

Red Rock tap+grill

APPETIZERS

BUFFALOBALLS 13

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

DUCK CONFIT TATER TOTS 17

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

BUFFALOWINGS 15

SERVED WITH BLEU CHEESE & CELERY

TERIYAKIWINGS 15

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

COCONUT SHRIMP 16

WITH MANGO-PINEAPPLE SALSA, & SWEET CHILI SAUCE

JUMBO LUMP CRABCAKE 19

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

FRIED CALAMARI 18

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

JERK BABY BACK RIBS 17

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

HUMMUS 12

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

CAULIFLOWER PIZZA 15

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 18

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

CHICKEN TACOS 16

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

ASIAN PORK BELLY TACOS 17

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

BOOMBOOM SHRIMP TACOS 18

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

ADD GUACAMOLE ~ \$3

FLOUR TORTILLAS AVAILABLE UPON REQUEST

BURGERS

RED ROCK BURGER 15

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

LAMB BURGER 19

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

IMPOSSIBLE BURGER 16

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

BLACKENED VEGGIE BURGER 16

HOUSE-MADE VEGAN PATTY (BLACK BEANS, WHITE BEANS, RICE, TRICOLOR PEPPERS, CARROTS, EDAMAME, ZUCCHINI, & SQUASH), TOPPED WITH HUMMUS, TOMATO, & SLICED AVOCADO, 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

SUMMER SPECIALS

RED ROCK LOBSTER ROLL MARKET PRICE

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

TUNA TARTARE NACHOS 21

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

RED ROCK GUAC 15

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

EVERYTHING PRETZEL PLATTER 16

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

SMALLS & SIDES

MOZZARELLA STICKS 10

CHICKEN FINGERS & FRIES 13

FRENCH FRIES 7

TRUFFLE FRIES 10

SWEET POTATO FRIES 8

WITH PUMPKIN MARSHMALLOW DIPPING SAUCE

ONION RINGS 8

BREADED AVOCADOS 9

SAUTÉED BRUSSELS 12

BALSAMIC REDUCTION, CRAISINS, ALMONDS, & PUMPKIN SEEDS

SALADS

ROCKET ARUGULA SALAD 15

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

SLICED STEAK SALAD 22

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

AHI TUNA SALAD 22

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

BEET SALAD 15

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

OCTOPUS SALAD 22

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

BRUSSEL CAESAR SALAD 15

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

CHICKEN +6, SHRIMP +10, STEAK +12

SANDWICHES & MORE

NEW YORK STRIPLOIN 23

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 CHEESE, & HORSERADISH AIOLI
TEMPERATURE COOKED AS IS

AHI TUNA WRAP 19

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

CHICKEN SANDWICH 17

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

CRABCAKE SANDWICH 22

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

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
Additional Sauces: \$1.50 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.

Red Rock

tap+grill

DRAFT BEER



ASBURY PARK
BLONDE LAGER

BLUE MOON

CARTON
BOAT

CIDER
SEASONAL

DOMESTIC LIGHT

GOOSE ISLAND

GUINNESS

JUG HANDLE
TIME & SPACE

KANE
HEAD HIGH IPA

KONA
BIG WAVE

SAM ADAMS
SEASONAL

STELLA ARTOIS

YUENGLING

ASK ABOUT OUR ROTATING TAPS

BOTTLES



BUDWEISER

MICHELOB ULTRA

BUD LIGHT

MICHELOB ULTRA GOLD

COORS LIGHT

MILLER LITE

CORONA

OMISSION (GF)

CORONA LIGHT

TWISTED TEA

HEINEKEN

HEINEKEN LIGHT

HEINEKEN 0.0
NON ALCOHOLIC

WINE



HOUSE REDS
-PINOT NOIR
-CABERNET NOIR
-CABERNET SAUVIGNON

HOUSE WHITES
-CHARDONNAY
-PINOT GRIGIO
-SAUVIGNON BLANC

HOUSE ROSÉ

WINE BY THE GLASS SELECTION SUBJECT TO
AVAILABILITY; PLEASE SEE SERVER FOR DETAILS



WENTE MORNING FOG 42
CHARDONNAY

NOTORIOUS PINK 45
ROSÉ

LA CREMA RUSSIAN RIVER 60
PINOT NOIR

SILVER PALM 42
CABERNET SAUVIGNON

CANS



HIGH NOON

WHITE CLAW

SPECIALTY DRINKS

RED ROCK WATER
TITO'S, AGAVE, MUDDLED LEMON,
& WATER, SHAKEN

SOUTH OF THE BORDER
SILVER TEQUILA, TRIPLE SEC, AGAVE,
FRESH LIME, SOUR MIX, SPLASH OF SPRITE,
GARNISHED WITH LIME

RED ROCK SANGRIA
WHITE OR RED
WINE, PEACH SCHNAPPS, TRIPLE SEC, SPRITE,
ORANGE JUICE, PINEAPPLE JUICE,
GARNISHED WITH LEMON, LIME, & ORANGE

ISLAND ESCAPE
CAPTAIN MORGAN, MALIBU, BACARDI, ORANGE JUICE,
PINEAPPLE JUICE, SPLASH OF CRANBERRY & SPRITE,
GARNISHED WITH ORANGE, & CHERRY

THE CRUSH
ORANGE CRUSH: STOLIO, TRIPLE SEC,
ORANGE JUICE, & SPRITE,
GARNISHED WITH ORANGE, & CHERRY

BUNGALOW BREEZE
KETEL ONE GRAPEFRUIT & ROSE,
CLUB SODA, LEMONADE, SPLASH OF CRANBERRY

JALAPEÑO PINEAPPLE MARGARITA
JALAPEÑO TEQUILA, TRIPLE SEC,
PINEAPPLE JUICE, & SOUR MIX

PENELOPE'S WAY
PENELOPE BOURBON, APEROL, TRIPLE SEC,
TOPPED WITH PROSECCO, & ORANGE

ALL COCKTAILS MADE ON THE ROCKS *WITHOUT ICE ADD \$5*

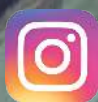
FROSÉ

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



available seasonally

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