



HOUSE WYNWOOD

A WYNWOOD ORIGINAL

FOR THE TABLE

CHARCUTERIE

Spanish cheese and meats board 26

BABY CHORIZO

Smoky honey glaze 12

LOBSTER CROQUETAS

Jalapeño Aioli 16

GUACAMOLE

Crispy bacon, feta, roasted corn, tostada chips 15

HOUSE-CUT CHIPS AND THREE SALSAS

Cilantro crema, mojo verde, guasacaca 11

TO SHARE

DUCK EMPANADAS

Duck confit, sweet ginger
jalapeño sauce 17

CUBAN MONTADITO

Slow-roasted mojo pork,
serrano ham, local mustard,
Swiss, Zak the Baker bread 10

CAYENNE FRIED CHICKEN

Spicy cilantro sauce 24

PORK BELLY TACO

Chipotle braised pork belly,
shredded white cabbage,
salsa borracha 13

SHORT RIB AREPA

Coffee-braised short rib, pico,
crispy onions, cilantro crema 14

SWEET CHILI WINGS

Scallions, sesame seeds 12

MEATS

CHOICE ANGUS SKIRT STEAK 8 OZ

Maduros 40

PRIME NEW YORK STRIP 12 OZ

Roasted garlic 57

UPPER CHOICE FILET MIGNON 8 OZ

Chimichurri butter 65

PRIME TOMAHAWK 32 OZ

Roasted garlic 189

SAUCES

Guasacaca, Borracha, Green Tomatillo, Chimichurri, Chimichurri Butter, Mojo Verde

R BURGER

Angus burger, shredded mojo pork,
Swiss, chipotle bbq sauce, caramelized
onions, fritas 22

GRILLED LAMB CHOPS

Mint chimichurri 43

BRAISED SHORT RIB

Coffee chili reduction 46

BRAZILIAN ROASTED CHICKEN

Half free-range chicken,
spicy coconut sauce 35

SEA

TODAY'S OYSTERS

Mojo verde
mignonette
HALF DZ 19 / DZ 34

TUNA TARTARE

Avocado, cucumber,
red onion, jalapeño crema,
sweet chili, chia,
tostada chips 20

RED SNAPPER CEVICHE

Avocado, roasted
corn relish, aji amarillo
leche de tigre 22

SHRIMP TOSTONES

Avocado, heirloom
tomato pico, cilantro
crema 16
(ask for vegan version)

GRILLED AJI PANCA OCTOPUS

Chimichurri puree, roasted
red pepper salsa, corn relish 28

SHRIMP AL AJILLO

Sizzling garlic shrimp, chili oil,
lemon, parsley 27

CRISPY SNAPPER

Charred baby
heirloom tomatoes 35

VEGETABLES

FALAFEL BOWL

Green pea falafel, arugula,
shredded brussels, jicama,
apple, red onion, feta 19

CAULIFLOWER BOWL

Cauliflower rice, roasted root
vegetables, chickpeas, vegan
feta, pepitas, guacamole, lime 20

SEARED OYSTER MUSHROOM BUTTERFLY

Roasted cauliflower, heirloom baby carrots
and tomatoes, chimichurri, balsamic glaze 28

AVOCADO & HEARTS OF PALM SALAD

Heirloom cherry tomato, red
onion, feta, jalapeño-lime
vinaigrette 13

ROASTED SWEET POTATO WEDGES

Chimichurri butter 10

ADD: chicken 9, skirt steak 20, shrimp 12

SIDES

CHIMICHURRI FINGERLING POTATOES

11

HOUSE-CUT TRUFFLE FRIES

Truffle oil, parm 12

TRUFFLE YUCA FRIES

Truffle oil, parm 12

GRILLED ASPARAGUS

Chili flakes, garlic 11

DINNER

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*For your convenience, service charge of 18% is added to all checks.
**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.

DRINKS

 SPRITZ SPRITZ SPRITZ GREY GOOSE ESSENCE WATERMELON & BASIL, APEROL, FRESH WATERMELON, ELDERFLOWER, LAMARCA PROSECCO, CITRUS PERFUME JUICY TWIST ON A CLASSIC SPRITZ DIRTY POP ESPRESSO MARTINI STOLI VODKA OR OLD FORESTER BOURBON, CARAMEL, GOLD BREW ESPRESSO, CHOCOLATE BITTERS, CARAMEL CORN BASKET SWEET & SALTY ESPRESSO MARTINI BOURBON BERRY OLD FORESTER BOURBON, BLUEBERRY BOBA PEARLS, STRAWBERRY, BLACKBERRY, LEMON BERRY-FORWARD WHISKEY SOUR LADY IN RED FLOR DE CANA 4 YEAR WHITE RUM, HIBISCUS, FRESH GUAVA, SPARKLING GINGER BEER FLORAL FRUITY RUM MULE PINK PONY NEGRONI ATIAN ROSE GIN, MARTINI & ROSSI RUBINO, STRAWBERRY-SEDUCED SELECT APERITIVO, PINK SHIMMER LIGHT & FRUITY NEGRONI	I LOVE LYCHEE KETEL ONE CITRON, FLUFFY LYCHEE, FRESH RASPBERRY, CRUMBLED MILK CHOCOLATE DECADENT LYCHEE MARTINI LA REINA MARGARITA MILAGRO BLANCO TEQUILA, COINTREAU, PASSION FRUIT, DRAGON FRUIT FLOAT, BLUE ORCHID BEAUTIFUL, LAYERED, TART MARGARITA EL SANCHO MARGARITA DON FULANO BLANCO TEQUILA, EL SILENCIO MEZCAL, TORCHED PINEAPPLE, THAI CHILLI, GRATED CINNAMON SPICY TROPICAL MARGARITA MOJITO COQUETO FLOR DE CANA RUM HAVEN COCONUT RUM, COCONUT WATER, FRESH LIME & MINT, TOASTED COCONUT COCONUT-FORWARD MOJITO HONEY BEAR OLD FASHIONED BACON-INFUSED WOODFORD RYE, HONEY MAPLE, COFFEE-CACAO BITTERS, WAFFLE COOKIE SWEET AND SAVORY OLD FASHIONED SUCH IS MANGO DAIQUIRI FLOR DE CANA 12 YEAR DARK RUM, SPICY MANGO, TAJIN, MINT AROMATICS SWEET AND SPICY MANGO DAIQUIRI MADAME BUTTERFLY FORD'S GIN, MARMALADE HONEY, LAVENDER SODA, BUTTERFLY FLOWER, FRESH CITRUS FLORAL BREAKFAST COLLINS 	SPARKLING AND CHAMPAGNE GLBTL LA MARCA, PROSECCO DOC, Italy\$12\$48 LA MARCA, PROSECCO ROSÉ DOC, Italy\$48 VRANKEN POMMERY BRUT ROYAL, Champagne, France\$140 PERRIER-JOUET GRAND BRUT, Champagne, France\$190 VEUVE CLICQUOT YELLOW LABEL BRUT, Champagne, France\$220 DOM PERIGNON BRUT, Champagne, France\$550 WHITE WINE CHARDONNAY BUEHLER 2019, Russian River Valley, CA\$14\$55 CHARDONNAY HARKEN, BARREL FERMENTED 2021, Arroyo Seco & Monterrey, CA\$13\$50 SAUVIGNON BLANC MARQUÉS DE CACERES 2021, Rueda, Spain\$12\$46 SAUVIGNON BLANC, ORIN SWIFT CELLARS BLANK STARE 2018, St. Helena, CA\$60 SAUVIGNON BLANC, MARY'S VINEYARD, TRINCHERO 2019, Napa Valley, CA\$75 PINOT GRIGIO MASO CANALI 2021, Italy\$11\$44 RIESLING AUGUST KESSELER, KABINETT 2021, Germany\$42 VIOGNIER STAGS' LEAP 2019, Napa Valley, CA\$70 ALBARIÑO BALADIÑA 2020, Spain\$48	ROSE GLBTL PINK FLAMINGO SABLE DE CAMARGUE 2021, France\$11\$44 VILLA RIVIERA SPLENDID, COTES DE PROVENCE 2021, France\$48 RED WINE MERLOT R COLLECTION BY RAYMOND 2021, Napa Valley, CA\$11\$44 MERLOT DUCKHORN 2020, Napa Valley, CA\$98 CABARNET SAUVIGNON HUNT & HARVEST 2018, North Coast, CA\$17\$65 CABARNET SAUVIGNON PINE RIDGE 2019, Napa Valley, CA\$104 CABARNET SAUVIGNON STAG'S LEAP, ARTEMIS 2019, Napa Valley, CA\$120 MALBEC CLOS DE LOS SIETE 2019, Mendoza, Argentina\$15\$58 MALBEC QUIMERA 2018, Mendoza, Argentina\$66 PINOT NOIR KEN WRIGHT CELLARS 2021, Willamette Valley, Oregon\$16\$64 ZINFANDEL BLEND 8 YEARS IN THE DESERT 2021, Orin Swift Cellars, CA\$96 GRENACHE-SYRAH BLEND ABSTRACT 2020, Orin Swift Cellars, CA\$76 PARADUXX DUCKHORN 2020, Napa Valley, CA\$98 RIOJA EXCELLENS BY MDC 2018, Spain\$48

BEERS, CIDERS, & SELTZERS			R HOUSE IS YOUR HOUSE 
STELLA ARTOIS	\$7	MONK IN THE TRUNK Organic Amber Ale	
ESTRELLA DAURA DAMM Gluten Free	\$7	MODELO	
VEZA SUR BREWING Spanglish Latin Lager	\$7	BLUE MOON	
CIGAR CITY BREWING Jai Alai, IPA	\$7	STELLA CIDRE	
		CALIFORNIA CIDER CO. Ace Pineapple Cider	
		WHITE CLAW SELTZER Black Cherry	\$7
		HIGH NOON SELTZER Mango Pineapple Watermelon	\$7

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BE LOYAL TO US ASK YOUR SERVER ABOUT OUR LOYALTY PROGRAM

*For your convenience 18%, gratuity will be added to your table.

