

Red Rock

tap+grill

NOT JUST A BAR; A FOOD INSTITUTION!

APPETIZERS

BUFFALOBALLS 12

PULLED CHICKEN, BLEND OF CHEESES, SCALLIONS, & FIERY BUFFALO SAUCE

DUCK CONFIT TATER TOTS 16

MARINATED DUCK, RED WINE DEMI-GLAZE, SCALLIONS, & GORGONZOLA CHEESE

BUFFALO WINGS 14

10 WINGS SERVED WITH BLEU CHEESE & CELERY

TERIYAKI WINGS 14

HOUSEMADE TERIYAKI SAUCE, ROASTED SHISHITO PEPPERS, SESAME SEEDS, & CUCUMBER WASABI DIPPING SAUCE

COCONUT SHRIMP 15

WITH MANGO-PINEAPPLE SALSA, & SWEET CHILI SAUCE

FRIED CALAMARI 15

CRISP PEPPERONCINI, SHAVED PARMESAN, & CHERRY PEPPER AIOLI

JUMBO LUMP CRABCAKE 18

WITH FRIED GREEN TOMATOES, BALSAMIC GLAZE, & LIGHT LEMON OIL DRIZZLE, TOPPED WITH ARUGULA

JERK BABYBACK RIBS 14

SLOW ROASTED BABY BACK RIBS, MARINATED IN HOUSE-MADE JERK SEASONING, WITH CILANTRO CHILI SAUCE & SWEET PLANTAINS

HUMMUS 10

ORIGINAL HUMMUS & HUMMUS DU JOUR WITH GRILLED PITA & MIXED VEGGIES

BACON CHEESEBURGER LOLLIPOPS 13

RISOTTO BALLS STUFFED WITH GROUND SIRLOIN, BACON, & MIXED CHEESE, WITH KETCHUP & MUSTARD DRIZZLE, SERVED WITH SPICY HOUSE PICKLES & COLESLAW

TACOS

SERVED ON SOFT CORN TORTILLAS

SHORT RIB TACOS 18

BRAISED SHORT RIB IN HOUSE-MADE SAUCE, LETTUCE, PICO DE GALLO, QUESO FRESCO, & CHIPOTLE AIOLI DRIZZLE

FISHTACOS 17

TEMPURA BATTERED FISH OF THE DAY, LETTUCE, PICO DE GALLO, QUESO FRESCO, & CHIPOTLE AIOLI DRIZZLE

CHICKEN TACOS 13

MARINATED CHICKEN, LETTUCE, PICO DE GALLO, QUESO FRESCO, & CHIPOTLE AIOLI DRIZZLE

ASIAN PORK BELLY TACOS 15

CAJUN PORK BELLY, TERIYAKI GLAZE, PINEAPPLE COLESLAW, SRIRACHA SAUCE, & CRISPY JALAPEÑOS

BOOM BOOM SHRIMP TACOS 16

TEMPURA BATTERED SHRIMP, SPICY BOOM BOOM SAUCE, & MANGO-PINEAPPLE SALSA

ADD CHAPULINES (SALT ROASTED GRASSHOPPERS) - \$2

ADD GUACAMOLE - \$3

FLOUR TORTILLAS AVAILABLE UPON REQUEST

BURGERS

RED ROCK BURGER 12

10oz BURGER, CHOICE OF BRIOCHE, ONION KAISER, OR ENGLISH MUFFIN

BURGER OF THE MONTH

SEE SPECIALS MENU

LAMB BURGER 17

BRAISED RED WINE ONIONS, TZATZIKI SAUCE, & CRUMBLIED FETA CHEESE, SERVED ON A PITA ROLL, COOKED RARE TO MEDIUM RARE

IMPOSSIBLE BURGER 14

MEATLESS, PLANT-BASED BURGER, LETTUCE, & TOMATO, SERVED ON AN ENGLISH MUFFIN (VEGAN ROLLS AVAILABLE)

BLACKENED VEGGIE BURGER 14

HOUSE MADE VEGAN PATTY (BLACK BEANS, WHITE BEANS, RICE, TRICOLOR PEPPERS, CARROTS, EDAMAME, ZUCCHINI, & SQUASH), TOPPED WITH HUMMUS, TOMATO, SLICED AVOCADO, & PEPPERJACK CHEESE, ON A WHOLE WHEAT KAISER ROLL, SERVED WITH BREADED AVOCADOS

ADD AMERICAN, CHEDDAR, SWISS, MOZZARELLA - \$1.50

ADD TRUFFLE CHEESE - \$2

ADD BACON - \$1.50

ANY ADDITIONAL TOPPING - \$1.50

SANDWICHES & MORE

NEW YORK STRIPLAIN 19

CHARCRUSTED 8oz STEAK, SERVED ON AN OPEN-FACED TOASTED GARLIC BAGUETTE, WITH SAUTEED MUSHROOMS & ONIONS, IN A RED WINE DEMI-GLAZE

REUBEN SANDWICH 15

NY STYLE PASTRAMI, HOUSE-MADE RUSSIAN DRESSING, SAUERKRAUT, & SWISS CHEESE, ON A BAVARIAN PRETZEL ROLL

SHORT RIB SANDWICH 18

BRAISED SHORT RIB, BACON-ONION JAM, RED WINE DEMI-GLAZE, & TRUFFLE CHEESE

FILET MIGNON B.L.A.T. 19

SEARED STEAK MEDALLIONS, BACON, MIXED GREENS, AVOCADO, TOMATO, MUSTARD SEED GOUDA, & HORSERADISH AIOLI

AHI TUNA WRAP 17

MIXED GREENS, SESAME CRUSTED TUNA, SLICED AVOCADO, JULIENNED VEGETABLES, PONZU SAUCE, & SPICY MAYO

CHICKEN SANDWICH 15

GRILLED CHICKEN BREAST, OVEN ROASTED TOMATOES, ROASTED RED PEPPERS, ARUGULA, MOZZARELLA CHEESE, WITH PESTO, & BALSAMIC GLAZE

“THE PIGLET” SANDWICH 17

SLOW ROASTED PORK LOIN, NDUJA (PROSCIUTTO PASTE), SAUTEED BROCCOLI RABE, & PROVOLONE CHEESE, ON A SEMOLINA HERO, SERVED WITH A SIDE OF VODKA SAUCE

SALADS

ROCKET ARUGULA SALAD 13

GORGONZOLA CHEESE, RED ONION, SHAVED APPLES, CANDIED PECANS, & RASPBERRY DRESSING

SLICED STEAK SALAD 18

CHOPPED ROMAINE LETTUCE, BLACK OLIVES, RED ONIONS, GRAPE TOMATOES, JALAPEÑOS, BACON BITS, CHEDDAR & MONTEREY JACK MIX, & HOUSE ITALIAN DRESSING

AHI TUNA SALAD 18

MIXED GREENS, SESAME SEARED TUNA, EDAMAME, PEPPERS, GLAZED CASHEWS, TOASTED COCONUT, MANDARIN ORANGES, & PINEAPPLE-COCONUT DRESSING

BEETS SALAD 14

BABY SPINACH, RED & YELLOW BEETS, CRAISINS, MANDARIN ORANGES, PUMPKIN SEEDS, SLICED ALMONDS, CRUMBLIED GOAT CHEESE, & BALSAMIC VINAIGRETTE

OCTOPUSSALAD 20

GRILLED OCTOPUS, GIGANTE BEANS, CAPERS, ONIONS, GRAPE TOMATOES, & RED WINE VINAIGRETTE

BRUSSEL CAESAR SALAD 14

ROMAINE LETTUCE, SPINACH, SHAVED BRUSSEL SPROUTS, PUMPERNICKEL CROUTONS, BACON LARDONS, SHAVED PARMESAN, & CLASSIC CAESAR DRESSING

CHICKEN +6, SHRIMP +10, STEAK +10

SMALLS & SIDES

MOZZARELLA STICKS 8

CHICKEN FINGERS & FRIES 12

FRENCH FRIES 6

TRUFFLE FRIES 9

SWEET POTATO FRIES 7

WITH PUMPKIN MARSHMALLOW DIPPING SAUCE

ONION RINGS 7

HOUSE MADE PORK RINDS 7

BREADED AVOCADOS 9

SAUTEED BRUSSELS 8

BALSAMIC REDUCTION, CRAISINS, ALMONDS, & PUMPKIN SEEDS

APPLE FRIES 9

WITH PUMPKIN MARSHMALLOW DIPPING SAUCE

**BE SURE TO SAVE ROOM FOR
OUR HOMEMADE DESSERTS!**

All chicken is hormone and antibiotic-free and raised on an all-vegetable diet
(GF) Gluten Free rolls and tortillas available

plate sharing fee: \$2
During high volume times, maximum of 2 hrs per table

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DRAFT BEER



ASBURY PARK
BLONDE LAGER

BLUE MOON

CARTON
SEASONAL

CIDER
ROTATING SELECTION

CRAFT BEER
ROTATING SELECTION

DOMESTIC LIGHT

GOOSE ISLAND
SEASONAL

GUINNESS

KANE
HEAD HIGH IPA

KONA
SEASONAL

NEW BELGIUM
FATTIRE AMBER ALE

SAM ADAMS
SEASONAL

SCHÖFFERHOFER
HEFEWEIZEN

STELLA ARTOIS

SWEET WATER
SEASONAL

BEER OF THE MONTH

BOTTLED BEER



BUDWEISER

BUD LIGHT

COORS LIGHT

CORONA

CORONA LIGHT

HEINEKEN

HEINEKEN LIGHT

MAGNERS

MICHELOB ULTRA

MILLERLITE

OMISSION (GF)

PERONI

SIERRA NEVADA

TWISTED TEA

ST PAULI
NON ALCOHOLIC

BEER CANS



PABST BLUE RIBBON

NARRAGANSETT

YUENGLING

WINE



PASQUA
PROSECCO

ZONIN
PINOT GRIGIO

GUY SAGET
SAUVIGNON BLANC

LOS VASCOS
CHARDONNAY

WENTE MORNING FOG
CHARDONNAY

NOTORIOUS PINK
ROSÉ

DE LOACH
PINOT NOIR

GREYSTONE
CABERNET SAUVIGNON

SILVER PALM
CABERNET SAUVIGNON



WENTE MORNING FOG 42
CHARDONNAY

NOTORIOUS PINK 45
ROSÉ

LA CREMA RUSSIAN RIVER 60
PINOT NOIR

SILVER PALM 42
CABERNET SAUVIGNON



FROSÉ

NOTORIOUS PINK ROSÉ, LEMON JUICE,
GRAND MARNIER RASPBERRY PEACH,
PEACH PURÉE, SHAVED ICE

available seasonally



HAPPY HOUR

MONDAY-FRIDAY
4PM-7PM

\$2.50 CANS (16oz)
NARRAGANSETT & PBR

\$3 DOMESTIC DRAFTS

\$5 LOCAL DRAFTS
KANE, CARTON BOAT, ASBURY PARK

\$5 WELL DRINKS

\$5 GLASS OF HOUSE WINE

\$7 MARTINIS

BOOK YOUR
PRIVATE PARTIES
& SPECIAL EVENTS

CALL: (732) 747-2999
ASK FOR PATTY,
OUR EVENT COORDINATOR