

# 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

### FRIED CALAMARI 18

CRISP PEPPERONCINI, SHAVED PARMESAN, & BALSAMIC DRIZZLE, 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

### CAULIFLOWER PIZZA 15

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

### EGG ROLL OF THE DAY 16

SEE SERVER FOR DETAILS

## BURGERS

### RED ROCK BURGER 15

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

### BURGER OF THE MONTH

SEE SERVER FOR DETAILS

### LAMB BURGER 19

BRAISED RED WINE ONIONS, TZATZIKI SAUCE, & CRUMBLLED 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 TOPPING ~\$1.50

## SHAREABLES

### HUMMUS 13

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

### 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

## SOUPS & SALADS

### FRENCH ONION GRATINÉE 12

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

### SOUP OF THE DAY

SERVED WITH BREAD

### 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, CRUMBLLED GOAT CHEESE, & BALSAMIC VINAIGRETTE

### OCTOPUS SALAD 22

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

### BRUSSEL CAESAR SALAD 16

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. 23

SEARED STEAK MEDALLIONS, BACON, MIXED GREENS, AVOCADO, TOMATO, MUSTARD SEED CHEESE, & HORSERADISH AIOLI  
TEMPERATURE: ONLY MEDIUM WELL

### 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 23

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

### GRILLED CHEESE OF THE DAY

SEE SERVER FOR DETAILS

## 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

### STEAK TACOS 23

FILET MIGNON IN HOUSE-MADE SAUCE, LETTUCE, PICO DE GALLO, QUESO FRESCO, & CHIPOTLE AIOLI DRIZZLE

### FISH TACOS 19

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 19

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

### BOOM BOOM SHRIMP TACOS 18

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

ADD GUACAMOLE ~ \$3

FLOUR TORTILLAS AVAILABLE UPON REQUEST

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

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

maximum of 2 hrs per table  
Additional Sauces: \$1.50 Plate sharing fee: \$2

# Red Rock

tap+grill



ASBURY PARK  
BLONDE LAGER

GOOSE ISLAND

BLUE MOON

GUINNESS

SAM ADAMS  
SEASONAL

## DRAFT BEER

CARTON  
BOAT

JUG HANDLE  
TIME & SPACE

STELLA ARTOIS

CIDER  
SEASONAL

KANE  
HEAD HIGH IPA

YUENGLING

DOMESTIC LIGHT

KONA  
BIG WAVE

*ASK ABOUT OUR ROTATING TAPS*

## BOTTLES

BUDWEISER

BUD LIGHT

COORS LIGHT

CORONA

CORONA LIGHT

HEINEKEN

HEINEKEN LIGHT

MICHELOB ULTRA

MICHELOB ULTRA GOLD

MILLER LITE

TWISTED TEA

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

**INTERESTED IN A  
PRIVATE PARTY  
OR SPECIAL EVENT?**

**WE'D LOVE TO  
HOST YOU!**

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

## SPECIALTY DRINKS

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

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

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

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

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

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

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

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

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

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@redrocktapandgrill