

Red Rock

tap+grill

NOT JUST A BAR; A FOOD INSTITUTION!

APPETIZERS

BUFFALO BALLS 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 16

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 14

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 15

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 17

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

ADD GUACAMOLE ~ \$3

FLOUR TORTILLAS AVAILABLE UPON REQUEST

BURGERS

RED ROCK BURGER 13

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, & CRUMBLER FETA CHEESE, SERVED ON A PITA ROLL, COOKED RARE TO MEDIUM RARE

IMPOSSIBLE BURGER 15

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

BLACKENED VEGGIE BURGER 15

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 TOPPINGS ~\$1.50

SANDWICHES & MORE

NEW YORK STRIPLOIN 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

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

ALL SANDWICHES SERVED WITH FRENCH FRIES

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

BEET SALAD 14

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

OCTOPUSSALAD 20

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

BRUSSEL CAESAR SALAD 15

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 9

CHICKEN FINGERS & FRIES 12

FRENCH FRIES 7

TRUFFLE FRIES 9

SWEET POTATO FRIES 8

WITH PUMPKIN MARSHMALLOW DIPPING SAUCE

ONION RINGS 8

BREADED AVOCADOS 9

SAUTÉED BRUSSELS 9

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.