

# 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

#### TALIERCIO'S FRIED RAVIOLIS 14

SERVED WITH HOUSE MARINARA

#### 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

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

#### 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

### CHEF'S SPECIALS

#### EGG ROLL OF THE DAY 16

SEE SERVER FOR DETAILS

#### GRILLED CHEESE OF THE DAY

SEE SERVER FOR DETAILS

#### RED ROCK GUAC 15

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

### 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

#### BEETS SALAD 15

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

#### OCTOPUSSALAD 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

### 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

### KIDS & SMALLS

#### MOZZARELLA STICKS 10

#### CHICKEN FINGERS & FRIES 13

#### CAULIFLOWER PIZZA 15

#### GRILLED CHEESE & FRIES 14

#### MAC & CHEESE 12

#### 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

### 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

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

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



ASBURY PARK  
BLONDE LAGER

GOOSE ISLAND

CARTON

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

HEINEKEN 0.0  
NON ALCOHOLIC

MICHELOB ULTRA

MICHELOB ULTRA GOLD

MILLER LITE

TWISTED TEA

NUTRL

WHITE CLAW

SURFSIDE

## 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

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\*

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