

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 **GF** 9.5
A CREAMY BLEND OF TOMATO AND GORGONZOLA CHEESE WITH CROSTINIS

QUESO FUNDIDO 16.5
BROILED OAXACA CHEESE, CHORIZO, ORTEGA CHILIES
MICRO CILANTRO, GRILLED PITA, HOUSE-MADE CORN CHIPS

SPINACH & ARTICHOKE DIP 17
SPINACH, ARTICHOKE HEARTS, PARMESAN, CREAM CHEESE
GRILLED PITA, HOUSE-MADE CORN CHIPS

RISEN DOUGH 10
GRILLED ARTISAN BREAD, DATE JAM, OLIVE OIL
FIRE ROASTED BELL PEPPERS, BALSAMIC DRIZZLE

LAMB CHILI **GF** CUP 13 / BOWL 18
HOUSE-MADE WITH LAMB, BACON, CUTS OF FILET & RIBEYE
KIDNEY & BLACK BEANS, RED ONIONS, SHAVED CHEDDAR, CROSTINIS

ARTICHOKE TICKER 14
LIGHTLY BREADED & FRIED HEARTS, PARMESAN, LEMON CAPER AIOLI

HOUSE WINGS SIX 14.5 / TWELVE 22 / EIGHTEEN 29
SLIGHTLY BREADED, 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.

**GF: OFFERED IN A
GLUTEN FREE OPTION
PLEASE ASK YOUR
SERVER FOR DETAILS**

BITES

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

THE SQUIDWARD 17
CRISPY CALAMARI STEAK STRIPS
DIPPING SAUCES: THAI, HOUSE MARINARA, LEMON CAPER AIOLI

AHI TUNA NACHOS 18
HOUSE-MADE WONTON CHIPS, DICED SEARED AHI, MANGO, CUCUMBER
AVOCADO, SPICY SERRANOS, WASABI CREAM, SOY GLAZE

CHEF'S ROTATING HUMMUS 17
ASK US FOR TODAY'S PREPARATION

BUILD YOUR OWN FRIES 15
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" 14
FRIED WISCONSIN WHITE CHEDDAR CURDS
DIPPING SAUCES: RANCH, CHIPOTLE AIOLI, HOUSE MARINARA

PULLED PORK SLIDERS THREE 16
BRIOCHE BUN, HOUSE BBQ SAUCE, CRISPY ONIONS
JALAPEÑO SLAW, SIDE OF PICKLES

ALL MENU ITEMS ARE TOPPED WITH OUR HOUSE SEASONING RNNR DUST

FORAGING FOR GREENS

RNNR HOUSE **GF** 14.5
MIXED GREENS, DRIED BING CHERRIES, SPICY PECANS
GREEN APPLE, WHITE VINAIGRETTE

TIJUANA SALAD **GF** 15.5
ORGANIC BABY ROMAINE, HOUSE CROUTONS
SHAVED PARMESAN, ANCHOVIES, CAESAR DRESSING

THE CHEESY DATE **GF** 17
ORGANIC ARUGULA, BURRATA CHEESE, COACHELLA DATES
TOMATOES, DATE VINAIGRETTE DRESSING, BALSAMIC DRIZZLE



BABY RNNR WEDGE **GF** 16.5
ORGANIC BUTTER LETTUCE, TOMATOES, GORGONZOLA CRUMBLES, AVOCADO
PANCETTA, CRISPY ONIONS, BLUE CHEESE DRESSING

BABY BEET SALAD **GF** 16.5
ORGANIC ARUGULA, ROASTED BABY BEETS, SEASONAL ORANGES
GORGONZOLA CRUMBLES, CANDIED PECANS, WHITE VINAIGRETTE

ROASTED BARTLETT PEAR SALAD **GF** 16
BARTLETT PEARS, FRISEE LETTUCE, BLUE CHEESE CRUMBLES
PUMPKIN SEEDS, RADICCHIO, HONEY-CHAMPAGNE VINAIGRETTE

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

EVENING GRAZING

ADD: SIDE SALAD +5

ANGUS RD BURGER **GF** 19
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, BEYOND PATTY
ADD: FRIED EGG +2 BACON +3 BLISTERED JALAPEÑO +3 AVO +4 LAMB CHILI +5 SHORT RIB +8

FOOLED U BURGER **GF** 19
PRETZEL BUN, BEYOND PATTY, BALSAMIC RED ONIONS, BLUE CHEESE CRUMBLES, AVOCADO
ARUGULA, GARLIC AIOLI, FRENCH FRIES, SIDE OF PICKLES

BLACK & BLUE FIN 20
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 17
SMOKED GOUDA CREAM SAUCE, PARMESAN, CHEDDAR, MICROGREENS
ADD: BACON +3 BLISTERED JALAPEÑO +3 SHORT RIB +8 GRILLED CHICKEN +9
ADAM'S GIFT **GF** 24
4-PIECE BABY BACK RIBS, SLOW COOKED IN-HOUSE, BBQ SAUCE, JALAPEÑO SLAW
FRENCH FRIES
SUB: 8-PIECE RIBS +9

FRIED CHICKEN SANDWICH **GF** 18.5
BRIOCHE BUN, LIGHTLY FRIED FREE-RANGE CHICKEN, LETTUCE, TOMATO
CHIPOTLE AIOLI, JALAPEÑO SLAW, FRENCH FRIES, SIDE OF PICKLES

BRAISED COW **GF** 27
SLOW-COOKED SHORT RIB, MASHED POTATOES
CHEF'S VEGETABLES, BOURBON GRAVY, CRISPY ONIONS

RNNR CREATIONS

ATLANTIC SALMON **GF** 27
MANGO SALSA, HOUSE RISOTTO
CHEF'S VEGETABLES, BEURRE BLANC SAUCE

SCALLOPS & PRAWNS **GF** 30
BLACK GARLIC RISOTTO, STEAMED ASPARAGUS
BEURRE BLANC SAUCE

CHICKEN PICCATA **GF** 24
FREE-RANGE CHICKEN, LIGHTLY BREADED
MASHED POTATOES, CHEF'S VEGETABLES
LEMON CAPER SAUCE

PEPPER CRUSTED FILET **GF** 36
7 OZ HARRIS RANCH BEEF, MASHED POTATOES
STEAMED ASPARAGUS, HOUSE DEMI SAUCE
SUB: TRUFFLE RISOTTO +3

DOUBLE CUT PORK CHOP **GF** 32
24-HR BRINE, MASHED POTATOES
CHEF'S VEGETABLES, APPLE-BACON JAM
BALSAMIC DRIZZLE

CREEKSTONE FARMS RIBEYE **GF** 38
14 OZ, CHOICE OF TRUFFLE FRIES OR MASHED
POTATOES, STEAMED ASPARAGUS, SIDE OF
CAJUN BUTTER

GRILLED FLAT IRON STEAK **GF** 28
7 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 **GF** 22
CHOICE OF CHICKEN BREAST, BRAISED BEEF OR PULLED PORK
INCLUDES WHITE RICE, ROASTED CORN, BLACK BEANS
PICO DE GALLO, CILANTRO, CHIPOTLE AIOLI

GONE SURFIN' **GF** 26
CHOICE OF GRILLED SALMON, AHI TUNA OR JUMBO SHRIMP
INCLUDES WHITE RICE, MANGO, CUCUMBER
WAKAME SEAWEED, GREEN ONION, PICKLED GINGER
GINGER SAUCE, SRIRACHA AIOLI

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