

MENU

SNACKS & BITES

RALLY FRIES* \$9

thin-cut, za'atar-spiced, served with lemon aioli and sumac ranch

AHI TUNA NACHOS* \$23

sesame tuna, wonton chips, fresh mango, avocado, wasabi-ginger mayo, shaved cabbage, smoked trout roe

KOREAN FRIED CHICKEN WINGS \$15

orange gochujang glaze, cucumber kimchi salad

LEMONGRASS CHICKEN LETTUCE WRAPS \$18

marinated chicken, shaved carrot, iceberg lettuce, mint, cilantro, jicama-cucumber slaw, tamari-peanut sauce

KEBABS

served with za'atar-spiced fries and red chimichurri

LEMONGRASS CHICKEN \$21

with grilled peppers, onions, bang bang sauce

MOROCCAN TOFU \$18

with grilled peppers & onions

AJI AMARILLO SHRIMP \$22

with grilled cherry tomatoes & green onions

ZA'ATAR STEAK & LAMB KOFTA \$21

with grilled peppers & onions

SHARING KEBABS \$38

three hanging kebabs

chicken, aji amarillo shrimp, steak and lamb kofta

served with homemade pita, fresno slaw & charred-onion tzatziki

ELOTES CORN RIBS \$11

charred mexican street corn, cotija cheese, cilantro, pickled onion, radish, ancho chile aioli dipping sauce

KONG BAK BAO \$14

crispy pork belly, green apple slaw, bang bang sauce, cilantro, scallions

SPICY TUNA CRISPY RICE* \$15

crispy sushi rice squares, spicy tuna, jalapeño, spicy citrus drizzle

CORN EMPANADA \$5

roasted corn, serrano pepper, oaxaca cheese

BEEF EMPANADA \$5

curry beef, castelvetro olive, golden raisins, oaxaca cheese



NEAPOLITAN-STYLE PIZZA

LOSO DON'T CARE \$16

parmesan, fior di latte, basil, wild oregano, tomato sauce

QUEEN CITY \$22

shiitake mushrooms, smoked mozzarella, manchego, lemon oil, black truffle vinaigrette drizzle, arugula

THE BACKHAND \$21

italian sausage, roasted fennel, calabrian chilis, fior di latte, fennel pollen, tomato sauce, spicy honey swirl

THE ELEANOR \$18

finocchiona salami, mozzarella, rosemary, tomato sauce, hazelnut pesto swirl

THE SECOND SERVER \$19

hazelnut pesto, burrata, marinated olives, calabrian chilis, cherry tomatoes, smoked mozzarella, wild oregano

HANDHELDS

all handhelds are served with a side of rally fries

RALLY SMASH BURGER \$18

double patty smash burger, dill pickles, iceberg lettuce, pickled onion, tomato, tillamook sharp cheddar, local potato bun, rally sauce

HOT CHICKEN SANDO \$16

katsu chicken breast, house-made chile crunch, lime crema curtido, pickles, spicy mayo, local potato roll

SOUTHWEST TOFU WRAP \$13

chile-spiced tofu, avocado, charred corn, cumin-spiced black beans, pickled onion, cherry tomatoes, bibb lettuce, chipotle crema, oaxaca cheese, flour tortilla

BOARDS

DIP IT \$19

charred-onion tzatziki, yellow lentil hummus, heirloom carrots, fresh local crudité vegetables, warm house pita, house-made potato chips

THE SOUTHERN BOARD \$21

deviled eggs with smoked trout roe, house-made pimento cheese, shredded slow-roasted pork, chef cory's cheddar biscuits, texas toast-style points, b&b pickles, hot pepper jelly



SWEETS

SHARING DONUTS \$7

sugar coated donut holes, served with mexican chocolate dipping sauce

SWEET END GAME \$15

sharing board of donut holes, rally's cosmic brownie bites, mini key lime cheesecakes, with fresh fruit and trio of sauces

STREET TACOS

served with avocado-tomatillo salsa

\$5.50 ea or 3 for \$15

AL PASTOR

grilled pineapple, onion, cilantro

CARNE ASADA

blistered serranos, oaxaca cheese, lime crema

CHICKEN TINGA

avocado, cotija, lime crema

GREEN CHILE ADOBO SHRIMP

queso fresco, chipotle crema, shredded lettuce

GREENS & BOWLS

BEETS & BERRIES \$13

roasted beets, blackberries, arugula, radish, local goat cheese, calamansi vinaigrette

CAJUN GRAIN BOWL \$14

cajun-spiced chicken, brown rice, mango pico de gallo, avocado, pickled onion, char-roasted red peppers, lime vinaigrette, arugula

CLASSIC CAESAR* \$13

little gem lettuce, house-made focaccia croutons, shaved parmesan, pepperoncini house-made garlic caesar

GRILLED PITA SALAD \$15

warm pita, arugula, house-made beet hummus, charred-onion tzatziki, cucumber, calabrian chili, mint, sunflower seeds, cherry tomatoes, lemon vinaigrette

