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



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f RD RNNR LIBATIONS PINTS & PLATES

PECKS

TOMATO & GORGONZOLA SOUP 9.5 ADD: ½ GRILLED CHEESE + 5, BACON +3

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



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

> ASK YOUR SERVER ABOUT CHEF'S LUNCH SPECIAL

HUEVOS DIABLOS 9.5 CHEF'S ROTATING DEVILED EGG PREPARATION

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

> > 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

ALL MENU ITEMS ARE TOPPED WITH OUR HOUSE SEASONING RNNR DUST

PAVO COBB 17.5 ICEBERG LETTUCE, SMOKED TURKEY BREAST AVOCADO, BLUE CHEESE CRUMBLES DICED TOMATOES, ROASTED CORN SLICED HARD BOILED EGG CRISPY BACON, RANCH DRESSING

BABY RNNR WEDGE 14.5 ORGANIC BUTTER LETTUCE TOMATOES, GORGONZOLA CRUMBLES AVOCADO, PANCETTA, CRISPY ONIONS BLUE CHEESE DRESSING

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

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

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

AFTERNOON GRAZING

RD RNNR TACOS THREE 15.5 BLUE CORN TORTILLA, CABBAGE, CHIPOTLE AIOLI, PICKLED ONION CILANTRO, SIDE OF ROASTED SALSA, SIDE OF PICO DE GALLO CHOOSE YOUR MIDDLE: PULLED PORK, SHORT RIB, BEER BATTERED FISH ADD: AVOCADO +4

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

CATCH SANDO 16 BRIOCHE BUN, BEER BATTERED CATCH OF THE DAY, LEMON CAPER AIOLI, LETTUCE TOMATO, JALAPEÑO SLAW, OLD BAY CHIPS, SIDE OF PICKLES

BIG BOY 4 CHEESE GRILLED CHEESE 14 sourdough toast, provolone, swiss, yellow cheddar, muenster, tomato french fries, side of pickles add: bacon +3 avocado +4 short rib +8 grilled chicken +9 ADULT MAC & CHEESE 15 SMOKED GOUDA CREAM SAUCE, SHAVED PARMESAN, MICROGREENS ADD: BACON +3 BLISTERED JALAPEÑO +3 SHORT RIB +8 GRILLED CHICKEN +9

BLT WRAP 13.5 WHOLE WHEAT TORTILLA, BACON, TOMATO, AVOCADO, PICKLED ONIONS, MIXED GREENS CHIPOTLE AIOLI, FRENCH FRIES ADD: SHORT RIB +8 GRILLED CHICKEN +9 SHRIMP +10

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

NAME THAT TUNA MELT 16.5 SOURDOUGH TOAST, ALBACORE TUNA, MAYO, SWEET RELISH, DICED BELL PEPPERS ONIONS AND CELERY, CHEDDAR CHEESE, CARAMELIZED ONIONS, SIDE OF PICKLES

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