

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 15

SERVED WITH BLEU CHEESE & CELERY

TERIYAKI WINGS 15

HOUSE-MADE TERIYAKI SAUCE, ROASTED SHISHITO PEPPERS, SESAME SEEDS, & CUCUMBER WASABI DIPPING SAUCE

COCONUT SHRIMP 16

WITH MANGO-PINEAPPLE SALSA, & SWEET CHILI SAUCE

FRIED CALAMARI 16

CRISP PEPPERONCINI, & SHAVED PARMESAN, WITH CHERRY PEPPER AIOLI FOR DIPPING

JUMBO LUMP CRABCAKE 19

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

JERK BABY BACK RIBS 15

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

BACON CHEESEBURGER LOLLIPOPS 14

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

TUNA TARTARE NACHOS 21

HOUSE-MADE WONTON CHIPS, SUSHI GRADE TUNA, SPICY MAYO, WASABI MAYO, SRIRACHA SAUCE, KABAYAKI SAUCE, & SCALLIONS

CAULIFLOWER PIZZA 14

GLUTEN FREE CAULIFLOWER CRUST, HOUSE MARINARA, PARMESAN, & FRESH MOZZARELLA

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 16

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 14

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

LAMB BURGER 18

BRAISED RED WINE ONIONS, TZATZIKI SAUCE, & CRUMBLLED 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, PEPPER JACK, PROVOLONE, OR BLEU CHEESE ~\$1.50

ADD TRUFFLE CHEESE ~\$2

ADD BACON ~\$2

ANY ADDITIONAL TOPPINGS ~\$1.50

SALADS

ROCKET ARUGULA SALAD 13

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

SLICED STEAK SALAD 20

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

AHI TUNA SALAD 20

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 15

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

CHICKEN +6, SHRIMP +10, STEAK +10

SANDWICHES & MORE

NEW YORK STRIPLAIN 21

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. 20

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

AHI TUNA WRAP 18

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

RED ROCK LOBSTER ROLL 26

FRESH LOBSTER MEAT, CAPERS, GRAPE TOMATOES, BACON, & LIGHT DILL MAYO, SERVED ON A BUTTERY, CRISPY ROLL

CRABCAKE SANDWICH 20

SLICED AVOCADO, MIXED GREENS, TOMATO, & CAJUN TARTAR SAUCE, SERVED ON A BRIOCHE BUN

SHAREABLES

HUMMUS 12

ORIGINAL HUMMUS & HUMMUS DU JOUR, WITH TORTILLA CHIPS, HOMEMADE PITA CHIPS, & MIXED VEGGIES

RED ROCK GUAC 14

FRESH AVOCADOS, CILANTRO, LIME JUICE, ONIONS, TOMATOES, & JALAPEÑOS, WITH CORN TORTILLA CHIPS & VEGETABLES

EVERYTHING PRETZEL PLATTER 15

THREE SAUCES: JAMBALAYA BEER CHEESE SAUCE, HORSERADISH AIOLI, & CHERRY PEPPER HONEY MUSTARD

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 10

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.

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ASBURY PARK

BLUE MOON

CARTON

CIDER
ROTATING SELECTION

CRAFT BEER
ROTATING SELECTION

DOMESTIC LIGHT

DRAFT BEER

GOOSE ISLAND

GUINNESS

KANE
HEAD HIGH IPA

KONA

YUENGLING

SAM ADAMS
SEASONAL

SCHÖFFERHOFER
SEASONAL

STELLA ARTOIS

SWEET WATER
SEASONAL

BEER OF THE MONTH

BOTTLES



BUDWEISER

BUD LIGHT

COORS LIGHT

CORONA

CORONA LIGHT

HEINEKEN

HEINEKEN LIGHT

MICHELOB ULTRA

MILLER LITE

OMISSION (GF)

PERONI

SIERRA NEVADA

TWISTED TEA

HEINEKEN 0.0
NON ALCOHOLIC



CANS

HIGHNOON

PABST BLUE RIBBON

WHITE CLAW

WINE



PASQUA
PROSECCO

ZONIN
PINOT GRIGIO

INDABA
SAUVIGNON BLANC

LOS VASCOS
CHARDONNAY

WENTE MORNING FOG
CHARDONNAY

NOTORIOUS PINK
ROSÉ

DELOACH
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



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OR SPECIAL EVENT?

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OUR EVENT COORDINATOR

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@redrocktapandgrill