

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 6F 9.5
A CREAMY BLEND OF TOMATO AND GORGONZOLA CHEESE WITH CROSTINIS
ADD: ½ GRILLED CHEESE + 5, BACON +3

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 6F 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.

6F: OFFERED IN A
GLUTEN FREE OPTION
PLEASE ASK YOUR
SERVER FOR DETAILS

BITES

HUEVOS DIABLOS 6F 9.5
CHEF'S ROTATING DEVEILED EGG PREPARATION

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

PAVO COBB 6F 18
ICEBERG LETTUCE, SMOKED TURKEY BREAST
AVOCADO, BLUE CHEESE CRUMBLES
DICED TOMATOES, ROASTED CORN
SLICED HARD BOILED EGG
CRISPY BACON, RANCH DRESSING

BABY RNNR WEDGE 6F 16.5
ORGANIC BUTTER LETTUCE
TOMATOES, GORGONZOLA CRUMBLES
AVOCADO, PANCETTA, CRISPY ONIONS
BLUE CHEESE DRESSING

RNNR HOUSE 6F 14.5
MIXED GREENS, DRIED BING CHERRIES, SPICY PECANS
GREEN APPLE, WHITE VINAIGRETTE

TIJUANA SALAD 6F 15.5
ORGANIC BABY ROMAINE, HOUSE CROUTONS
SHAVED PARMESAN, ANCHOVIES, CAESAR DRESSING

THE CHEESY DATE 6F 17
ORGANIC ARUGULA, BURRATA CHEESE, COACHELLA DATES
TOMATOES, DATE VINAIGRETTE DRESSING
BALSAMIC DRIZZLE



BABY BEET SALAD 6F 16.5
ORGANIC ARUGULA, ROASTED BABY BEETS
SEASONAL ORANGES, GORGONZOLA CRUMBLES
CANDIED PECANS, WHITE VINAIGRETTE

ROASTED BARTLETT PEAR SALAD 6F 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

AFTERNOON GRAZING

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

ANGUS RD BURGER 6F 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 6F 19
PRETZEL BUN, BEYOND PATTY, BALSAMIC RED ONIONS, BLUE CHEESE CRUMBLES, AVOCADO
ARUGULA, GARLIC AIOLI, FRENCH FRIES, SIDE OF PICKLES

CATCH SANDO 6F 18
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 17.5
SOURDOUGH TOAST, PROVOLONE, SWISS, YELLOW CHEDDAR, MUENSTER, TOMATO
FRENCH FRIES, SIDE OF PICKLES
ADD: BACON +3 AVOCADO +4 SHORT RIB +8 GRILLED CHICKEN +9

RD RNNR TACOS 6F THREE 16
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

ADULT MAC & CHEESE 17
SMOKED GOUDA CREAM SAUCE, PARMESAN, CHEDDAR, MICROGREENS
ADD: BACON +3 BLISTERED JALAPEÑO +3 SHORT RIB +8 GRILLED CHICKEN +9

BLT WRAP 15
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 6F 24
4-PIECE BABY BACK RIBS, SLOW COOKED IN-HOUSE, BBQ SAUCE, JALAPEÑO SLAW
FRENCH FRIES
SUB: 8-PIECE RIBS +9

FRIED CHICKEN SANDWICH 6F 18.5
BRIOCHE BUN, LIGHTLY FRIED FREE-RANGE CHICKEN, LETTUCE, TOMATO
CHIPOTLE AIOLI, JALAPEÑO SLAW, FRENCH FRIES, SIDE OF PICKLES

NAME THAT TUNA MELT 17
SOURDOUGH TOAST, ALBACORE TUNA, MAYO, SWEET RELISH, DICED BELL PEPPERS
ONIONS & CELERY, CHEDDAR CHEESE, CARAMELIZED ONIONS, FRENCH FRIES, SIDE OF PICKLES