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GREENBACKS, ETC.

MIRAMONTE SALAD WITH GRILLED PRAWNS

Grilled prawns, romaine lettuce, cherry tomatoes, toasted almonds, bacon crumble, swiss and asiago cheese, lemon vinaigrette 15.95

GRILLED SALMON SALAD

Fresh grilled salmon, mango salsa, lentils, romaine lettuce, cucumbers, tomatoes, lemon vinaigrette. 15.95

ARUGULA SALAD

Arugula greens, goat cheese, cherry tomatoes, toasted almonds, dried cranberries, balsamic vinaigrette. 12.95
add grilled chicken breast 14.95/grilled prawns 15.95/blackened beef tender/15.95/grilled salmon 15.95

BLACK & BLUE STEAK SALAD

Blackened beef tender steak, crisp greens, julienned carrots, cherry tomatoes, avocado, bacon, blue cheese crumble, crumbled blue cheese dressing. 15.95

CLASSIC CAESAR SALAD

Romaine lettuce, croutons, shaved asiago cheese, in our own dressing. 11.95
add grilled chicken breast 13.95/grilled prawns 14.95/blackened beef tender/14.95/grilled salmon 15.95

ASIAN CHICKEN SALAD

Chopped greens, napa cabbage, bok choy, cilantro, noodles, mandarin oranges, julienned cucumber and peppers, roasted cashews, grilled chicken, sesame soy peanut vinaigrette and crispy won ton skins. 15.50

THE ROYAL BEET SALAD

Mixed greens, fresh beets, orange slices, walnuts, carrots, goat cheese, champagne vinaigrette. 12.95
add grilled chicken breast 14.95/grilled prawns 15.95/blackened beef tender/15.95/grilled salmon 15.95

ROYAL COBB SALAD

Romaine lettuce, chicken breast, hardboiled eggs, applewood bacon, tomatoes, blue cheese, avocado, Brown Derby vinaigrette. 15.95

SOUP OF THE DAY Cup 4.95/Bowl 5.95 | HOMEMADE CHILI Cup 5.95/Bowl 6.95

BIG 6 SANDWICHES

served with your choice of coleslaw, potato salad or french fries

CHIMICHURRI STEAK SANDWICH

Grilled beef tender, chimichurri sauce, french roll. 15.95

ROYAL EXCHANGE BLT

Double applewood smoked thick cut bacon, tomatoes, red onion, sliced avocado, crispy lettuce, basil aioli, wheat bread. 14.95

HOT PASTRAMI MELT

Dry rub pastrami on toasted heavy rye bread with swiss cheese, 1000 island dressing and sauerkraut. 14.95

GRILLED SALMON BLT

Grilled salmon, double apple wood smoked bacon, avocado, mixed greens, tomato, lemon dill aioli, soft roll. 15.95

FRENCH DIP

Thinly-sliced beef tender au jus, french roll. 15.95

ROYAL CHILI TOP DOG

The best you ever had!

Plump, juicy, grilled ¼ pound all-beef frank—topped with our homemade chili. 13.95 Just our topdog. 10.95

BEEFY PUBLIC OFFERING

THE ROYAL'S FAMOUS 12 OZ. NEW YORK STEAK

All natural black angus steak, sautéed mushrooms and onions, assorted grilled vegetables, choice of garlic mashed potatoes, french fries, or basmati rice. 23.50

minimum charge: \$8.00 any splits: \$8.00 CHECKS SPLIT A MAXIMUM OF THREE WAYS

 A ROYAL FAVORITE!

BLUE CHIP BURGERS

served with your choice of cheese & french fries, cole slaw or potato salad

Voted #1 AUDIENCE WINNER! Best Burger in San Francisco —citysearch.com



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BEAR MARKET BURGER

1/3 pound Angus ground chuck grilled burger, lettuce, tomatoes, pickles, toasted bun. 13.95

BULL MARKET BURGER

1/2 pound Angus ground chuck grilled burger, lettuce, tomatoes, pickles, toasted ciabatta roll. 14.95

THE WORKS

1/2 pound Angus ground chuck grilled burger, sautéed mushrooms, onions, choice of cheese, applewood bacon, avocado, toasted ciabatta roll. 15.95

TURKEY BURGER

1/3 pound grilled turkey burger, lettuce, tomatoes, pickles, toasted bun. 13.95

SOUTHWESTERN VEGGIE BURGER

Black-bean base burger, guacamole, salsa, lettuce, toasted bun. 13.95

ADD ONS

sautéed mushrooms
sautéed onions
crumbled blue cheese
avocado
applewood bacon
guacamole
1.95 each
add chili 4.95



A ROYAL FAVORITE!

STOCK OPTIONS

GRILLED SALMON PLATTER

Grilled salmon, mango salsa, garlic mashed potatoes, assorted grilled vegetables. 16.95

LAZY MAN'S CIOPPINO

Our recipe is from Italy's port city Genoa—Prawns, rock cod, rock shrimp, calamari, scallops, clams, marinara sauce with Acme's epi bread. 18.50

FISH AND CHIPS

Tavern-battered cod with chips. 15.50

POULTRY SPECULATORS

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

CHIPOTLE GRILLED CHICKEN SANDWICH*

Boneless grilled chipotle glazed breast of chicken, jalapeño cheese, lettuce, green chili peppers, avocado, habañoero ranch aioli, toasted ciabatta roll. 14.95

CHICKEN CLUB SANDWICH*

Boneless grilled breast of chicken, jack cheese, applewood bacon, avocado, lettuce, pesto aioli, toasted ciabatta roll. 14.95

FRONT STREET ROASTED CHICKEN PLATTER

Roasted half chicken, assorted grilled seasonal vegetables, choice of garlic mashed potatoes, basmati rice or green salad. 15.95

CHICKEN PITA

Roasted chicken, cucumbers, dried cranberries, chopped walnuts, celery, fresh dill tossed, champagne vinaigrette, seasonal fresh fruit. 13.95

SIDE DISHES

garlic mashed potatoes, basmati rice, french fries, salad with entrée, cole slaw, potato salad 5.25 each
grilled seasonal vegetables, fresh fruit *when available* 6.95 each

LIQUID ASSETS

THE ROYAL EXCHANGE IS TOTALLY TAPPED! MORE BEERS AND ALES ON TAP THAN ANYWHERE IN THE FINANCIAL DISTRICT

BEERS & ALES See page 3 of this menu and ask your server for our 4 Rotating Handle Beers

Pepsi, Diet Pepsi, Sierra Mist, Root Beer, Ginger Ale, Iced Tea, Mineral Waters, Juices or Coffee: 3.50 each/ Ginger Beer 4.00
Red Bull Regular or Sugar-Free 4.50

ICE COLD BEER ON TAP MICROBREWS

ALLAGASH WHITE

Belgian Style Wheat.....Portland, ME..... abv 5% 7.75
Brewed with a generous portion of wheat, spiced with coriander and curaçao orange peel, this beer is fruity, refreshing and slightly cloudy.

ANCHOR STEAM

Steam BeerSan Francisco, CA abv: 4.9% 7.50
Brewed in a unique all natural process called kräusening gives this beer its deep amber color, thick, creamy head, and rich, distinctive flavor.

DESCHUTES FRESH SQUEEZED IPA

Indian Pale AleBend, OR abv: 6.4% 7.50
Gets its flavor from a heavy helping of citra and mosaic hops. Clear golden orange color with sweet orange flesh, melon, floral hop

DESCHUTES MIRROR POND

Pale AleBend, OR abv: 5.0% 7.50
A distinct hop nose and hop-forward flavor make this the quintessential pale ale. Aromatically complex and multi-layered.

DESCHUTES BLACK BUTTE

PorterBend, OR abv: 5.2% 7.50
A slight hop bitterness up front enhances distinctive chocolate and roasted finish. Creamy mouth feel and intense complex flavors.

FIRESTONE 805

Blond AlePaso Robles, CA abv: 4.7% 7.50
805 is a light, approachable brew. Born from an all malt recipe and finished with a touch of hops, slightly sweet with a clean finish. Clear pale golden, balance of sweet citrus malt, grassy hops, citrus-y and floral

FIRESTONE PALE 31

Pale Ale Paso Robles, CA abv: 4.8% 7.50
An ode to California, the 31st state to be added to the union, this dry-hopped pale ale represents bold yet approachable spirit that embodies the state.

GOOSE ISLAND MATILDA

Belgian Style Pale Ale .. Chicago, IL abv: 7.0% 8.75
Wild in character, with slightly fruity aroma and spicy yeast flavor as unique as it is satisfying—an intriguing choice for beer and wine lovers alike.

GRAPEFRUIT SCULPIN IPA

India Pale Ale San Diego, CA abv: 7% 8.00
Light amber color with a crisp bitter finish due to the grapefruit rind quality. Thus enhancing the citrus aroma of the hops creating a refreshing dry finish.

LAGUNITAS IPA

India Pale Ale Petaluma, CA abv: 6.2% 7.50
#1 Selling IPA in CA. Huge hop character with malty richness.

NINKASI TOTAL DOMINATION IPA

India Pale Ale Eugene, OR abv: 6.7% 7.50
Citrusy, floral hop aroma, and big hop flavor balanced with a richness imparted by Carahell and Munich malts.

NORTH COAST RED SEAL ALE

American Amber Ale... Fort Bragg, CA abv: 5.4% 7.50
Generously hopped in the traditional manner for a long, clean finish.

NORTH COAST SCRIMSHAW PILSNER

Pilsner Fort Bragg, CA abv: 4.7% 7.50
Aromatic, spicy-hop nose. Subtle pale malt flavors. Clean finish.

SHOCK TOP BELGIAN WHITE

Belgian White Saint Louis, MO abv: 5.2% 7.50
An unfiltered Belgian-style wheat ale—naturally cloudy with a light golden color.

ASK YOUR SERVER ABOUT OUR 8 ROTATING HANDLES!



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STONE ARROGANT BASTARD

American Strong Ale ...San Diego, CA abv: 7.2% 7.50
Big, full flavor, balanced ale with strong hop presence.

TRUMER PILS

Pilsner Berkeley, CA abv: 4.8% 7.50
Characterized by hoppy bitterness, high carbonation, and a light body.

WIDMER HEFEWEIZEN

Hefeweizen Portland, OR abv: 4.9% 7.50
Bold, clean flavor and pronounced citrus and floral aromas.

ROTATING SOUR Ask your server about our current sour ale.

IMPORTS

BODDINGTONS

English Pub Ale England abv: 4.8% 8.00
Medium-bodied pale ale renowned for its golden color, distinctive creamy head, smooth body and easy drinking character.

GUINNESS

Irish Stout Ireland abv: 4.2% 8.50
Initial malt and caramel flavor, finishes with a dry roasted bitterness.

LEFFE BLOND

Pale Ale Belgium abv: 6.6% 8.50
Highly fermented beer to be savored. Light malt, corn, water, hops and yeast give bright golden color with dazzling reflections. Taste is full, sweet, fruity with hint of bitter orange, after-taste is powerful, surprising.

SMITHWICK'S IRISH ALE

Irish Red Ale Ireland abv: 4.5% 8.00
Clear beer with rich ruby color and creamy head. Refreshing and clean with gentle balance of bitterness from hops added early in the boil. Sweet, malty notes from ale malt and hint of coffee from roasted barley.

STELLA ARTOIS

Lager Belgium abv: 5.2% 8.00
All natural ingredients give clean, crisp palate. Fresh, pale malt aromas offer a sweet herbal note and lingering hoppy finish.
alt aromas offer a sweet herbal note and lingering hoppy finish.

DOMESTICS

BUDWEISER

American Lager United States abv: 5.0% 5.50
Medium-bodied, flavorful, crisp and pure with blended layers of premium American and European hop aromas, brewed for the perfect balance of flavor and refreshment.

BUD LIGHT

Light Lager United States abv: 4.2% 5.50
Light-bodied with fresh, clean and subtle hop aroma, delicate malt sweetness and crisp finish for ultimate refreshment.

COORS LIGHT

Light Lager United States abv: 4.2% 5.50
Light and refreshing with subtle apple and banana notes. A pleasant bitterness works its way through the sweetness, giving balance.

CIDER

SONOMA APPLE OR PEAR CIDER

Cider California abv: 6.0% 7.50

ROYAL COCKTAILS

THE JOLT—COLD BREW COFFEE MARTINI

Stoli Vanilla Vodka, cold brew coffee, Kaluha 11.00

LOCAL LUXURY MARTINI

Hanson of Sonoma Organic Vodka or St. George Terroir Gin with a dash of Sutton Cellars Vermouth..... 13.00

BERRY CRUSH

Russian Standard Vodka, fresh seasonal berries, a splash of soda and St. Germain 10.00

THE HOUND

Tito's Vodka and fresh-squeezed grapefruit juice 9.00

A HISTORY OF VIOLETS

Tito's Vodka, Creme des Violettes, fresh lime juice, Bundaberg guava soda on the rocks..... 10.00

ROYAL PUNCH

Tropical juices mixed with three types of rum. It's stronger than you think! 9.00

FRONT STREET MULE

Nolet's Gin, ginger beer, fresh lime juice—WOW! 9.00

PALOMA

Herradura Silver, muddled jalapeño, grapefruit soda, and a splash of St. Germain 9.00

THE NEW OLD FASHIONED

Buffalo Trace Bourbon, Angostura, blood orange bitters, and a sugar cube..... 12.00

HAIL MARY

Made in the Wisconsin tradition with Crater Lake Chipotle Vodka, stacked with vegetables, pickles, bacon and a sidecar of 8-0-5 beer 10.00

ROYAL MARGARITA—the best in the neighborhood!

Herradura Silver, fresh lime juice, agave nectar 9.00

OPENING BELL APPETIZERS

SERVED AFTER 3PM DAILY

PRETZEL KNOTS

Two freshly baked warm pretzel knots, honey mustard sauce. 8.50

HUMMUS PLATTER

House-made chipotle hummus with fresh crudité and pita chips. 8.50

BRUSSELS SPROUTS

Roasted, served with lemon garlic dipping sauce. 8.95

SKEWER

Grilled tequila prawns with Asian sesame dipping sauce. 12.95

FRIED CALAMARI

Served with cocktail and tarter sauce. 9.95

COD BITES

House-made crispy Pacific cod bites, traditional dipping sauce. 8.95

SLIDERS [MINI BURGERS]

Three mini burgers with cheddar cheese. 9.95

CHIPOTLE BUFFALO WINGS

Wings served with ranch. 10.95

BUFFALO HOT WINGS

Traditional wings served with ranch. 10.95

BEEF OR CHICKEN NACHOS

with the works. 10.95

FINE WINE

SPARKLING

ASTORIA PROSECCO Veneto, Italy 8/30

CRISTALINO BRUT CAVA SPLIT Catalunya, Spain 8

LE GRAND COURTAGE ROSÉ BRUT SPLIT France 9

WHITE

SYCAMORE LANE CHARDONNAY California..... 8/30

HESS SHIRTAIL CREEK VINEYARD CHARDONNAY Monterey, CA [unoaked] 9.5/36

RUTHERFORD RANCH CHARDONNAY Napa, CA 11.5/41

AUTORITAS SAUVIGNON BLANC Valle Central, Chile..... 8/30

GIESEN SAUVIGNON BLANC New Zealand 9/34

VITALMA PINOT GRIGIO Lombardy, Italy..... 8/30

RED

SYCAMORE LANE CABERNET SAUVIGNON Napa, CA 8/30

LIBERTY SCHOOL CABERNET SAUVIGNON Paso Robles, CA 9.5/36

ANGELINE PINOT NOIR Santa Rosa, CA..... 10/38

MASSIMO MALBEC Mendoza, Argentina..... 9/34

ROSÉ

JOEL GOTT GRENACHE ROSÉ Monterey Ca..... 10/38

ROYAL RESERVE WINE

SPARKLING

JACQUART BRUT MOSAÏQUE CHAMPAGNE France 59

WHITE

ROMBAUER CHARDONNAY Carneros, CA..... 59

DROUHIN VAUDON CHABLIS France..... 45

RED

SEGHESSIO ZINFANDEL 2014 Sonoma, CA..... 42

RAYMOND CABERNET SAUVIGNON SOMMELIER SELECT Napa, CA 40

CLOS DU VAL PINOT NOIR 2014 Carneros Napa, CA..... 47

SAINTSBURY PINOT NOIR Sonoma Coast, CA 54

ROYAL HAPPY HOUR

MONDAY THROUGH THURSDAY—2-6 PM / FRIDAY—2 PM THROUGH CLOSE!



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