

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-GLACE, 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 MANGO SALSA, CHIPOTLE AIOLI DRIZZLE, & TOPPED WITH ARUGULA

JERK BABY BACK RIBS 14

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

HUMMUS 12

ORIGINAL HUMMUS & HUMMUS DU JOUR, WITH TORTILLA CHIPS, HOMEMADE PITA CHIPS, & 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 19

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

FISH TACOS 17

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

CHICKEN TACOS 14

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 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, & CRUMBLLED 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, & PEPPER JACK 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 SOUR DOUGH BREAD, WITH SAUTÉED MUSHROOMS & ONIONS, IN A RED WINE DEMI-GLACE

REUBEN SANDWICH 15

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

SHORT RIB SANDWICH 19

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

FILET MIGNON B.L.A.T. 19

SEARED STEAK MEDALLIONS, BACON, MIXED GREENS, AVOCADO, TOMATO, MUSTARD SEED GOUDA, & HORSERADISH AIOLI
TEMPERATURE COOKED AS IS

AHITUNA 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

ALL SANDWICHES SERVED WITH FRENCH FRIES

SOUPS & SALADS

FRENCH ONION GRATINÉE 9

RED, WHITE, & SPANISH ONIONS, MELTED GRUYERE CHEESE, SERVED WITH TOASTED CROUTONS

SOUP OF THE DAY

SERVED WITH BREAD

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

AHITUNA 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, CRUMBLLED GOAT CHEESE, & BALSAMIC VINAIGRETTE

OCTOPUS SALAD 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 8

WITH PUMPKIN MARSHMALLOW DIPPING SAUCE

ONION RINGS 8

BREADED AVOCADOS 9

SAUTÉED BRUSSELS 8

BALSAMIC REDUCTION, CRAISINS, ALMONDS, & PUMPKIN SEEDS

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

maximum of 2 hrs per table
Plate sharing fee: \$2

All menu prices reflect a built-in cash discount. A 2.99% convenience fee will be processed for all card transactions.