



PECKS

CHEF'S HUMMUS 6F 15.5
SEASONAL VEGATABLES & PITA

QUESO FUNDIDO 17
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 11
ROASTED BELL PEPPER & OLIVE TAPENADE, WHIPPED BUTTER, 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 14.5
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
MONDAY - SUNDAY
2:30 P.M. - 5:30 P.M.**

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

BITES

TOMATO & GORGONZOLA SOUP 11.5

6 PC SHRIMPY'S POPCORN 18.5
LIGHTLY FRIED SHRIMP, SPICY COCKTAIL SAUCE, CHIPOTLE AIOLI

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

AHI TUNA NACHOS 18.5
HOUSE-MADE WONTON CHIPS, DICED & SEARED AHI, MANGO, CUCUMBER
AVOCADO, SPICY SERRANOS, WASABI CREAM, SRIRACHA AIOLI, SOY GLAZE

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

JUST SAY "CHEESE" 17
FRIED WISCONSIN WHITE CHEESE, CHIPOTLE AIOLI, HOUSE MARINARA

ALL MENU ITEMS ARE TOPPED WITH OUR HOUSE SEASONING RNNR DUST

FORAGING FOR GREENS

RNNR HOUSE 6F 15
MIXED GREENS, DRIED BLUEBERRIES, STRAWBERRIES
TOASTED ALMONDS, HOUSE WHITE VINAIGRETTE

TIJUANA SALAD 6F 16
ROMAINE, HOUSE CROUTONS, SHAVED PARMESAN
ANCHOVIES, CAESAR DRESSING

WATERMELON & CUCUMBER 6F 17.5
ORGANIC ARUGULA, RED & YELLOW SEEDLESS WATERMELON
CUCUMBER, RED ONIONS, MINT, FETA CHEESE
MINT VINAIGRETTE

CHICKEN COBB 6F 18
ICEBERG LETTUCE, GRILLED CHICKEN
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

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

RNNR CHIPOTLE SALAD 6F 17
ROMAINE, JICAMA, QUESO FRESCO, TOMATOES
PEPITAS, CHIPOTLE VINAIGRETTE

BLACK & BLUE FIN SALAD 20.5
BLACKENED & SEARED RARE TUNA, SERVED OVER A BED OF
SHREDDED NAPA CABBAGE, SOY GLAZE, WASABI CREAM
PICKLED GINGER, SCALLIONS
ADD: AVOCADO +4

CHOOSE YOUR PROTEIN: GRILLED CHICKEN +9 SHRIMP +10 SALMON +10 4 OZ. FILET +15

EVENING GRAZING

ADD: SIDE SALAD +6

HOUSE BURGER 6F 19.5
BRIOCHE BUN, CHIPOTLE AIOLI, CHEDDAR, LETTUCE, TOMATO, ONION
FRENCH FRIES, SIDE OF PICKLES
CHOOSE YOUR MIDDLE: ½ POUND WAYGU BLEND PATTY, GROUND TURKEY PATTY
GRILLED FREE-RANGE CHICKEN BREAST, IMPOSSIBLE VEGGIE PATTY
ADD: FRIED EGG +2 BACON +3 BLISTERED JALAPEÑO +3 AVO +4 LAMB CHILI +5 SHORT RIB +8

FOOLED U BURGER 6F 19.5
PRETZEL BUN, IMPOSSIBLE VEGGIE PATTY, BALSAMIC RED ONIONS, BLUE CHEESE CRUMBLES
AVOCADO, ARUGULA, GARLIC AIOLI, FRENCH FRIES, SIDE OF PICKLES

THE WESTERN BURGER 20
BRIOCHE BUN, ½ POUND WAGYU BLEND PATTY, CHEDDAR CHEESE, ONION RINGS, BACON
HOUSE BBQ SAUCE, FRENCH FRIES

ADULT MAC & CHEESE 17.5
SMOKED GOUDA CREAM SAUCE, PARMESAN, CHEDDAR, MICROGREENS
ADD: BACON +3 BLISTERED JALAPEÑO +3 SHORT RIB +8 GRILLED CHICKEN +9

ADAM'S GIFT 6F 24.5
4-PIECE PORK RIBS, SLOW COOKED IN-HOUSE, BBQ SAUCE, JALAPEÑO SLAW
FRENCH FRIES
SUB: 8-PIECE RIBS +9

FRIED CHICKEN SANDWICH 6F 19
BRIOCHE BUN, LIGHTLY FRIED FREE-RANGE CHICKEN, LETTUCE, TOMATO
CHIPOTLE AIOLI, JALAPEÑO SLAW, FRENCH FRIES, SIDE OF PICKLES

BRAISED COW 6F 27
SLOW-COOKED SHORT RIB, MASHED POTATOES
CHEF'S VEGETABLES, BOURBON GRAVY, CRISPY ONIONS

RNNR CREATIONS

ATLANTIC SALMON 6F 28
MANGO SALSA, HOUSE RISOTTO
CHEF'S VEGETABLES, BEURRE BLANC SAUCE

SCALLOPS & PRAWNS 6F 30
BLACK GARLIC RISOTTO, STEAMED ASPARAGUS
BEURRE BLANC SAUCE

CHICKEN PICCATA 6F 25
FREE-RANGE CHICKEN, LIGHTLY BREADED
MASHED POTATOES, CHEF'S VEGETABLES
LEMON CAPER SAUCE

PEPPER CRUSTED FILET 6F 36
7 OZ HARRIS RANCH BEEF, MASHED POTATOES
STEAMED ASPARAGUS, HOUSE DEMI SAUCE
SUB: TRUFFLE RISOTTO +3

DOUBLE CUT PORK CHOP 6F 32
24-HR BRINE, MASHED POTATOES
CHEF'S VEGETABLES, APPLE-BACON JAM
BALSAMIC DRIZZLE

CREEKSTONE FARMS RIBEYE 6F 38
14 OZ, CHOICE OF TRUFFLE FRIES OR MASHED
POTATOES, STEAMED ASPARAGUS, SIDE OF
CAJUN BUTTER

GRILLED FLAT IRON STEAK 6F 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 6F 24
CHOICE OF CHICKEN BREAST, BRAISED BEEF OR PULLED PORK
INCLUDES WHITE RICE, ROASTED CORN, BLACK BEANS
PICO DE GALLO, CILANTRO, CHIPOTLE AIOLI

GONE SURFIN' 6F 26
CHOICE OF GRILLED SALMON, AHI TUNA OR JUMBO SHRIMP
INCLUDES WHITE RICE, MANGO, CUCUMBER
WAKAME SEAWED, GREEN ONION, PICKLED GINGER
GINGER SAUCE, SRIRACHA AIOLI