

# THE RITTENHOUSE

SPA & CLUB - HAIR BY PAUL LABRECQUE

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## Fresh Pressed Juices

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12

### Green Garden

*Cucumber, Honeydew, Kale, Elderflower  
Green Grape, Ginger*

### Golden Sunshine

*Carrot, Pineapple, Apple, Lemongrass, Orange, Lime*

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## Smoothie

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12

### The Rittenhouse

*Strawberry, Banana, Pomegranate, Local Honey  
Chamomile, Buttermilk*

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## Wines by the Glass

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**Brut Rosé, Croix de Roche, Crémant de Bordeaux, France** 16  
Dry with light strawberry & raspberry tones made in the Champagne method.

**Blanc de Blancs, Ruinart, Reims, Champagne** 36  
Bright & crisp citrus beginning with a toasty, full finish.

**Sauvignon Blanc, Domaine de Villargeau, Loire Valley, France** 15  
Zesty with crisp green apple, melon & herbaceous notes.

**Chardonnay, Domaine Eden, Santa Cruz Mountains, California** 21  
Full bodied style of Chardonnay with notes of pineapple & citrus.

**Pinot Noir, Au Bon Climat, Santa Barbara County, California** 18  
Light in body, Crunchy red berries, cherries, touch of earthiness.

**Cabernet Sauvignon, Acumen 'Mountainside', Napa Valley, California** 22  
Structured, full bodied red wine with red berries and classic cedar notes.

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## Elixir

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**Lemongrass** 16  
*Grey Goose 'La Poire' Vodka, St. Germain, Lemongrass, Candied Lemon*

**Blackberry** 16  
*Jim Beam Black, Blackberry, Basil, Ginger Ale*

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## Wellness Menu

11.00 AM - 9.00 PM

### SALAD

<b>Avocado</b>	19
<i>Multigrain Crust, Radish, Asian Pear</i>	
<b>Cobb</b>	23
<i>Avocado, Blue Cheese, Bacon, Tomato, Egg, Chicken</i>	
<b>Grilled Caesar</b>	15
<i>Parmesan Tuile</i>	
<b>Additions</b>	25
<i>Chicken, Salmon, Shrimp</i>	
<b>Heirloom Tomato</b>	19
<i>Kamut, Grilled Cucumber, Urfa Pepper</i>	
<b>Summer Bean Salad</b>	21
<i>Crispy Polenta, Marinated Peppers, Lovage</i>	

### SANDWICHES

<b>Chickpea Quinoa Burger</b>	19
<i>Cucumber Tzatziki, Organic Greens</i>	
<b>Turkey Club</b>	19
<i>Multigrain Toast, Applewood Smoked Bacon, Organic Greens</i>	
<b>Maine Lobster Roll</b>	29
<i>Pickled Celery, Tarragon Potato Chips</i>	

### SWEET

<b>House Made Ice Cream &amp; Sorbet Trio</b>	13
<i>Vanilla, Chocolate, Mix Berry Sorbet</i>	
<b>Melon &amp; Berry Plate</b>	15

*Standard taxes, 22% gratuity and a \$5.50 delivery fee will apply*