

SMALL PLATES

East Coast Oysters

6 for • 12 12 for • 20

Ahi Tuna Tartare • 16

Citrus Soy Glaze, Avocado Relish, Corn Tortillas

Cheese & Charcuterie Board • 17

Housemade Jam, Roasted Pecans, Artisan Bread, Whole Grain Mustard

Cheese: Spanish Mahon, Maytag Blue, Irish Dubliner
Meat: Black Truffle Salami, Spicy Chorizo,
Wild Boar Prosciutto

Bavarian Soft Pretzel • 9

Dubliner Cheddar, Mustard Ale Fondue

The Ginger Man Margarita Flatbread • 13

Fresh Mozzarella, Tomato Sauce & Fresh Basil

Chicken Wings • 15

Choice of: Korean BBQ OR Buffalo

Smokey Chicken Quesadilla • 13

Cilantro Crema, Queso Fresco

Slow Roasted Baby Back Ribs • 14

House Made BBQ Sauce Topped with Crispy Onions

Pesto Mac & Cheese • 10

-Voted "BEST Mac-Cheese" 2017 & 2018 Mac-Chili Festival
Cave Aged Cheddar, Housemade Pesto, Crispy Bread crumbs

Beef Empanadas • 12

Red Chimichurri, Cherry Pepper Aioli

GMAN Turkey Chili • 12

Sharp Cheddar, Scallions, Corn Tortillas

BBQ Braised Short Ribs • 14

Egg Yolk, Sea Salt, Grilled Bread

Stir Fried Cauliflower • 10

Sesame Aioli, Scallions

Blackened Fish Tacos • 14

Guacamole, Cilantro Cream, Cotija Cheese,
Marinated Cabbage

LARGE PLATES

Fish & Chips • 20

Beer Battered Pacific Cod Filet with Hand Cut Fries,
Pickled Cabbage

Pan Roasted Atlantic Salmon • 27

Cherry Tomato-Asparagus Saffron Risotto, Basil
Vinaigrette

IPA Marinated Murray's Chicken • 24

(certified humane chicken)
Creamy Jalapeno Grits, Sauteed Shaved Brussel Sprouts,
Citrus IPA Glaze

Grilled 12oz NY Steak Frites • 36

Truffled Pecorino Fries, Roasted Garlic Aioli

Maple Brined Grilled Pork Chop • 25

Butternut Squash Puree, Crispy Onions, Soy Maple Glaze

SIDES

Broccoli • 6

Crispy Onions • 6

Saffron-Risotto w/ Asparagus & Cherry Tomatoes • 7

Grilled Asparagus • 7

Mac & Cheese • 10

Sauteed Shaved Brussel Sprouts w/ Bacon • 7

SOUPS & SALADS

New England Clam Chowder • 9

Smoked Bacon, Sweet Potato

*Chopped Salad • 13

Chopped Green Leaf Lettuce, Red Currants, Sliced Apples,
Toasted Almonds, Goat Cheese, Balsamic Vinaigrette

Caesar Salad • 11

Romaine, Parmesan Cheese & Garlic Croutons

Organic Field Greens • 11

Cherry Tomatoes, Julienne Carrots, Gorgonzola, Dried
Cranberries & Balsamic Shallot Vinaigrette

*Kale Salad • 13

Chickpeas, Spiced Pecans, Parmesan Cheese, Peppadew
Peppers, Creamy Ginger Vinaigrette

Cobb Salad • 18

Baby Spinach, Grilled Chicken, Crispy Bacon, Tomato,
Avocado, Chopped Egg, Crumbled Blue Cheese with Sherry
Vinaigrette

Creamy Burrata Salad • 12

Baby Arugula, Honeydew Melon, Prosciutto, Smoked Sea
Salt

Add:

Chicken • 6 Shrimp • 3(each)

Steak • 8 Tuna • 15

Salmon • 8

BURGERS / SANDWICHES & WRAPS

Served with Choice of Hand Cut Fries or Mixed Greens

The Ginger Man Burger • 17

L/T/O on a Toasted English Muffin

Add:

Cheddar, Swiss, Pepperjack or American Cheese • 1.5

Sauteed Mushrooms or Caramelized Onions • 1

Bacon • 2

Turkey Burger • 16

L/T/O, Guacamole, Pepperjack Cheese on a Toasted English
Muffin

Housemade Lamb Pastrami Reuben • 18

Caramelized Onions, White Cheddar, Thousand Island,
Handcut Fries

Chicken Paillard Sandwich • 16

Lightly Breaded Chicken, Burrata Cheese, Grilled Onions,
Baby Greens, Cherry Pepper Aioli

Filet Mignon Wrap • 19

Baby Greens, Sauteed Onions & Peppers, Pepperjack Cheese,
Roasted Garlic Aioli

Crispy Cod Fish Sandwich • 16

L/T/O, Whole Grain Mustard Aioli, Served on Toasted
Brioche Bun

GMAN Cubano Sandwich • 17

Sofrito Roasted Pork, Black Forest Ham, Swiss, Homemade
Pickles, Spicy Mustard on Ciabatta Bread

BEFORE PLACING YOUR ORDER, PLEASE INFORM US IF A PERSON IN YOUR PARTY
HAS A FOOD ALLERGY
Consuming raw or undercooked food may increase the risk of food borne
illness

* - contains nut product

Executive Chef: CARL CARRION

Sous Chef: Rolando Tubac

The Ginger Man is dedicated to creating delicious
handcrafted food. We strive to source the freshest
ingredients and prepare them from scratch.

WINE BY THE GLASS

WHITE WINE

Pinot Grigio • 8.5 GL • 62 1.51 B
Alverdi, Molise, Italy 2017

Riesling (Kabinett) • 9.5 GL • 38 B
Schlink Haus, Nahe, Germany 2015

Sauvignon Blanc • 11.5 GL • 46 B
Totara, Marlborough, New Zealand 2017

Burgundy Chardonnay • 11 GL • 45 B
Louis Latour, Grand Ardache, France 2015

Chardonnay • 12 GL • 48 B
Hahn SLH, Santa Lucia, CA 2016

RED WINE

Cabernet Sauvignon • 10 GL • 40 B
Leese-Fitch, Sonoma Coast, CA 2015

Cabernet Sauvignon • 12 GL • 48 B
Charles Smith, Columbia Valley, WA 2016

Super Tuscan • 9 GL • 36 B
Ziobaffa, Toscana, IT 2014

Pinot Noir • 10 GL • 40 B
Terra Vega, Valle Central, Chile 2018

Malbec • 12 GL • 48 B
Antucura, Mendoza, Argentina 2015

Tempranillo Crianza • 10 GL • 40 B
Cuné, Rioja, Spain 2015

SPARKLING

Prosecco • 10 GL • 40 B
Zonin, Veneto, Italy

Brut Sparkling • 14 GL • 52 B
Louis Pommery, Sonoma, USA

Champagne Brut N.V. • 22 B 187ml
Laurent Perrier, Reims, France

ROSE

Rose Blend • 12 GL • 42 B
Beiler Pera et Fils, Provence, France 2017

SPARKLING / BOTTLES

Roderer Estate • 70
Brut NV, Anderson Valley, CA

Dom Perignon • 220
Champagne, Vintage Brut, France

WHITE / BOTTLES

Yealands Estate • 55
Sauvignon Blanc, Marlborough, New Zealand 2016

Valle • 46
Pinot Grigio, Buttrio, Italy 2016

Rickshaw • 42
Chardonnay, Sonoma Coast, CA 2015

Banshee • 51
Chardonnay, Sonoma Coast, Healdsburg, CA 2015

Sonoma Cutrer • 54
Chardonnay, Russian River Valley, CA 2016

Stags Leap • 54
Chardonnay, Napa Valley, CA 2015

Grgich Hills • 80
Chardonnay, Napa Valley, CA 2014

Louis Latour, Chassagne Montrachet • 105
Chardonnay, Burgundy, France 2015

Clos des Lunes Blanche (Dom. de Chevalier) • 48
Semillon, Sauvignon B, Bordeaux, France 2015

Bodegas CalaZul • 44
Albafino, Rias Baixas, Spain 2017

ROSE / BOTTLES

Schlosskellerei Gobelsburg, Cistercién • 44
Rose, Gobelsburg, Austria 2016

Chat. D'Esclans, Whispering Angel • 52
Rose Blend, Provence, France 2017

RED / BOTTLES

Rickshaw • 42
Pinot Noir, CA 2016

Grapesmith & Crusher • 45
Pinot Noir, Willamette, OR 2015

Montinore Winery (Organic) • 48
Pinot Noir, Willamette, OR 2015

Louis Latour, Mercurey (Cote d'Or) • 60
Pinot Noir, Burgundy, France 2015

Korta Barrel Select (6 Months French Barrel) • 42
Carmenere, Lontue Valley, Chile 2014

Torremilanos • 54
Tempranillo Blend, Aranda de Duero, Spain 2013

Torre De Ona, Reserva • 60
Rioja Tempranillo, Spain 2012

Bonny Doon "A proper Claret" • 44
Bordeaux Blend, Sonoma County, CA 2014 (Biodynamic)

Secret Cellars, Paso Robles • 43
Cabernet Sauvignon, Graton, Sonoma County, CA 2014

Edge • 64
Cabernet Sauvignon, Napa Valley, CA 2015

Carpineto Brunello di Montalcino • 80
Sangiovese, Tusacany, Italy 2012

Feudi Del Pisciotto • 70
Cabernet Sauvignon, Sicily, Italy 2013

Le Macchiole Bolgheri Rosso • 64
Merlot, Cabernet & Syrah, Tuscany, Italy 2015

Finca Decero • 45
Malbec, Mendoza, Argentina 2016

Gehricke Knights Valley • 70
Cabernet Sauvignon, Sonoma County, CA 2014

St. Francis • 58
Cabernet Sauvignon, Sonoma County, CA 2014

Smith & Hook • 60
Cabernet Sauvignon, Central Coast, CA 2016

Mullineux Swartland (stellembosch) • 75
Syrah, Western Cape, South Africa 2015

Mount Veeder • 89
Cabernet Sauvignon, Napa Valley, CA 2014

TURLEY, Juvenile • 80
Zinfandel, Napa, CA 2015

TURLEY, Howell Mountain ~ Dragon Vineyard • 100
Zinfandel, St. Helena, CA 2015

Robert Biale Vineyards Black Chicken • 97
Zinfandel, Napa, CA 2015

Stag's Leap Wine Cellars, Artemis • 116
Cabernet Sauvignon, Napa Valley, CA 2014

1/2 PRICE WINE BOTTLES

Sunday & Monday Nights

(Select Bottles noted in RED)