



SWE USA

MENU  
SUMMER 2024

*Waxins*  
RESTAURANG & BAR

## STARTERS

NORDIC CEVICHE . . . . .	21
Cod, Arctic char, shrimp, mango, cucumber, shallot chili, and lime	
Riesling, Poet's Leap, Columbia Valley, Washington . . . . .	16
BEET ROOT CARPACCIO . . . . .	17
With arugula, walnuts, and, Goat cheese.	
Chateau Chapelle d'Alienor, Bordeaux Superieur, France . . . . .	18
GRAV LAX (SWE) . . . . .	20 / 32
With pickled vegetables, mustard creme, and dill stewed potatoes.	
Chadonnay, Frank Family, Caneros, California . . . . .	17
TUNA TARTARE . . . . .	22
Ponzu marinated Ahi tuna, green apple, cucumber, avocado, chili aioli, and micro herbs.	
Sauvignon Blanc, Whitehaven, Marlborough, NZ . . . . .	15
BURRATA . . . . .	19
Creamy burrata with a mix of tomatoes, and aged balsamico reduction.	
Rosé. Peyrassol Commandeurs, Cotes de Provence, France . . . . .	17
CARPACCIO . . . . .	19
Beef, lemon, shaved parmesan, arugula, roasted pine nuts and, truffle mayo.	
Or order it the Classic way without truffle mayo.	
Pinot Noir, DuMOL Russian River Valley, Oregon . . . . .	25
PATA NEGRA . . . . .	24
Iberico ham from the Spanish black foot pig. Aged for 36 month. Served with Manchego cheese, and bread crisp.	
Cava, Raventos i Blanc, Blanc de Blanc, Spain . . . . .	17
TOAST SKAGEN (SWE) . . . . .	21 / 34
Hand peeled shrimp, horseradish, lemon-dill mayonnaise. Served with butter fried toast.	
Sancerre, Dom Andre Vatan, Loire, France . . . . .	25
SWEDISH STYLE CAVIAR (SWE) . . . . .	25
Red onions, chives, dill, lemon, and creme fraiche. Served with butter fried toast.	
Champagne, Gosset, Grande Réserve, France . . . . .	25

## SALADS

CAESAR SALAD . . . . .	24
Grilled or blackened chicken with Swedish seasoning rub, maple bacon crisp, bread croutons, and shaved parmesan.	
Chadonnay, Frank Family, Caneros, California . . . . .	17
HEAVEN AND HELL. . . . .	25
Buffalo chicken nuggets, mixed greens, queso fresco, strawberries, onions, apples, and ranch dressing.	
Sauvignon Blanc, Whitehaven, Marlborough, NZ . . . . .	15
JUPITER-GARDENS SALAD . . . . .	17
Mixed greens, carrot, pineapple, avocado, cucumber, and red onion. With a jalapeño-lime vinaigrette.	
ADD: Paow 8, Shrimp 12, Chicken 10, or Halloumi 8	
Riesling, Poet's Leap, Columbia Valley, Washington . . . . .	16

## HANDHELDS

THE BURGER . . . . .	22
CBS burger, aged cheddar, thin red onion, bibb lettuce, red cabbage slaw, and truffle mayo.	
Served with french fries.	
Stella Artios, Draught . . . . .	7
MAHI SANDWICH . . . . .	22
Mahi mahi grilled or blackened, grilled pineapple, cabbage slaw, and cilantro-jalapeño mayonnaise.	
Served with french fries.	
Civil Society, The Fresh IPA . . . . .	10
FISH TACO . . . . .	22
Fried cod, mango salsa, spicy mayo, avocado crema, queso fresco, and cilantro. Either in a lettuce wrap or tortilla	
Albariño, Torres Pazo Das Bruxas, Spain . . . . .	15
PAOW (P) . . . . .	19
Lettuce wraps filled with fried paow tossed with cabbage, crispy shallots, and carrots. With a miso and sesame sauce.	
Sauvignon Blanc, Whitehaven, Marlborough, NZ . . . . .	15
(P) Paow is three simple all natural ingredients. Soy, water, and salt. It's a healthy plant based protein.	

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.  
If you want to know more about dietary requirements, talk to your server.

## MAIN

ARCTIC CHAR . . . . .	32
With fennel, broccolini, cauliflower, and Sandefjord sauce.	
Chablis, La Chablisienne, Burgundy, France . . . . .	17
COD - THE SWEDISH WAY (SWE) . . . . .	??
Baked cod with drawn butter, hand peeled shrimp, horseradish, fingerling potatoes, egg, and dill.	
Chadonnay, Frank Family, Caneros, California . . . . .	17
SWEDISH MEATBALLS . . . . .	26
Demi cream sauce, pickled cucumber, lingonberries, and potato puree.	
Stella Artios, Draught . . . . .	7
BEEF RYDBERG (SWE) . . . . .	32
Beef tenderloin, caramelized onions, potatoes, horseradish, egg yolk, and mustard creme.	
Cabernet Sauvignon, Roustestock, Napa Valley, California . . . . .	17
WALLENBERGARE (SWE) . . . . .	34
Double ground veal steak, brown butter, green peas, lingonberries, and potato puree.	
Stella Artios, Draught . . . . .	7
LINGUINI ALA SCAMPI . . . . .	28
White wine, butter sauce, garlic, lemon, chili, and parsley	
Sancerre, Dom Andre Vatan, Loire, France . . . . .	25
BUCATINI ALA BOLOGNESE . . . . .	26
Veal-, pork, and beef ragu. Served with aged parmesan.	
Italian Corvina, Allegrini Palazzo, Della Torre IGT . . . . .	15
BLACK TRUFFLE LINGUINI . . . . .	32
Butter sauce, aged parmesan, and fresh black truffle.	
Sancerre, Dom Andre Vatan, Loire, France . . . . .	25

## MEAT

### ALL OUR MEATS COMES À LA CARTE

FILET MIGNON 8oz . . . . .	49
(Make it Patrik's favourite, Risotto, and RSJ Butter - Add \$15)	
NEW YORK STRIP 12oz . . . . .	42
(Make it Swedish, Mashed potatoes, broccolini, and sauce Bearnaise - Add \$12)	
BONE IN RIB-EYE 24oz . . . . .	72
HALF ROASTED CHICKEN . . . . .	34

## SAUCES

CHIMI CHURRI . . . . .	5
SAUCE BEARNAISE . . . . .	5
RSJ BUTTER . . . . .	5

## SIDE ORDERS

PATRIK'S RISOTTO . . . . .	10
CEASAR SALAD . . . . .	10
ARUGULA & PARMESAN . . . . .	10
HOUSE SALAD . . . . .	8
BROCCOLINI . . . . .	10
FRENCH FRIES . . . . .	8
SWEET POTATO FRIES . . . . .	8
TRUFFLE FRIES . . . . .	12

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## COCKTAILS / DRINKS

BLUEBERRY . . . . .	13
Gin, Italicus, Clarified Lime Juice, Sugar	
THE PINK POTION . . . . .	15
Butterfly pea flower house infused Gin, Italicus, Lillet Blanc	
GRANDPA'S MAPLE STOUT CLOUD . . . . .	14
Angostura bitters & Demerara syrup House infused whiskey, House infused Maple & Stout foam	
NORDIC SOUR . . . . .	14
Aquavit, Orange liqueur, Lemon Juice, House infused lingonberry syrup	
CLEARLY A MOJITO . . . . .	13
Clarified lime & mint house infused Rum, soda water	
ZESTY CUCUMBER BLAZE . . . . .	12
Tequila, Lime, Grapefruit, Cucumber, Fresno Pepper, Tajin Rim	
ALWAYS PEACHY IN FL . . . . .	14
Vodka, orange liqueur, lemon, house infused peach syrup	
HOTSHOT . . . . .	9
Vanilla liqueur, Hot espresso, Whipped Cream.	

## WHITE WINE BY THE GLASS

Albariño, Torres Pazo Das Bruxas, Spain . . . . .	15 / 60
Chablis, Dom Laroche St Martin, Burgundy, France . .	25 / 98
Chardonnay, Frank Family, Carneros, California . . . .	17 / 68
Pinot Grigio, Jermann IGT, Friuli Venezia Giulia, Italy . .	16 / 64
Riesling, Poets Leap, Columbia Valley, Washington . .	16 / 64
Rosé, Peyrassol Commandeurs, Cotes de Provence, France . . . . .	15 / 60
Riesling, Jean Trimbach, Alcase, France . . . . .	17 / 68
Sancerre, Dom Andre Vatan, Loire, France . . . . .	25 / 98
Sauvignon Blanc, Whitehaven, Marlborough New Zealand . . . . .	15 / 60

## CHAMPAGNE & SPARKLING

NV Gosset, Grande Réserve, France . . . . .	25 / 105
NV Raventos i Blanc, Blanc de Blanc, Spain . . . . .	15 / 80

## DRAUGHT AND BOTTLED BEER

Stella Artois, Lager, Draught . . . . .	8
Kona Big Wave, Golden Ale, Draught . . . . .	8
Civil Society Fresh IPA, Draught . . . . .	10
Michelob Ultra, Bottle . . . . .	7
Presidente, Bottle . . . . .	7
Landshark, Bottle . . . . .	7

## MOCKTAILS

MOJITO . . . . .	6
Lime, Mint, Sugar and Soda (Ask bartender for flavours)	
WATERMELON REFRESHER . . . . .	6
House infused Watermelon syrup, Cucumber, Lime, Sugar and Soda	
LIMONATA . . . . .	6
Lemon, Basil, Sugar and Soda	

## RED WINE BY THE GLASS

Pinot Noir, Ken Wright Willamette Valley, Oregon . . .	16 / 64
Pinot Noir, DuMOL Russian River Valley, Oregon . . .	25 / 98
Cabernet Sauvignon, Roustock Napa Valley . . . . .	17 / 68
Cabernet Sauvignon, Far Mountain Fission, Sonoma . . . . .	28 / 112
Cabernet/Shiraz Blend, Penfold's, Bin 389, South Australia . . . . .	30 / 120
Zinfandel Blend, Orin Swift, 8 Years in The Desert, California . . . . .	25 / 98
Italian Corvina, Allegrini Palazzo Della Torre IGT, Veneto, Italy . . . . .	15 / 60
Chateau Chapelle d'Alienor, Bordeaux Superieur, France . . . . .	18 / 72