

OUT OF CONSIDERATION FOR OUR WAITING GUESTS, WE MAY ASK FOR YOUR TABLE ONCE YOU HAVE FINISHED ENJOYING YOUR MEAL.

@RD\_RNNR\_LQ

RD RNNR LIBATIONS PINTS & PLATES



## PECKS

**TOMATO & GORGONZOLA SOUP 9.5**

**QUESO FUNDIDO 16**

BROILED OAXACA CHEESE, CHORIZO, ORTEGA CHILIES  
MICRO CILANTRO, GRILLED PITA, RED CORN CHIPS

**SPINACH & ARTICHOKE DIP 16**

SPINACH, ARTICHOKE HEARTS, PARMESAN, CREAM CHEESE  
GRILLED PITA, RED CORN CHIPS

**RISEN DOUGH 9.5**

GRILLED ARTISAN BREAD, DATE JAM, OLIVE OIL  
FIRE ROASTED BELL PEPPERS, BALSAMIC DRIZZLE

**LAMB CHILI CUP 12 / BOWL 16**

HOUSE MADE WITH LAMB, BACON, CUTS OF FILET & RIBEYE  
RED ONIONS, SHAVED CHEDDAR, CROSTINIS

**ARTICHOKE TICKER 12**

LIGHTLY BREADED & FRIED HEARTS, PARMESAN, LEMON CAPER AIOLI

**HOUSE WINGS SIX 12.5 / TWELVE 20.5 / EIGHTEEN 26.5**

SRIRACHA BUFFALO SAUCE, BLUE CHEESE CRUMBLES, BLUE CHEESE DRESSING  
TOPPED WITH A GRILLED ANAHEIM CHILI

## BITES

**SHRIMPY'S POPCORN FOUR 12.5 / SIX 18.5**  
LIGHTLY FRIED SHRIMP, SPICY COCKTAIL SAUCE, CHIPOTLE AIOLI

**THE SQUIDWARD 16**

CRISPY CALAMARI STEAK STRIPS  
DIPPING SAUCES: THAI, HOUSE MARINARA, LEMON CAPER AIOLI

**AHI TUNA NACHOS 17**

WONTON CHIPS, DICED SEARED AHI, MANGO, CUCUMBER  
AVOCADO, SPICY SERRANOS, WASABI CREAM, SOY GLAZE

**ROASTED BRUSSELS SPROUTS 14**

PANCETTA, DRIED BING CHERRIES, BLUE CHEESE CRUMBLES, BALSAMIC DRIZZLE

**BUILD YOUR OWN FRIES 15**

HOUSE FRENCH FRIES, PICKLED ONIONS, PARMESAN, GOUDA GRAVY  
ADD: FRIED EGG +2 BACON +3 BLISTERED JALAPEÑO +3  
VEGGIES +5 SHORT RIB +8 GRILLED CHICKEN +9

**JUST SAY "CHEESE" 13**

FRIED WISCONSIN WHITE CHEDDAR CURDS  
DIPPING SAUCES: RANCH, CHIPOTLE AIOLI, HOUSE MARINARA

**PULLED PORK SLIDERS THREE 15.5**

BRIOCHE BUN, HOUSE BBQ SAUCE, CRISPY ONIONS  
JALAPENO SLAW, PICKLES

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

ALL MENU ITEMS ARE TOPPED WITH OUR HOUSE SEASONING RNNR DUST

## FORAGING FOR GREENS

**RNNR HOUSE 12.5**

MIXED GREENS, DRIED BING CHERRIES, SPICY PECANS  
GREEN APPLE, HOUSE WHITE VINAIGRETTE

**TIJUANA SALAD 13.5**

ORGANIC BABY ROMAINE, HOUSE CROUTONS  
SHAVED PARMESAN, ANCHOVIES, CAESAR DRESSING

**THE CHEESY DATE 16**

ORGANIC ARUGULA, BURRATA CHEESE, COACHELLA DATES  
TOMATOES, DATE VINAIGRETTE DRESSING, BALSAMIC DRIZZLE

**BABY RNNR WEDGE 14.5**

ORGANIC BUTTER LETTUCE, TOMATOES, GORGONZOLA CRUMBLES, AVOCADO  
PANCETTA, CRISPY ONIONS, BLUE CHEESE DRESSING

**BABY BEET SALAD 14**

ORGANIC ARUGULA, ROASTED BABY BEETS, SEASONAL ORANGES, GORGONZOLA  
CRUMBLES, CANDIED PECANS, HOUSE WHITE VINAIGRETTE

**SPRING BERRY SALAD 14**

MIXED SPRING GREENS, SEASONAL BERRIES  
ROASTED RASPBERRY VINAIGRETTE, FETA, ALMONDS

CHOOSE YOUR PROTEIN: GRILLED CHICKEN +9 SHRIMP +10 SALMON +10 FILET +15

## EVENING GRAZING

ADD: SIDE SALAD +5

**ANGUS RD BURGER 17**

BRIOCHE BUN, CHIPOTLE AIOLI, CHEDDAR, LETTUCE, TOMATO  
ONION, FRENCH FRIES, SIDE OF PICKLES

CHOOSE YOUR MIDDLE: ½ POUND CREEKSTONE ANGUS PATTY, GROUND TURKEY PATTY

GRILLED FREE RANGE CHICKEN BREAST OR BEYOND PATTY

ADD: FRIED EGG +2 BACON +3 BLISTERED JALAPEÑO +3 AVO +4 LAMB CHILI +5 SHORT RIB +8

**FOOLED U BURGER 17.5**

PRETZEL BUN, BEYOND MEAT PATTY, BALSAMIC RED ONIONS, BLUE CHEESE CRUMBLES, AVOCADO  
ARUGULA, GARLIC AIOLI, FRENCH FRIES, SIDE OF PICKLES

**BLACK & BLUE FIN 18**

BLACKENED SEARED RARE TUNA, SERVED OVER A BED OF SHREDDED NAPA CABBAGE  
SOY GLAZE, WASABI CREAM, PICKLED GINGER, SCALLIONS

ADD: AVOCADO +4

**ADULT MAC & CHEESE 15**

SMOKED GOUDA CREAM SAUCE, SHAVED PARMESAN, MICROGREENS

ADD: BACON +3 BLISTERED JALAPEÑO +3 SHORT RIB +8 GRILLED CHICKEN +9

**ADAM'S GIFT 22.5**

4 PIECE BABY BACK RIBS, SLOW COOKED IN HOUSE, BBQ SAUCE, JALAPEÑO SLAW  
FRENCH FRIES

SUB: 8 PIECE RACK +9

**FRIED CHICKEN SANDWICH 17.5**

BRIOCHE BUN, LIGHTLY FRIED FREE RANGE CHICKEN, LETTUCE, TOMATO  
CHIPOTLE AIOLI, JALAPEÑO SLAW, FRENCH FRIES, SIDE OF PICKLES

**BRAISED COW 24**

SLOW COOKED SHORT RIB, MASHED POTATOES  
CHEF'S VEGETABLES, BOURBON GRAVY, CRISPY ONIONS

## RNNR CREATIONS

**ATLANTIC SALMON 26**

MANGO SALSA, HOUSE RISOTTO  
CHEF'S VEGETABLES, BEURRE BLANC SAUCE

**SCALLOPS & PRAWNS 29.5**

BLACK GARLIC RISOTTO, STEAMED ASPARAGUS  
BEURRE BLANC SAUCE

**CHICKEN PICCATA 22.5**

FREE RANGE CHICKEN, LIGHTLY BREADED  
MASHED POTATOES, CHEF'S VEGETABLES  
LEMON CAPER SAUCE

**PEPPER CRUSTED FILET 29.5**

7 OZ HARRIS RANCH BEEF, MASHED POTATOES  
STEAMED ASPARAGUS, HOUSE DEMI SAUCE  
SUB: TRUFFLE RISOTTO +3

**DOUBLE CUT PORK CHOP 26.5**

24HR BRINE, MASHED POTATOES  
CHEF'S VEGETABLES, APPLE-BACON JAM  
BALSAMIC DRIZZLE

**CREEKSTONE FARMS RIBEYE 33.5**

14 OZ, TRUFFLE FRIES OR MASHED POTATOES  
STEAMED ASPARAGUS, CAJUN BUTTER

**GRILLED FLAT IRON STEAK 24.5**

8 OZ, MASHED POTATOES, CHEF'S VEGETABLES  
CHIMICHURRI SAUCE

**CHEF'S PASTA SPECIAL MKT**

ASK YOUR SERVER ABOUT CHEF'S SELECTION

## B.Y.O.B. BUILD YOUR OWN BOWL

**DESERT TURF 21**

ROASTED CORN, BLACK BEANS, PICO DE GALLO, CILANTRO  
CHIPOTLE AIOLI, CHOICE OF WARM WHITE OR BROWN RICE  
CHOICE OF MARINATED CHICKEN BREAST  
BRAISED BEEF OR PULLED PORK

**GONE SURFIN' 24**

MANGO, CUCUMBER, WAKAME SEAWEEED, GREEN ONION  
GINGER SAUCE, SRIRACHA AIOLI  
CHOICE OF CHILLED WHITE OR BROWN RICE  
CHOICE OF GRILLED SALMON, AHI TUNA OR JUMBO SHRIMP

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.