hours of Operation?

Sunday: Monday: Tuesday: Wednesday: Thursday: Friday: Saturday:

9am to 1am 9am to 1am 9am to 1am 9am to 1am 9am to 1am 9am to 1am 9am to 1am

Rooftop: 9am-12am daily

Will the business employ a manager? ___ no X yes, name / experience if known : Already employed

Will there be security personnel? ___ no X yes(if yes, what nights and how many?) 2

Do you have or plan to install French doors, accordion doors or windows that open? X no ___ yes

If yes, please describe : _____

Will you have TV's ? X* no ___ yes (how many?) _____ *unless for decor and showroom purposes

Type of MUSIC / ENTERTAINMENT: X** Live Music X**Live DJ ___ Juke Box X Ipod / CDs ___ none

Expected Volume level: X Background (quiet) ___ Entertainment level ___ Amplified Music
(check all that apply)

**private or special events only

Do you have or plan to install soundproofing? ___no ___ yes N/A

IF YES, will you be using a professional sound engineer? N/A

Please describe your sound system and sound proofing: _____

Will you be permitting: ___ promoted events ___ scheduled performances ___ outside promoters

___ any events at which a cover fee is charged? X private parties

Do you have plans to manage or address vehicular traffic and crowd control on the sidewalk caused by your establishment? X no ___ yes (if yes, please attach plans)

Will you be utilizing ___ ropes ___ movable barriers ___other outside equipment (describe) _____

Are your premises within 200 feet of any school, church or place of worship? X no ___ yes

If there is a school, church or place of worship within 200 feet of your premises or on the same block, please submit a block plot diagram or area map showing its' location in proximity to your applicant premises (no larger than 8 ½ " x 11").

Indicate the distance in feet from the proposed premise:

Name of School / Church: _____

Address: _____ Distance: _____

Name of School / Church: _____

Address: _____ Distance: _____

Name of School / Church: _____

Address: _____ Distance: _____

Please provide contact information for Residents / Community Board and confirm that if complaints are made you will address it immediately.

Contact Person: Ron Collucci Phone: [REDACTED]

Address: [REDACTED]

Email: [REDACTED]

Application submitted on
behalf of the applicant by:



Signature

Print or Type Name Jill Falor

Title Manager

Thank you for your cooperation. Please return this questionnaire along with the other required documents as soon as you can. This will expedite your application and avoid any unnecessary delays. Use additional pages if necessary.



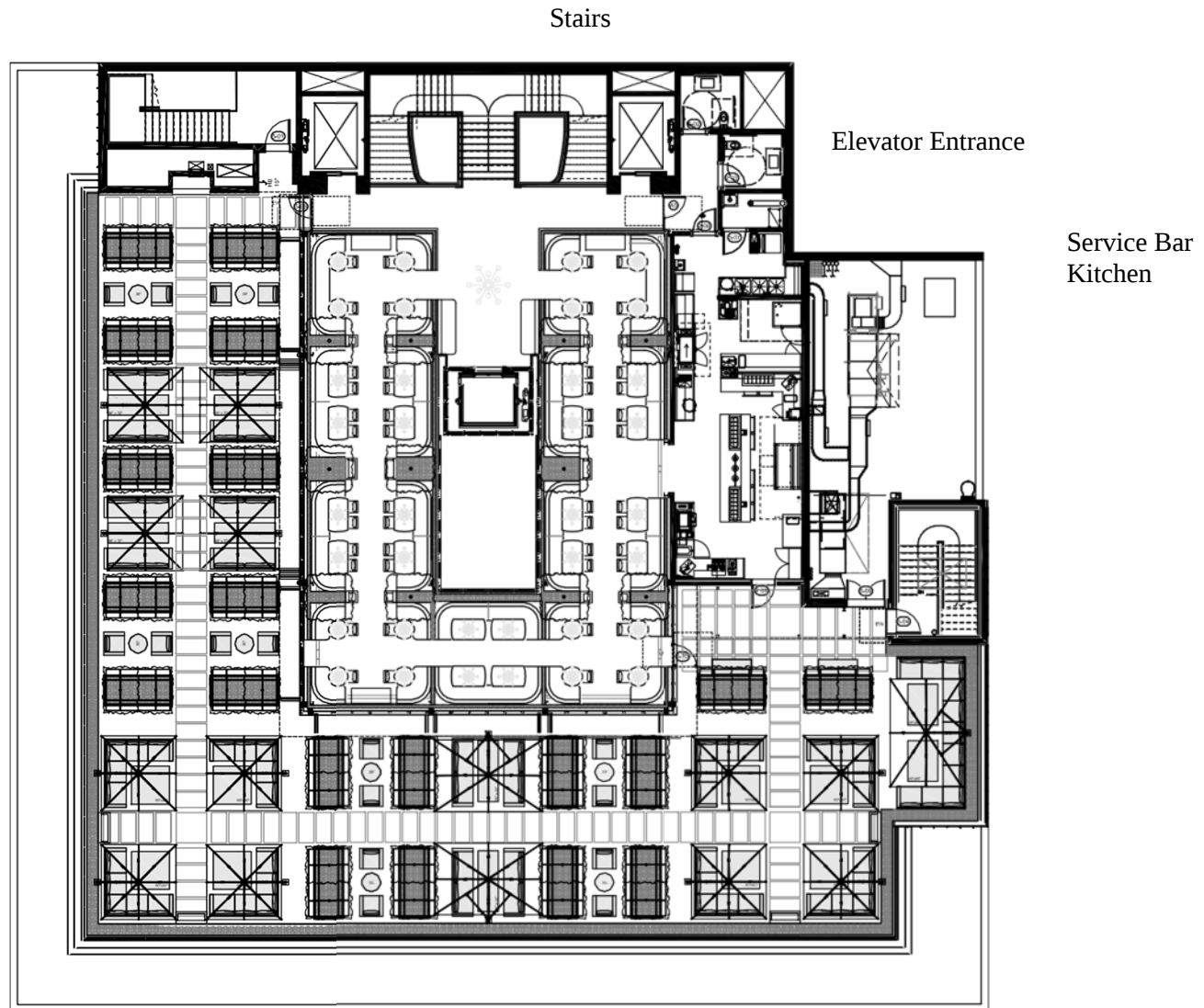
Community Board 2,
Manhattan SLA Licensing
Committee Donna Raftery, Chair



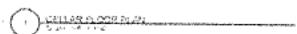


Fifth Floor
36 tables, 130 seats
1 service bar

Exterior:
23 tables, 110 seats



7



CELLAR: 1
EMERGENCY STAIR EGRESS: 2
ELEVATORS: 4
ACCESSORY STAIR EGRESS: 1
WATER CLOSETS: 1
TABLES: N/A
SEATS: N/A

DATE & SIGNATURE	DATE 7-14-13
	PROJ NO. 1021
	GRABBY BY 1000
	CHS BY PM
	DWG No
	A-100.00

7



9-19 NINTH AVE.
NEW YORK, NY

[illegible]

Architect:
Wormser & Associates, Arch
652 Broadway
New York, NY 10012
Tel: 212 505 8962
Fax: 212 477 0273

Structural Engineer:
Gleason Murray Steffel,
LLP
120 W. 27th St., 5th floor
New York, NY 10001
Tel: 212 254 0030
Mechanical Engineer:
GEA Consulting Engineers,
PLC

GMS

GEA

45 8th Avenue, #11N
New York, NY 10018
Tel: 212 643 8006

Interior Design Architect:
Bochen Gilman Kroege
Architects
2352 Moravia Way
Saratoga, California 94085
Tel. 415 289 3860

Landscape Design:
Future Green Studio
18 Bay Street
Brooklyn, NY 11231
Tel: 718 855 8595

PAUL & BERNARD

PROJECT

9 NINTH
9-19 NINTH AVE.
NEW YORK, NY

DRAWING TITLE

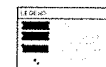
SECOND FLOOR
CONSTRUCTION
PLAN

SEAL & SIGNATURE	DATE: 7-14-17
	PROJ NO: 1501
	DRAWN BY: MM
	CHEK BY: PW
	DWG No

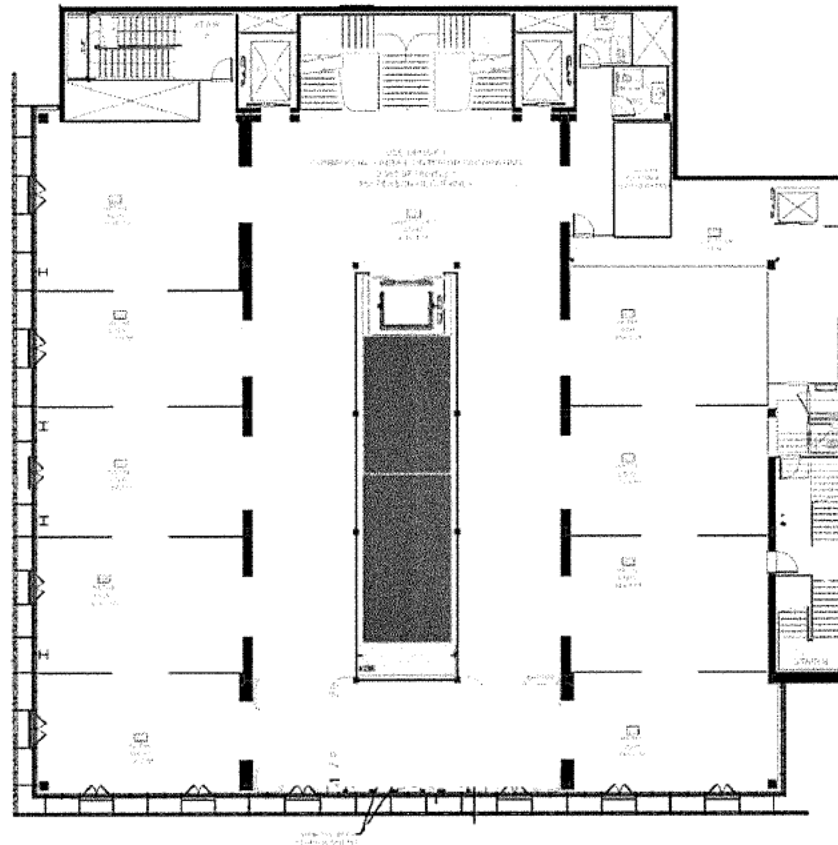
A-102.00

F.A.R. FLOOR AREA:	
2ND FLOOR	14401.0

2nd FLOOR
EMERGENCY STAIR EGRESS 2
ELEVATORS 3
ACCESSORY STAIR EGRESS 1
WATER CLOSETS 2
TABLES N/A
SEATS N/A



Removing from licensed space



FAR FLOOR AREA:	
4TH FLOOR	12,000 S.F.

[illegible]RH MEATPACKING
TENANT
IMPROVEMENTS

9-19 NINTH AVE.
NEW YORK, NY

[illegible]

Inst. Part.	
Warranty	
512	Warranty
512	Warranty
74	212
74	212

Structural Engineer:
Oliver Murray Skidmore,
LLP
120 W. 27th St., 25th Floor
New York, NY 10001
Tel. 212 204 0030
Mechanical Engineer:
SEA Consulting Engineers,
P.L.C.

45 9th Avenue, #700
New York, NY 10014
Tel: 212 843 8000
Target Design Architect
Robert J. Weiss

13021 Markridge Way
San Mateo, California 94405
Tel. 415 389-3802
Los Angeles Station

For more information, contact:
Tobias Green, Builder
16 Bay Street
Bridgton, ME 04621
Tel. 714 250-8440

GMS

GEAR

2 4 6 8
 3 5 7 9
 0 1 3 5 7 9
 0123456789

Abstract

9 NINTH
9-13 NINTH AVE.
NEW YORK, NY

1996年10月15日

FOURTH FLOOR
CONSTRUCTION
PLAN

Salas, A. & Cannon-Bowers, J. (1995).

Page 1 of 1
Date: 10/10/2014
Time: 10:10:10
User: admin

A-104.00



BRUNCH

SWEDISH PANCAKES

Impossibly Thin Butter
Vermont Maple Syrup
18

ITALIAN BENEDICT*

San Daniele Prosciutto Parmesan Hollandaise
Sauce Charred Cabbage
24

AMERICAN BREAKFAST*

Farm Eggs Back Forest Bacon or Pork Sausage
Crispy Potatoes Charred Cabbage
24

AUSSIE STEAK & EGGS*

Sunny Side Up Farm Eggs
Charred Cabbage
46

RH SCRAMBLE*

Farm Eggs Crème Fraîche
Avocado Chives
22

WHOLE SMASHED AVOCADO

Charred Cabbage
Aged Bresaola
20

BRUNCH SIDES CRISPY ROSEMARY POTATOES 10 BLACK FOREST BACON 12 PORK SAUSAGE 12 FRESH FRUIT PLATE 10

STARTERS

IMPOSSIBLY THIN HOUSEMADE CHIPS & DIP WITH CAVIAR*

15g \$5 30g \$9.5

CLASSIC BLINIS WITH CAVIAR*

4 Blinis 10g \$3.4 8 Blinis 20g \$6.4

MINI LOBSTER ROLLS WITH CAVIAR*

2 Rolls \$3.6 4 Rolls \$7.2

WITH PETROSSIAN IMPERIAL KALUGA CAVIAR, CRÈME FRAÎCHE & CHIVES

GRILLED SHRIMP

6 pieces Lemon Butter Garlic
Cabraan Cheese
26

DI STEFANO BURRATA

Charred Peppers Aged Bresaola
Basil Charred Cabbage
28

CRISPY ARTICHOKE

Potatoes
Rosemary Aioli
22

PROSCIUTTO BOARD*

San Daniele Prosciutto Parmigiano Reggiano
Grapes Warm Baguette
26

PROSCIUTTO & DÉLICE BOARD*

Strawberry Preserves
Grapes Warm Baguette
42

DÉLICE DE BOURGOGNE BOARD

Strawberry Preserves
Grapes Warm Baguette
24

SIGNATURE SALADS

GRILLED SHRIMP* & VEGETABLE SALAD

Zucchini Asparagus
Tomatoes Avocado
Corn Scallions
38

*Available with Other Additions

CHINESE CHICKEN SALAD

Napa Cabbage Carrots
Red Wontons Cilantro
Sesame Soy Vinaigrette
32

MULHOLLAND DRIVE SALAD

Cheerful Lettuce Roma Tomato Grilled Chicken
Garden Beets Tomatoes Cheddar Smoked Bacon
Avocado Bresaola Vinaigrette
34

CLASSIC SALADS

CLASSIC CAESAR*

Roma Tomato Parmigiano
Reggiano Croutons
19

GEM

Radish Lettuce Avocado
Buttermilk Herb Dressing
21

ARUGULA

Fennel Grapes Parmigiano
Reggiano Citrus Vinaigrette
19

KALE CAESAR*

Tuscan Kale Parmigiano
Reggiano Croutons
19

ADDITIONS

GRILLED CHICKEN 14 SALMON* 21 GRILLED SHRIMP 18 BUTTERED LOBSTER 28 FILET MIGNON* 32 HALF AVOCADO 5

SANDWICHES

ROADSIDE LOBSTER ROLL

Drawn Butter Old Bay
Bread with a Dash of Mayo
36
Add 15g Caviar \$4.0

SHAVED RIBEYE DIP*

Marinated Swiss Au Jus
Charred Buttered Baguette
38

RH BURGER*

American Cheese Pickles
Onions Dijonnaise
24
Add Bacon 6, Add Avocado 5

ROASTED CHICKEN CLUB

Back Forest Bacon Tomatoes Bibb
Lettuce Mayo Charred Buttered Baguette
29
Add Avocado 5

MAINS

CHARRED RIBEYE*

4 oz Prime Beef Served
76

PETITE FILET*

7 oz Center Cut Herbed Butter Béarnaise
62

WHOLE GRILLED BRANZINO

Onion Onions Grilled Lemon
44

HONEY GLAZED SALMON*

Brown Butter Grilled Lemon
38

GRILLED SHRIMP

8 pieces Lemon Butter Garlic Cabraan Cheese
32

ROASTED CHICKEN

Potato Purée Garlic Confit Natural Jus
36

FRIES & SIDES

TRUFFLE FRIES 20

GRILLED ASPARAGUS 14

FRENCH FRIES 11

CHARRED BROCCOLINI 14

SWEET POTATO FRIES 12

POTATO PURÉE 12

A 20% service charge is automatically added to parties of six or more.

This fee is not a tip or gratuity. 100% of this service charge is distributed to our service team.

*These items are served raw or undercooked, contain raw or undercooked ingredients, or can be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Individuals with certain medical conditions may be at higher risk. Please let us know if you have any allergies or dietary restrictions, as not all ingredients are listed.



SPECIALTY

RH BELLINI
Prosecco Peach Purée
18

RH MIMOSA
Prosecco Orange
18

CAPPELLETTI SPRITZ
Prosecco Soda Orange
19

ROSÉ SPRITZ
et Rosé Pierre Sparrime
20

WINE

SPARKLING

5.5 oz / Bottle

BISOL Prosecco Jeo Va do badene tay
PIERRE SPARR Brut Rosé Crémant Asace France
MÔET & CHANDON Champagne mpéra France
SCHRAMSBERG Brut Rosé North Coast Ca form a
RUINART Champagne Blanc De Blancs France
DOM PERIGNON Champagne France 2017

16 / 64
18 / 72
30 / 120
125
250
550

ROSÉ

6 oz / 9 oz / Bottle

LA SPINETTA Rosé d Casanova Tuscany tay
BLACKBIRD Arr vste Napa Va ey Ca form a
RUMOR Côtes de Provence France
SCRIBE Estate Sonoma Ca form a 2025
MINUTY Rose et Or Côtes de Provence France 2025
DOMAINES OTT Château Romassan Bando France 2023

16 / 24 / 64
18 / 27 / 72
20 / 30 / 80
90
110
150

SAUVIGNON BLANC

6 oz / 9 oz / Bottle

ALLAN SCOTT Marlborough New Zealand
HONIG Napa Va ey Ca form a
LA CHAPELLE DU BERRY Sancerre France
LONG MEADOW RANCH Napa Va ey Ca form a 2024
TWOMEY Napa Va ey Ca form a 2024
SPOTTSWOOD Estate Napa Va ey Ca form a 2024
CLOUDY BAY Marlborough New Zealand 2025

17 / 25 / 68
18 / 27 / 72
28 / 42 / 112
90
100
125
110

PINOT NOIR

6 oz / 9 oz / Bottle

GROS VENTRE North Coast Ca form a
MIGRATION Sonoma Coast Ca form a
LOUIS LATOUR Marsannay Burgundy France
BREWER CLIFTON Sta Rita Hills Ca form a 2023
DOMAINE DROUHIN Dundee Hills Willamette Valley Oregon 2024
MAISON CHANZY Mercurey Cote du Roy 1er Cru France 2021
KOSTA BROWNE Russian River Valley Sonoma Ca form a 2022

20 / 30 / 80
25 / 37 / 100
30 / 45 / 120
120
130
150
225

CHARDONNAY

6 oz / 9 oz / Bottle

PATZ & HALL Sonoma Coast Ca form a 2023
DOMAINE LES CHENEVIÈRES Mâcon-Villages France
HARTFORD COURT Russian River Valley Sonoma Ca form a
FAR NIENTE Napa Va ey Ca form a
SONOMA CUTRER Les Perres Sonoma Coast Ca form a 2023
REX HILL Seven Sisters Willamette Oregon 2021
RAEN Lady Marjorie Sonoma Coast Ca form a 2023
RAMS GATE Estate Sonoma Coast Ca form a 2021
CHATEAU MONTELENA Napa Va ey Ca form a 2023
DOMAINE LAROCHE Chablis Les Blanchots Grand Cru France 2022

19 / 28 / 76
24 / 36 / 96
22 / 33 / 88
32 / 48 / 128
120
110
195
100
165
295

CABERNET SAUVIGNON

6 oz / 9 oz / Bottle

ROBERT HALL Artisan Collective Paso Robles Ca form a
HOURLASS Proprietary Blend HGNapa Va ey Ca form a
LES CADRANS DE LASSÈGUE St-Émilion France
SILVER OAK Alexander Valley Ca form a
NAPANOOK Napa Va ey Ca form a 2023
MASCOT Napa Va ey Ca form a 2021
CHATEAU BATAILLEY Grand Cru Cassé Pauillac France 2017
CAYMUS Speciale Selecton Napa Va ey Ca form a 2020
JOSEPH PHELPS Napa Valley Ca form a 2021

17 / 25 / 68
25 / 37 / 100
30 / 45 / 120
45 / 67 / 180
195
325
275
425
675

OTHER WHITES

6 oz / 9 oz / Bottle

SCARPETTA Pinot Grigio Fruity
LA CAÑA Abarho Rias Baixas Spain
SCHLOSS GOBELSBURG Grüner Veltliner Kamptau Austria
SCHLOSS LIESER Riesling Thomas Haag Mosel Germany
CHATEAU DE MONTFORT Vouvray Loire France 2025
TABLAS CREEK Espirit Blanc Central Coast Ca form a 2023
E. GUIGAL Leu-Dit Blanc St-Joseph Rhône France 2023
TRIMBACH Gewürztraminer Alsace France 2022
MAISON LES ALEXANDRINS Vigner Rhône France 2024
VOLPAIA Vermentino Maremma Toscana tay 2025
ERATH Pinot Gris Oregon 2024

16 / 24 / 64
17 / 25 / 68
18 / 27 / 72
19 / 28 / 76
20 / 30 / 80
120
165
90
72
75
68

OTHER REDS

6 oz / 9 oz / Bottle

CATENA Malbec Vista Flores Mendoza Argentina
SIERRA CANTABRIA Rioja Gran Reserva Spain
RIDGE Zinfandel Three Vines Sonoma Ca form a
ORNELLAIA LeVite Tuscany tay
ETNA ROSSO Cusumano Alta Mora Rosso Mt Etna Sicily tay
CASTELLO DI NEIVE Barbaresco Piemonte tay 2023
CASTELLO DI VERRAZZANO Chianti Classico Tuscany tay 2021
YALUMBA Shiraz The Signature Barossa Australia 2022
DOMAINE DES MARRANS Gamay Corcette Morgon France 2023
ÁLVARO PALACIOS Priorat Les Terrasses Catalunya Spain 2022
DUCKHORN Merlot Three Pines Napa Va ey Ca form a 2022

16 / 24 / 64
30 / 45 / 120
20 / 30 / 80
23 / 34 / 92
25 / 37 / 100
125
110
150
90
120
250

NON ALCOHOLIC

MIONETTO
Non-Alcoholic
Sparkling Wine
14 / 56

BLACKBERRY MULE
Blackberry Tonic Cucumber
Ever-Tree Ginger Beer Honey Lime
15

CUCUMBER MOJITO
Waterleaf Marjoram Cucumber Mint
Lemonade Cucumber Soda
15

ATHLETIC BREWING
Upside Dawn
Non-Alcoholic Golden Ale
9

BEER

KRONENBOURG 1664 Lager 11, **ALLAGASH** White Wheat Ale 12, **DOWNEAST CIDER** Organic Blend 10,
THREES BREWING CO Organic Concussion Hazy PA 11

JUICES

PRESSED JUICERY GREEN JUICE Kale Celery Cucumber Lemon Spinach Parsley 12, **PRESSED JUICERY RED JUICE** Beet Apple Lemon Ginger 12

BEVERAGES Coke 6, Diet Coke 6, Orange Juice 9, Lemonade 7, Arnold Palmer 7, Unsweetened Iced Tea 6
Acqua Panna Natural Spring Water 10, San Pellegrino Sparkling Natural Mineral Water 10

COFFEE & TEA Americano 5, Espresso 5, Cortado 6, Cappuccino 7, Latte 8, Cold Brew 7, Drip Coffee 5, Hot Chocolate 6, Chai Latte 8, Matcha Latte 8
RH Breakfast, Cold Bergamot 7, Jasmine Silver Tip 7, Meadow Chamomile 7, Peppermint Leaves 7



MORNINGS

**RH
SCRAMBLE***
Farm Eggs, Crème Fraîche,
Avocado, Chives
22

**ITALIAN
BENEDICT***
San Daniele Prosciutto, Parmesan Honey, Andaise
Sauce, Charred Cabbage
24

**WHOLE SMASHED
AVOCADO**
Charred Cabbage,
Aged Béchamel
20

ADD BLACK FOREST BACON 12

STARTERS

GRILLED SHRIMP
6 pcs, Lemon, Butter, Garlic,
Caper and Chives
26

DI STEFANO BURRATA
Charred Peppers, Aged Béchamel,
Basil, Charred Cabbage
28

CRISPY ARTICHOKE
Potatoes,
Rosemary and Oil
22

PROSCIUTTO BOARD*
San Daniele, Parmigiano Reggiano,
Grapes, Warm Baguette
26

PROSCIUTTO & DÉLICE BOARD*
Strawberry Preserves,
Grapes, Warm Baguette
42

DÉLICE DE BOURGOGNE BOARD
Strawberry Preserves,
Grapes, Warm Baguette
24

CAVIAR SPECIALTIES

**IMPOSSIBLY THIN
HOUSEMADE CHIPS & DIP
WITH CAVIAR***
15g 55 30g 95

**CLASSIC
BLINIS
WITH CAVIAR***
4 Blinis 10g 34 8 Blinis 20g 64

**MINI LOBSTER
ROLLS
WITH CAVIAR***
2 Rolls 36 4 Rolls 72

WITH PETROSSIAN IMPERIAL KALUGA CAVIAR, CRÈME FRAÎCHE & CHIVES

SIGNATURE SALADS

**GRILLED SHRIMP*
& VEGETABLE SALAD**
Zucchini, Asparagus,
Tomatoes, Avocado,
Corn, Scallions
38
Available with Other Additions

**CHINESE
CHICKEN SALAD**
Napa Cabbage, Carrots,
Fried Wontons, Cilantro,
Sesame Soy Vinaigrette
32

**MULHOLLAND
DRIVE SALAD**
Celeriac, Artichoke, Roma Tomato, Grilled Chicken,
Egg, Beets, Tomatoes, Cheddar, Smoked Bacon,
Avocado, Béchamel Vinaigrette
34

CLASSIC SALADS

CLASSIC CAESAR*
Roma Tomato, Parmigiano
Reggiano, Croutons
19

GEM
Radish, Feta, Avocado,
Buttermilk Herb Dressing
21

ARUGULA
Fennel, Grapes, Parmigiano
Reggiano, Citrus Vinaigrette
19

KALE CAESAR*
Luscious Kale, Parmigiano
Reggiano, Croutons
19

ADDITIONS

GRILLED CHICKEN 14 SALMON* 21 GRILLED SHRIMP 18 BUTTERED LOBSTER 28 FILET MIGNON* 32 HALF AVOCADO 5

SANDWICHES

**ROADSIDE
LOBSTER ROLL**
Drawn Butter, Old Bay,
Broche with a Dash of Mayo
36
Add 15g Caviar 40

**SHAVED RIBEYE
DIP***
Emmentaler Swiss, Au Jus,
Charred Buttered Baguette
38

**RH
BURGER***
American Cheese, Pickles,
Onions, Dressing
24
Add Bacon 6, Add Avocado 5

**ROASTED
CHICKEN CLUB**
Black Forest Bacon, Tomatoes, Bibb
Lettuce, Mayo, Charred Buttered Baguette
29
Add Avocado 5

MAINS

CHARRED RIBEYE*
14 oz Prime Beef, Served
76

WHOLE GRILLED BRANZINO
Olive Oil, Chives, Grilled Lemon
44

GRILLED SHRIMP
8 pcs, Lemon, Butter, Garlic, Caper and Chives
32

PETITE FILET*
7 oz Center Cut, Herbed Butter, Béarnaise
62

HONEY GLAZED SALMON*
Brown Butter, Grilled Lemon
38

ROASTED CHICKEN
Potato Purée, Garlic Confit, Natural Jus
36

FRIES & SIDES

TRUFFLE FRIES 20
GRILLED ASPARAGUS 14

FRENCH FRIES 11
CHARRED BROCCOLINI 14

SWEET POTATO FRIES 12
POTATO PURÉE 12

A 20% service charge is automatically added to parties of six or more.

This fee is not a tip or gratuity. 100% of this service charge is distributed to our service team.

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SPECIALTY

RH BELLINI
Prosecco, Peach Purée
18

RH MIMOSA
Prosecco, Orange
18

CAPPELLETTI SPRITZ
Prosecco, Soda, Orange
19

ROSÉ SPRITZ
et Rosé, Pêrre Sparr, me
20

WINE

SPARKLING

BISOL Prosecco Je o' Va dobba dene ta y
PIERRE SPARR Brut Rosé Crémant Asace France
MÖET & CHANDON Champagne mpéra' France
SCHRAMSBERG Brut Rosé North Coast Ca forn a
RUINART Champagne Banc De Bancs France
DOM PERIGNON Champagne France 2017

5.5 oz / Bottle

16 / 64
18 / 72
30 / 120
125
250
550

ROSÉ

LA SPINETTA Rosé d Casanova Tuscany ta y
BLACKBIRD 'Arr v ste' Napa Va ey Ca forn a
RUMOR Côtes de Provence France
SCRIBE Estate Sonoma Ca forn a 2025
MINUTY 'Rose et Or' Côtes de Provence France 2025
DOMAINES OTT Château Romassan Bando France 2023

6 oz / 9 oz / Bottle

16 / 24 / 64
18 / 27 / 72
20 / 30 / 80
90
110
150

SAUVIGNON BLANC

ALLAN SCOTT Ma borough New Zea and
HONIG Napa Va ey Ca forn a
LA CHAPELLE DU BERRY Sancerre France
LONG MEADOW RANCH Napa Va ey Ca forn a 2024
TWOMEY Napa Va ey Ca forn a 2024
SPOTTSWOODE Estate Napa Va ey Ca forn a 2024
CLOUDY BAY Ma borough New Zea and 2025

6 oz / 9 oz / Bottle

17 / 25 / 68
18 / 27 / 72
28 / 42 / 112
90
100
125
110

PINOT NOIR

GROS VENTRE North Coast Ca forn a
MIGRATION Sonoma Coast Ca forn a
LOUIS LATOUR Marsannay Burgundy France
BREWER CLIFTON Sta Rita s Ca forn a 2023
DOMAINE DROUHIN Dundee s W amette Va ey Oregon 2024
MAISON CHANZY Mercurey Cos du Roy 1er Cru France 2021
KOSTA BROWNE Russ an R ver Va ey Sonoma Ca forn a 2022

6 oz / 9 oz / Bottle

20 / 30 / 80
25 / 37 / 100
30 / 45 / 120
120
130
150
225

CHARDONNAY

PATZ & HALL Sonoma Coast Ca forn a 2023
DOMAINE LES CHENEVIÈRES Mâcon V ages France
HARTFORD COURT Russ an R ver Va ey Sonoma Ca forn a
FAR NIENTE Napa Va ey Ca forn a
SONOMA-CUTRER es Perres' Sonoma Coast Ca forn a 2023
REX HILL Seven So s' W amette Oregon 2021
RAEN ady Marjor e' Sonoma Coast Ca forn a 2023
RAM'S GATE Estate Sonoma Coast Ca forn a 2021
CHATEAU MONTELENA Napa Va ey Ca forn a 2023
DOMAINE LAROCHE Chab s es Blanchots' Grand Cru France 2022

6 oz / 9 oz / Bottle

19 / 28 / 76
24 / 36 / 96
22 / 33 / 88
32 / 48 / 128
120
110
195
100
165
295

CABERNET SAUVIGNON

ROBERT HALL Art san Co ect on Paso Rob es Ca forn a
HOURLASS Propetary Bend G Napa Va ey Ca forn a
LES CADRANS DE LASSÈGUE St Em on France
SILVER OAK Alexander Va ey Ca forn a
NAPANOOK Napa Va ey Ca forn a 2023
MASCOT Napa Va ey Ca forn a 2021
CHÂTEAU BATAILLEY Grand Cru Cassé Pau ac France 2017
CAYMUS 'Spec a Seect on' Napa Va ey Ca forn a 2020
JOSEPH PHELPS 'ns gn a' Napa Va ey Ca forn a 2021

6 oz / 9 oz / Bottle

17 / 25 / 68
25 / 37 / 100
30 / 45 / 120
45 / 67 / 180
195
325
275
425
675

OTHER WHITES

SCARPETTA Pnot Gr go Fru ta y
LA CAÑA A barño Rías Baixas Spa n
SCHLOSS GOBELSBURG Grüner Ve t ner Kampta Austra
SCHLOSS LIESER Res ng Thomas aag Mose Germany
CHÂTEAU DE MONTFORT Vouvray ore France 2025
TABLAS CREEK Esprt Banc' Centra Coast Ca forn a 2023
E. GUIGAL eu Dt' Banc St Joseph Rhône France 2023
TRIMBACH Gewürztram ner Asace France 2022
MAISON LES ALEXANDRINS Vognier Rhône France 2024
VOLPAIA Verment no Maremma Toscana ta y 2025
ERATH Pnot Gr s Oregon 2024

6 oz / 9 oz / Bottle

16 / 24 / 64
17 / 25 / 68
18 / 27 / 72
19 / 28 / 76
20 / 30 / 80
120
165
90
72
75
68

OTHER REDS

CATENA Ma bec Vista Fores Mendoza Argent na
SIERRA CANTABRIA Roja Gran Reserva Spa n
RIDGE Z nfande Three Va eys' Sonoma Ca forn a
ORNELLAIA e Vote Tuscany ta y
ETNA ROSSO Cusumano Ata Mora Rosso' Mlt Etna Sc y ta y
CASTELLO DI NEIVE Barbaresco Piemonte ta y 2023
CASTELLO DI VERRAZZANO Chant Cass co Tuscany ta y 2021
YALUMBA Sh raz The Signature' Barossa Austra a 2022
DOMAINE DES MARRANS Gamay Corce ette' Morgon France 2023
ÁLVARO PALACIOS Prorat es Terrasses' Cata unya Spa n 2022
DUCKHORN Mer ot, hree Pa ms, Napa Va ey Ca forn a 2021

6 oz / 9 oz / Bottle

16 / 24 / 64
30 / 45 / 120
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125
110
150
90
120
250

NON-ALCOHOLIC

MIONETTO
Non Alcoho c
Spark ng W ne
14 / 56

BLACKBERRY MULE
Blackberry, den acew ng,
Fever ree G nger Beer, Honey, me
15

CUCUMBER MOJITO
Ever eaf Mar ne, Cucumber, M nt,
emonade, Cub Soda
15

ATHLETIC BREWING
Ups de Dawn
Non Alcoho c Go den Ae
9

KRONENBOURG 1664 ager 11, **ALLAGASH** Wh te Wheat Ae 12, **DOWNEAST CIDER** Org na Bend 10,
THREES BREWING CO og ca Conc us on Hazy PA 11

BEVERAGES Coke 6, Diet Coke 6, Orange Ju ce 9, emonade 7, Arno d Pa mer 7, Unsweetened ced ea 6
Acqua Panna Natura Sprng Water 10, San Pe egr no Spark ng Natura M nera Water 10

COFFEE & TEA Amer cano 5, Espresso 5, Cortado 6, Cappucc no 7, atte 8, Co d Brew 7, Dr p Coffee 5, Hot Choco ate 6, Cha atte 8, Matcha atte 8
RH Breakfast 7, ord Bergamot 7, Jasm ne S ver p 7, Meadow Chamom e 7, Pepperm nt leaves 7



STARTERS

GRILLED SHRIMP

6 pcs, Lemon, Butter, Garlic, Cabernet Ch
26

PROSCIUTTO BOARD*

San Daniele, Parmigiano Reggiano, Grapes, Warm Baguette
26

DI STEFANO BURRATA

Charred Peppers, Aged Balsamic, Basil, Charred Cabatta
28

PROSCIUTTO & DÉLICE BOARD*

Strawberry Preserves, Grapes, Warm Baguette
42

CRISPY ARTICHOKE

Potatoes, Rosemary Aioli
22

DÉLICE DE BOURGOGNE BOARD

Strawberry Preserves, Grapes, Warm Baguette
24

CAVIAR SPECIALTIES

IMPOSSIBLY THIN HOUSEMADE CHIPS & DIP WITH CAVIAR*

15g 55 30g 95

CLASSIC BLINIS WITH CAVIAR*

4 Blinis 10g 34 8 Blinis 20g 64

MINI LOBSTER ROLLS WITH CAVIAR*

2 Rolls 36 4 Rolls 72

WITH PETROSSIAN IMPERIAL KALUGA CAVIAR, CRÈME FRAÎCHE & CHIVES

SIGNATURE SALADS

GRILLED SHRIMP* & VEGETABLE SALAD

Zucchini, Asparagus, Tomatoes, Avocado, Corn, Seasonings

38

Available with Other Additions

CHINESE CHICKEN SALAD

Napa Cabbage, Carrots, Fried Wontons, Cilantro, Sesame Soy Vinaigrette

32

MULHOLLAND DRIVE SALAD

Celery, Lettuce, Roma Tomato, Grilled Chicken, Egg, Beets, Tomatoes, Cheddar, Smoked Bacon, Avocado, Balsamic Vinaigrette

34

CLASSIC SALADS

CLASSIC CAESAR*

Roma Tomato, Parmigiano Reggiano, Croutons

19

GEM

Radish, Feta, Avocado, Buttermilk Herb Dressing

21

ARUGULA

Fennel, Grapes, Parmigiano Reggiano, Citrus Vinaigrette

19

KALE CAESAR*

Organic Kale, Parmigiano Reggiano, Croutons

19

ADDITIONS

GRILLED CHICKEN 14

SALMON* 21

GRILLED SHRIMP 18

BUTTERED LOBSTER 28

FILET MIGNON* 32

HALF AVOCADO 5

SANDWICHES

ROADSIDE LOBSTER ROLL

Drawn Butter, Old Bay, Broche with a Dash of Mayo

36

Add 15g Caviar 40

SHAVED RIBEYE DIP*

Emmentaler Swiss, Au Jus, Charred Buttered Baguette

38

RH BURGER*

American Cheese, Pickles, Onions, Onionase

24

Add Bacon 6, Add Avocado 5

ROASTED CHICKEN CLUB

Back Forest Bacon, Tomatoes, Bibb Lettuce, Mayo, Charred Buttered Baguette

29

Add Avocado 5

MAINS

CHARRED RIBEYE*

14 oz Prime Beef, Served

76

PETITE FILET*

7 oz Center Cut, Herbed Butter, Béarnaise

62

WHOLE GRILLED BRANZINO

Olive Oil, Chives, Grilled Lemon

44

HONEY GLAZED SALMON*

Brown Butter, Grilled Lemon

38

GRILLED SHRIMP

8 pcs, Lemon, Butter, Garlic, Cabernet Ch

32

ROASTED CHICKEN

Potato Purée, Garlic Confit, Natural Jus

36

FRIES & SIDES

TRUFFLE FRIES 20
GRILLED ASPARAGUS 14

FRENCH FRIES 11
CHARRED BROCCOLINI 14

SWEET POTATO FRIES 12
POTATO PURÉE 12

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MIONETTO
Non Alcoho c
Spark ng W ne
14 / 56

BLACKBERRY MULE
Blackberry, den acew ng,
Fever ree G nger Beer, Honey, me
15

CUCUMBER MOJITO
Ever eaf Mar ne, Cucumber, M nt,
emonade, Cub Soda
15

ATHLETIC BREWING
Ups de Dawn
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RH Breakfast 7, ord Bergamot 7, Jasm ne S ver p 7, Meadow Chamom e 7, Pepperm nt leaves 7

RH

DESSERT

CARAMELIZED BANANA SPLIT

Vanilla Ice Cream, Whipped Cream, Caramel Sauce
16

BUTTERSCOTCH BRÛLÉE

No Words
13

STRAWBERRIES & CREAM

Chantilly Cream
16

HOUSEMADE CHOCOLATE CHIP COOKIES

Served Warm, Sea Salt
12

AFFOGATO

Espresso, Vanilla Ice Cream
10

SORBET

Raspberry
8

MATCHA LATTE

8

CHAI LATTE

8

VANILLA LATTE

8.5

MOCHA CAPPUCCINO

7.5

COFFEE Americano 5, Espresso 5, Cortado 6, Cappuccino 7, Latte 8
Cold Brew 7, Drip Coffee 5, Hot Chocolate 6

TEA RH Breakfast 7, Lord Bergamot 7, Jasmine Silver Tip 7
Meadow Chamomile 7, Peppermint Leaves 7, Unsweetened Ceded Tea 6

MILK ALTERNATIVES Almond Milk, Oat Milk +1

SYRUPS & SAUCES Vanilla Syrup, Dark Chocolate Sauce, Caramel Sauce +.50