



ECLECTIC COCKTAILS



LAVENDER LEMON DROP 16
*lavender vodka, lillet blanc, lavender,
lemon, lavender bitters*

SOUTHSIDE FIZZ 16
*gin, aloe liqueur, mint, lemon,
lime, prosecco*

SPA DAY 16
*cucumber vodka, elderflower liqueur,
coconut water, lime, agave, cucumber*

MAN ON THE WING OF THE PLANE 16
*bulleit bourbon, amaro montenegro,
pomegranate, lemon*

STRAWBERRY FIELDS FOREVER 16
*vodka, strawberry, basil, lemon,
black walnut bitters*

RYE WOULDN'T YOU? 17
*bulleit rye, liquore strega nonna, luxardo
maraschino liqueur, lemon, cherry*

SAGE OF AQUARIUS 16
*spiced rum, sage, grand marnier,
honey, cinnamon, lime*

HONEY, I'M DRUNK 16
*reposado tequila, honey, cinnamon,
cointreau, carpano antica, amaro
montenegro, lime*

GINZ WANT MORE? 16
gin, aperol, grapefruit, vanilla, lemon

RITUAL MARGARITA 16
*blanco tequila, carrot juice,
cointreau, lime, agave, hibiscus salt*

PATIO PUNCH 16
*coconut rum, ginger, lime,
pineapple, roscato sweet red wine,
jamaica's finest ginger beer*

BEANI-TINI 16
*vanilla vodka, borghetti amaro,
brown sugar, coldbrew*







WINES

BY THE GLASS

RED

penfold max, cabernet sauvignon, australia 16

proverb, cabernet sauvignon california 14

campet ste marie, pinot noir, pays d'oc, france 16

pessimist, red blend, paso robles 16

punta pays, malbec, argentina 16

WHITE

proverb rose, california 14

william hill, chardonnay, california 16

chalk hill, chardonnay, russian river valley 16

white haven, new zealand sauvignon blanc 16

the applicant, sauvignon blanc, chile 14

castello di gabbiano, delle venezie, pinot grigio 15

hogue, riesling, washington 15

fontana fredda, moscato di asti, piedmont, italy 14

perfect bubbly, mazza vineyards, lake erie prosecco pa 10

DRAFT

allagash white 8 *miller lite* 7

11th hour, new cult ipa 9 *yuengling, traditional lager* 7

BOTTLES & CANS

heineken 8 *topo chico hard seltzer* 9

dos equis 8 *arsenal cider, fighting elleck* 10

michelob ultra 7 *rotating house stout selection* 9

hitchhiker, bane of existence ipa 9 *heineken 0.0* 9

grist house, house sour selection 9





STARTERS

SHRIMP COCKTAIL 24

*traditional cocktail sauce,
stone sauce GF, DF*, S*

TUNA POKE* 23

*sashimi grade tuna, togarashi spice,
poke sauce, avocado, prawn chips DF, S*

FRIED BURRATA 16

*creamy pomodoro sauce, basil oil,
balsamic glaze, grated parmesan V*

DEVILED EGGS 10

*bacon jam, smoked paprika GF, V**

GARLIC CONFIT HUMMUS 14

*pine nuts, sundried tomato,
cucumber, carrots, naan GF*, DF, V, VG, N**

ARTISANAL BREAD BOARD

*chef's selection of compound butters V
small 7, large 13*





SOUPS

FRENCH CARAMELIZED ONION SOUP 14

provolone, gruyere

CAROLINA SHE-CRAB BISQUE 16

*sherry, black garlic crème fraiche,
local micro greens GF, S*

SALADS

HOUSE MIXED GREENS 9

*red wine vinaigrette, pickled red onion,
candied pecans, gorgonzola GF, DF*, V, VG, N**

CHOPPED CAESAR 10

*creamy caesar dressing, shaved grana padano,
toasted parmesan brioche crumbs GF*, V*

PITTSBURGH WEDGE SALAD 13

*Iceberg lettuce, gorgonzola, tomato, bacon, shaved
egg, pickled onion, fried spiraled potatoes, herbed
buttermilk ranch dressing GF, V**

BEETS DON'T KALE MY VIBE 12

*roasted beets, kale, wild rice, candied pecans,
goat cheese, roasted shallot vinaigrette GF, DF*, V, N**

GREEK PANZANELLA 11

*garlic croutons, feta, cucumbers, olives, red onion,
roasted heirloom tomatoes, red wine vinaigrette DF*, V*

TACO SALAD 13

*black bean, roasted corn & tomato pico,
chopped romaine, queso fresco, tortilla strips,
chipotle sour cream, avocado lime dressing GF*, V*

ADD SOME PROTEIN

GRILLED CHICKEN 5

7 OZ NY STRIP* 10

GRILLED OR FRIED TOFU 5

DICED YELLOW FIN TUNA* 10

GRILLED SHRIMP 12

POWER BOWLS

KUNG PAO BOWL 20

*togarashi spiced chicken, peanut soba noodles,
cucumber, asian slaw, edamame, avocado,
sprouts, sweet poke dressing DF, N, V**

RAINBOW BOWL 16

*roasted sweet potato, roasted beets,
green apple, red peppers, mixed greens,
quinoa, green goddess dressing GF, V*



HANDHELDS

*served with your choice of french fries,
side salad, or potato salad*

THE BEAR ITALIAN BEEF 16

*italian roll, pepperoncini gardenaire,
shaved parmesan*

SHORT RIB GRILLED CHEESE 18

*caramelized onion, sour dough, horseradish
mayonnaise, three cheese blend*

RITUAL BLT 16

*1/2 lb bacon, multi grain, bibb lettuce,
heirloom tomato, spicy mayonnaise*

THE CUBANO 18

*smoked pork loin, pit ham, swiss cheese,
dill pickles, yellow mustard, cubano roll*

CHIP CHOPPED HAM 15

*pittsburgh style chip chopped ham bbq,
onion straws, brioche bun*

NASHVILLE HOT CHICKEN 18

*fried chicken breast, north carolina style
hot sauce, dill pickles, shredded lettuce,
buttermilk ranch dressing*

TURKEY 16

*cranberry aioli, bacon, lettuce,
tomato, havarti, multigrain*

RITUAL WAGYU BURGER* 26

*three cheese blend, candied peppered bacon,
over easy egg, lettuce, tomato, red onion,
ritual house tnt sauce, brioche bun*



CHEF SELECTIONS



LOBSTER OMELET 32

*whole egg, lobster, lobster butter, gouda,
lobster thermidor sauce GF, S*

SHORT RIB 25

*parmesan grits, rainbow baby carrots,
pearl onions, red wine demi glaze,
local micro greens GF*

TERIYAKI SALMON 24

*whole grain mustard apricot glaze,
asian slaw GF*, DF, V**

CRAB CAKE 24

house remoulade S

CAVATAPPI PASTA 24

tomato vodka sauce, grilled chicken





DESSERTS

**NOT YOUR GRAM'S
STRAWBERRY PRETZEL SALAD** 14
*fresh strawberries, strawberry mousse,
pretzel crumble, strawberries
and cream sauce GF**

ROCHER ME AWAY 16
*hazelnut mousse, salted caramel,
gold leaf, toasted hazelnuts,
dark chocolate shell N*

LEMON DREAM 14
*layered lemon cake and white
chocolate cheesecake, lemon curd,
lemon gastrique, almond lace topping N*

SEVEN LAYER CAKE 18
*seven layers of chocolate cake layered
with a silky chocolate buttercream
and fruity passionfruit*

SEASONAL CHEESECAKE 15
*homemade crust, smooth creamy cheesecake
with seasonal flavors*

PITTSBURGH COOKIE TABLE 19
homemade assorted cookies N

HOLY SH*T BANANA SPLIT 13
*bruleed banana, served with chocolate,
vanilla, strawberry ice cream, finished with
strawberry sauce, salted caramel, caramelized
peanuts, and chocolate brownies*



DESSERT COCKTAILS \$16



CEREALSLY AWESOME
*vodka, cereal milk ganache,
vanilla, fruity pebble rim*

THE HUSTLER
*four roses bourbon, carpano
antica, tiramisu liqueur,
chocolate bitters, chef zoe's
chocolate truffle*

ALMOND TORTE
*vodka, disaronno amaretto,
bailey's, orgeat, chocolate
liqueur, oat milk*

DESSERT SHOOTERS

two 22, four 40

WAKE UP SHOT
*disaronno amaretto, borghetti,
bailey's, coldbrew*

**BANANA'S FOSTER HOME
FOR IMAGINARY FRIENDS**
*vanilla vodka, banana liqueur,
amaretto, chocolate liqueur*

THE HERKY & J
*skrewball peanut butter whiskey,
pomegranate, strawberry
preserves*

TWO CHAMP-BONGS 14



