



Beverages:

Fresh Brewed Iced-Tea \$2

(sweetened or un-sweetened)

Jarritos Sodas \$2

(no refills)

Juices: \$2

(no refills)

Coffee \$1

(regular or decaf)

Smoothie of the Day \$7

Ask your server for the flavor of the day

(no refills)

Sides \$2.50

White rice with Cuban black Beans

White rice with coconut red beans

French fries with RYCE seasoning

Mango coleslaw

Tostones

Side salad

Corn bread

Sweet dumplings

Chicken \$10.95

2 drumsticks (on the bone), served with 2 sides

- RYCE Jerk chicken
- RYCE fried chicken drizzled with honey

Stews

Ropa Vieja \$10.95

Pulled stew beef with peppers, onions, drizzled with lime crema, served with rice & black beans

Curried Chicken over rice \$9.95

Spicy pulled chicken stew with red potatoes, peppers, & carrots

Vegetarian Curry over rice \$8.95

Red potatoes, plantains, peppers, onions, & carrots

Lettuce wraps \$11.95

Chicken with sausage, or vegetable (vegan), with peppers, onions, served with rice, pickled cabbage, & romaine hearts

Sandwiches

Po' Boy \$7.95

Tofu, pulled pork, or Jerk chicken thigh, served on a fresh roll with remoulade sauce, topped with lettuce, tomato, & pickles

Jibarito \$8.95

Pulled pork sandwich on a fresh roll, topped with tostones, Swiss cheese, tomatoes, lettuce, & house ketchup

Salads

Add tofu or Jerk chicken \$5

Tropical Salad \$9.95

Mixed greens topped with pineapple, sweet peppers, mango, & toasted coconut

RYCE House Salad \$8.95

Mixed greens, romaine, tomato, sweet peppers, carrots, served with RYCE house dressing

Loaded Fries \$10.95

Shredded Jerk Chicken or pulled pork, with RYCE seasoning, Swiss cheese, green onions, topped with our house ketchup and lime crema

"I've learned about time management, communication and working well with people. Working the line can be stressful, but once you get it done it's a good stress."
-Javon, senior

"We are more than a restaurant, we are more than cooks, we are more than East High scholars, we are more than just some teens. We are an experience...we are RYCE."
-Dominique, graduate 2016

"You have to really stay on top of things and always stay professional... I take mental notes of what is doing well and what is not because one day this is going to be me."
-Ayanna, Senior

"Real knowledge is being transferred. They are just as much invested in the game as the adults in the room."

-Jeff Christiano,
Chef/Teacher

Rochester Youth Culinary Experience (RYCE) is Rochester's newest and most innovative job development program. Taking a holistic, community driven approach to training and development, RYCE ensures to develop the whole individual and not just segmented job skills. Students learn through practice all facets of business operation, leadership, teamwork, confidence and soft skills. The program serves juniors, seniors and students one year post graduation. All student employees are paid and able to earn up to 2 high school credits through our cooperative education program.

RYCE requires that all employees remain in good standing with their school, meaning they must be attending classes regularly and improving in their academics. RYCE develops job skills by providing students the opportunity to learn entrepreneurial skills and business operations. The students run all aspects of the business as well as become familiar with the financials of business operations, all while earning a paycheck! Students also learn the "soft skills" of employment such as arriving on time, appropriate dress, interactions with co-workers, management, and guests, all in a supportive environment.

Our long-term goal is to increase the success rate of students through graduation and the ability to get ahead of the line in their post-graduation job search. We want our students to be able to showcase that they deserve above entry level positions. We are working on a skills matrix to take with them upon leaving the program. This is beyond restaurant work: this is service learning, entrepreneurial skill building, and creating a generation of leaders to return to and build their communities.

ROCHESTER'S ONLY STUDENT DEVELOPED AND RUN RESTAURANT!

Where does each dollar purchased go?

45% goes to student payroll

34% goes to food and beverage purchases

28% goes to overhead costs