

Red Rock

tap+grill

APPETIZERS

BUFFALOBALLS 13

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

DUCK CONFITTATERTOTS 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

JUMBO LUMP CRABCAKE 19

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

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

EVERYTHING PRETZEL PLATTER 16

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

HUMMUS 13

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

TACOS

SERVED ON SOFT CORN OR FLOUR 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

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 VEGAN & GLUTEN FREE 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

LOBSTER MAC & CHEESE 23

ELBOWS, CHEDDAR CHEESE SAUCE, LOBSTER, & BREAD CRUMBS

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 16

ROMAINE LETTUCE, SPINACH, 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

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

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ASBURY PARK
BLONDE LAGER

GOOSE ISLAND

BLUE MOON

GUINNESS

SAM ADAMS
SEASONAL

DRAFT BEER

BEER OF
THE MONTH

CRAFT BEER

STELLA ARTOIS

CIDER
SEASONAL

KANE
HEAD HIGH IPA

YUENGLING

DOMESTIC LIGHT

KONA
BIG WAVE

ASK ABOUT OUR ROTATING TAPS

BOTTLES & CANS



BUDWEISER

BUD LIGHT

COORS LIGHT

CORONA

CORONA LIGHT

HEINEKEN

HEINEKEN LIGHT

MICHELOB ULTRA

MICHELOB ULTRA GOLD

MILLER LITE

TWISTED TEA

NUTRL

WHITE CLAW

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

A.C. LIMEADE
CASAMIGOS, AGAVE,
MUDDLED LIME, & WATER, SHAKEN

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

TITO'S AMERICAN MULE
TITO'S, GINGER BEER, MUDDLED LIME

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

FOLLOW US ON SOCIAL MEDIA FOR INFO ABOUT OUR LIVE MUSIC SCHEDULE:



@redrocktapandgrill