

RD RNNR

@RD_RNNR_LQ

RD RNNR LIBATIONS PINTS & PLATES



PECKS

TOMATO & GORGONZOLA SOUP 9

Add: ½ Grilled Cheese +5

QUESO FUNDIDO 16

Broiled white cheese, chorizo, micro cilantro, scallions, artisan pita & red corn chips

WHITEFISH CEVICHE 13

Diced tomatoes, onions, cilantro, red tortilla chips

RISEN DOUGH 7

Artisan bread, served with date jam, olive oil, fire roasted bell peppers, balsamic glaze

LAMB CHILI 10 32 OZ. OPTION 15

House-made with lamb, beef, and pork, red onions, shaved cheddar

ARTICHOKE TICKER 9

Lightly breaded hearts, fried, caper aioli, topped with RNNR Dust

HOUSE WINGS SIX 10 / TWELVE 16 / EIGHTEEN 22

Cooked in house, sriracha buffalo sauce, cooked onions, blue cheese crumbles, blue cheese dressing

SHRIMPY'S POPCORN FOUR 12 / SIX 18

Lightly fried shrimp, spicy cocktail sauce, chipotle aioli

BITES

HUEVOS DIABLOS 9

Ask your RNNR for our daily deviled egg preparation

MAC & WHAAAT 12

Cauliflower, Ortega chilies, smoked gouda and white cheddar cheese sauce, shaved parmesan, RNNR Dust • Lobster +10

THE SQUIDWARD 13

Crispy calamari steak strips, Choice of dipping sauce, thai, spicy tomato or caper aioli

AHI TUNA NACHOS 13

Wonton chips, diced seared ahi, mango, cucumber, avocado, sliced serranos, wasabi cream, soy glaze, RNNR Dust

ROASTED BRUSSELS SPROUTS 10

Pancetta, dried bing cherries, bleu cheese, balsamic glaze

COOKED DIRTY FRIES 15

Topped with RD RNNR gouda gravy, fresh shaved parmesan and pickled onions

• The Cuckoo - Grilled chicken, bell peppers, Ortega chilis

• Wile E Coyote - Braised short ribs, house smoked bacon, Ortega chilis

• RNNR Veggie - Roasted farmhouse mixed veggies, bell peppers

Add: Organic sunny side egg +2 • Lamb Chili +2 • Jalapeños +1

**\$2 OFF ALL
PECKS AND BITES
DURING ACME HOUR
2:30P.M. - 5:30P.M.**

**ASK YOUR SERVER
FOR OUR DAILY
DESSERTS!**

FORAGING FOR GREENS

STARTER SALAD 6

Choice of tijuana or RNNR house

RNNR HOUSE 9.5

Mixed greens, dried bing cherries, spicy pecans, green apple, white house vinaigrette

Add: Chicken +6 • Shrimp +7 • Salmon +9 • Lobster +10

TIJUANA SALAD 10.5

Organic baby romaine, Caesar, house croutons, shaved parmesan, anchovies

Add: Chicken +6 • Shrimp +7 • Salmon +9 • Lobster +10

BABY RNNR WEDGE 11.5

Organic butter lettuce, tomatoes, gorgonzola cheese, avocado, pancetta, crispy onions, dressing's up to you

Add: Chicken +6 • Shrimp +7 • Salmon +9 • Lobster +10

BABY BEET SALAD 11

Roasted baby beets, organic arugula, blood oranges, gorgonzola crumbles, candied pecans, house vinaigrette

Add: Chicken +6 • Shrimp +7 • Salmon +9 • Lobster +10

WATERMELON & TOMATO CAPRESE 13

Cherry tomatoes, crumbled feta cheese, shaved prosciutto, fresh mint, balsamic & olive oil drizzle

THE CHEESY DATE 13

Burrata cheese, coachella dates, organic arugula, tomatoes, fresh basil, date vinaigrette dressing

MAINE LOBSTER COBB 21

Maine lobster over iceberg lettuce, diced tomatoes, roasted corn, sliced hard-boiled egg, crispy bacon, choose your dressing

EVENING GRAZING

ANGUS RD BURGER 14

Brioche bun, house remoulade, cheddar, LTD, french fries, house pickles

Choose your middle: ½ Pound Creekstone angus patty, ground turkey patty,

Mary's chicken breast or beyond patty

Add: Short Rib +5 • Lamb Chili +2 • Bacon +3 • Avo +4 • Fried Egg +2 • Roasted Jalapeños +3

CATCH SANDO 15

Classic bun, catch of the day, lemon caper remoulade, lettuce, tomato, old bay chips, house pickles

FOOLED U BURGER 15

Beyond meat patty, red onion marmalade, blue cheese crumbles, avocado, arugula, garlic aioli, house pickles, french fries

CHEESESTEAK 15

Braised short rib, shishito peppers, caramelized onions, roasted jalapeños, provolone, gouda cheese sauce, house pickles, french fries

HEY FREDO! 15

Dececco organic linguini pasta, house made alfredo sauce

Add: Chicken +6 • Shrimp +6 • Scallops +9 • Salmon +9 • Mixed Veggies +6

BLACK & BLUE FIN 16

Blackened seared rare tuna over napa cabbage, soy glaze, wasabi cream, pickled ginger

ADULT MAC & CHEESE 14

Smoked gouda & white cheddar sauce, shaved parmesan

Add: Short Rib +4 • Chicken +4 • Bacon +3 • Roasted Jalapeños +3 • Lobster +10

ADAM'S GIFT 20

4 piece baby back ribs, slow cooked "in house", organic root beer BBQ sauce, Jalapeño slaw, french fries, 8 piece Add +9

FRIED CHICKEN SANDWICH 16

Mary's chicken, lightly fried, lettuce, tomato, jalapeño slaw, brioche bun, french fries

SHRIMP & GRITS 19

Blackened shrimp, chorizo sausage, cajun butter, RNNR dust

BRAISED COW 21

Slow cooked short rib, whipped potatoes, chef's vegetables, bourbon gravy, crispy onions

RNNR CREATIONS

SCALLOPS & PRAWNS 26

Black garlic risotto, beurre blanc, steamed asparagus

CHICKEN PICCATA 20

Mary's chicken, lightly breaded, chef's vegetables, whipped potatoes, lemon caper sauce

NY STEAK FRITES 28

12 oz. new york, portabellini mushroom, grilled asparagus, house demi, french fries or garlic mashed

ATLANTIC SALMON 21

Mango salsa, chef's vegetables, house risotto

GRILLED FLAT IRON STEAK 22

Chimichurri sauce, whipped potato, chef's vegetables

PEPPER CRUSTED FILET 27

7 oz. Harris Ranch beef, truffle risotto, house demi, steamed asparagus

AC's B.Y.O.

BUILD YOUR OWN

PICK YOUR PROTEIN 12 EACH

Mary's chicken breast • Beef patty • Ahi • Grilled salmon • Turkey patty • Beyond patty

PICK YOUR SIDES (TWO) 7

Grilled asparagus • Roasted mixed vegetables • Quinoa • Steamed brussels
Mixed house greens • Avocado • Mashed Potatoes • French Fries