



PECKS

CHEF’S HUMMUS **GF** 16
CHIMICHURRI, SEASONAL VEGETABLES & 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

CRISPY BRUSSEL SPROUTS 15
BING CHERRIES, BLUE CHEESE CRUMBLES, BALSAMIC GLAZE, PANCETTA

LAMB CHILI **GF** CUP 13 / BOWL 18
HOUSE-MADE WITH LAMB, BACON, BEEF, KIDNEY & BLACK BEANS
RED ONIONS, SHAVED CHEDDAR, SOUR CREAM, HONEY CORNBREAD

ARTICHOKE TICKER 15
LIGHTLY BREADED & FRIED HEARTS, PARMESAN, LEMON CAPER AIOLI

HOUSE WINGS SIX 14.5 / TWELVE 22 / EIGHTEEN 29
SLIGHTLY BREADED, BLUE CHEESE CRUMBLES, BLUE CHEESE DRESSING,
GRILLED ANAHEIM CHILI
CHOICE OF: HOUSE BBQ, SIRACHA BUFFALO, ALABAMA WHITE BBQ

**\$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

CHILLED GAZPACHO **GF** 12
CHEF'S ROTATING SELECTION

HUEVOS DIABLOS **GF** 9.5
CHEF'S ROTATING DEVILED EGG

BANG BANG CAULIFLOWER 15
LIGHTLY FRIED CAULIFLOWER, SWEET CHILI, SESAME SEEDS, GREEN ONION

TRES CITRUS CEVICHE 18
LEMON, LIME, ORANGE CURED SHRIMP, CUCUMBER, TOMATO
JALEPEÑO, CILANTRO AIOLI, 2 TOSTADAS

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

CHICKEN COBB **GF** 18
ICEBERG LETTUCE, GRILLED CHICKEN, AVOCADO
BLUE CHEESE CRUMBLES, DICED TOMATOES, ROASTED CORN
HARD BOILED EGG, CRISPY BACON, RANCH DRESSING

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

RNNR HOUSE **GF** 15
MIXED GREENS, DRIED CHERRIES
TOASTED ALMONDS, HOUSE WHITE VINAIGRETTE

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

WATERMELON & CUCUMBER **GF** 17.5
ORGANIC ARUGULA, SEEDLESS WATERMELON, CUCUMBER
RED ONIONS, MINT, FETA CHEESE
MINT VINAIGRETTE

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

AFTERNOON GRAZING

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

HOUSE BURGER **GF** 19.5
BRIOCHE BUN, CHIPOTLE AIOLI, CHEDDAR, LETTUCE, TOMATO, ONION
FRENCH FRIES, SIDE OF PICKLES
CHOOSE YOUR MIDDLE: ½ POUND WAGYU 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 **GF** 19.5
PRETZEL BUN, IMPOSSIBLE VEGGIE PATTY, BALSAMIC RED ONIONS, BLUE CHEESE CRUMBLES
AVOCADO, ARUGULA, GARLIC AIOLI, FRENCH FRIES, SIDE OF PICKLES

CATCH SANDO 19
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

MISO SHORT RIB FRENCH DIP 20
TENDER SHORT RIB, HOAGIE ROLL, PROVOLONE, GARLIC HORSERADISH AIOLI
MISO AU JUS, FRENCH FRIES, SIDE OF PICKLES

RD RNNR TACOS **GF** 19
BLUE CORN TORTILLA, CABBAGE, CHIPOTLE AIOLI, PICKLED ONION
CILANTRO, SIDE OF ROASTED SALSA, SIDE OF PICO DE GALLO
CHOOSE YOUR MIDDLE: PULLED PORK, BEER BATTERED FISH
ADD: AVOCADO +2.5 SHORT RIB +4

ADULT MAC & CHEESE 18
SMOKED GOUDA CREAM SAUCE, PARMESAN, CHEDDAR, PARSLEY
ADD: BACON +3 BLISTERED JALAPEÑO +3 SHORT RIB +8 GRILLED CHICKEN +9

BLT WRAP 16
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 **GF** 25
4-PIECE PORK RIBS, SLOW COOKED IN-HOUSE, BBQ SAUCE, JALAPEÑO SLAW
FRENCH FRIES
SUB: 8-PIECE RIBS +9

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

NAME THAT TUNA MELT 17.5
SOURDOUGH TOAST, ALBACORE TUNA, MAYO, SWEET RELISH, DICED BELL PEPPERS
ONIONS & CELERY, CHEDDAR CHEESE, CARAMELIZED ONIONS, FRENCH FRIES, SIDE OF PICKLES

ASK ABOUT OUR LOYALTY PROGRAM!



\$1.5 OFF ALL BEERS DURING ACME HOUR

RNNR TAPS

EL RNNR “MEXICAN LAGER” 8
LITTLE BO PILS 8.5
THE PUPIL IPA 8.5
CALI SQUEEZE CITRUS WHEAT 8.5
HUCKLEBERRY SELTZER 8
RED SEAL ALE 8
SKY KRAKEN HAZY PALE ALE 8.5
805 BLONDE 8
MODELO NEGRA 8
MICHELOB ULTRA 7.5

MAKE IT A CHAVELA +2

N/A SUDS

RATIONALE BREWING MEXICAN LAGER 7.5
RATIONALE BREWING WEST COAST IPA 7.5
HEINEKEN ZERO 7.5

ROTATING TAPS

SEASONAL CRAFT TAP 9
DARK CRAFT TAP 9
IPA CRAFT TAP 9
DOUBLE IPA CRAFT TAP 9.5
HAZY IPA CRAFT TAP 9

RNNR BOTTLES & CANS

ROTATING HARD CIDER 7
GUINNESS STOUT CAN 9
STELLA ARTOIS 7
BUD LIGHT 7
CORONA EXTRA 7
COORS LIGHT 7.5
MILLER LITE 7
“FAVORITE BLONDE”
PACIFICO 7
GLUTEN FREE CAN 8.5

RNNR WINES

\$2 OFF ALL WINES BY THE GLASS DURING ACME HOUR

SPARKLING

RUFFINO PROSECCO ITALY 9.5 GL • 34 BTL
MIONETTO EXTRA DRY ROSE ITALY 11 GL • 40 BTL
ROEDERER ESTATE 'BRUT' CA 13 GL • 1/2 BTL 26

PINOT GRIGIO

JOSH PINOT GRIS CENTRAL COAST CA 9.5 GL • 32 BTL
TERLATO PINOT GRIGIO ITALY 12 GL • 40 BTL

SAUVIGNON BLANC

RODNEY STRONG CALIFORNIA 10 GL • 32 BTL
KIM CRAWFORD NEW ZEALAND 12.5 GL • 40 BTL

RIESLING

KUNG FU GIRL WASHINGTON STATE 9 GL • 32 BTL

ROSÉ

THE FABLEIST PASO ROBLOS CA 10 GL • 38 BTL
GERARD BERTRAND “HAMPTON WATER” FRANCE 13 GL • 48 BTL

CHARDONNAY

RD RNNR SELECT 9.5 GL • 30 BTL
WENTE “RIVA RANCH” MONTEREY CA 12 GL • 40 BTL
FERRARI CARANO RUSSIAN RIVER CA 13.5 GL • 48 BTL
LLOYD CELLARS NAPA, CA 80 BTL

PINOT NOIR

JOSH CELLARS CA 10 GL • 36 BTL
MEIOMI COASTAL CALIFORNIA 13 GL • 48 BTL
DAVIS BYNUM RUSSIAN RIVER CA 18 GL • 65 BTL

UNIQUE REDS

ROTH HERITAGE RED BLEND ALEXANDER VALLEY CA 10 GL • 36 BTL
GRAFFIGNA MALBEC SAN JUAN ARGENTINA 10 GL • 36 BTL
WALKING FOOL BY CAYMUS SUISUN VALLEY CA 18 GL • 70 BTL

CABERNET SAUVIGNON

RD RNNR SELECT 9.5 GL • 30 BTL
JOEL GOTT CA 11.5 GL • 40 BTL
UNSHACKLED BY PRISONER NAPA CA 15 GL • 48 BTL
SILVER OAK ALEXANDER VALLEY CA 120 BTL

SEASONAL SANGRIA 12.5

ASK YOUR SERVER ABOUT
OUR CURRENT CREATION!

CLAWTAILS 15.5

ZONA PALOMA
LUNAZUL BLANCO TEQUILA, GRAPEFRUIT JUICE, AGAVE
LIME JUICE, GRAPEFRUIT WHITE CLAW FLOATER

CALI GIRL
SKYY RASPBERRY VODKA, MONIN RASPBERRY
SYRUP, RASPBERRY WHITE CLAW FLOATER

SPRITZ ME BABY
APEROL, PASSION FRUIT SYRUP, LEMON JUICE
PASSION WHITE CLAW FLOATER

TREYS TRANSFUSION
SKYY VODKA, GRAPE JUICE, LIME JUICE, GINGER
ALE, GRAPE WHITE CLAW FLOATER

LET THAT MAN-GO
GRAY WHALE BOTANICAL GIN OR SKYY VODKA, LIME
JUICE, SIMPLE SYRUP, MANGO WHITE CLAW FLOATER

TEE TIME
SWEET TEA VODKA, LEMONADE
LEMON WHITE CLAW FLOATER

BOURBON CRASH
REDEMPTION BOURBON, LEMON JUICE, CHERRY JUICE
SIMPLE SYRUP, BLACK CHERRY WHITE CLAW FLOATER

CLAWSMO
SKYY VODKA, CRANBERRY JUICE, LIME JUICE
LIME WHITE CLAW FLOATER

MEXI-CANDY
LUNAZUL BLANCO TEQUILA OR VODKA
WATERMELON PUCKER, TAPATIO, LIME JUICE
WATERMELON WHITE CLAW FLOATER

PEACH ON THE BEACH
SKYY VODKA, PEACH SCHNAPPS, ORANGE JUICE
CRANBERRY JUICE, PEACH WHITE CLAW FLOATER

COYOTINIS 14.5

THE CLASSIC RD RNNR
LUNAZUL BLANCO TEQUILA, LEMON JUICE
BITTERS, EGG WHITES

SALTY BI#\$H OLD FASHIONED
REDEMPTION BOURBON, SALTED CARAMEL
CHOCOLATE BITTERS, SERVED OVER
A BOURBON CUBE

ZAPPER
SKYY ESPRESSO VODKA, BAILEY’S
KAHLUA, FRANGELICO

GIN & JAS
EMPRESS 1908 GIN
CALI ROSINA JASMINE TEA
LEMON JUICE, SIMPLE SYRUP
UP OR ON THE ROCKS



RDTAILS 13.5

MYA TAI
WHITE RUM, DARK RUM, COCONUT RUM
OJ, PINEAPPLE JUICE, GRENADINE

SPICY MARG
LUNAZUL REPOSADO TEQUILA
HABANERO TEQUILA, PINEAPPLE JUICE
FRESH JALAPEÑO, LIME JUICE

SMOKIN ‘YOTE
ROSALUNA MEZCAL, CHERRY SYRUP
LIME JUICE, AGAVE
SPLASH SPRITE

COVE MULE
SKYY VODKA, LIME JUICE
OJ, GINGER BEER

LIT’L ROADIES

WHITE CLAW CANS 6.5
BLACK CHERRY GRAPE GRAPEFRUIT
LEMON LIME MANGO
PASSION FRUIT PEACH RASPBERRY
WATERMELON

HIGH NOON CANS 6.5
WATERMELON GRAPEFRUIT

RNNR N/A OPTIONS
RED BULL 6.5
STILL OR SPARKLING WATER 6.5
BARRITT’S GINGER BEER 6.5
APPLE JUICE 5

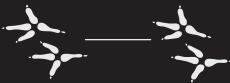
MOCKTAILS 8

REHAB LEMONADE
LEMONADE, ACTIVATED CHARCOAL, FRESH LEMON JUICE

UNTAINTED MULE
GINGER BEER, OJ, LIME JUICE, CINNAMON SUGAR RIM

SPICY PIÑA
PINEAPPLE, JALAPEÑO, LIME JUICE, TAJIN

PASSION SPRITZ
PASSION FRUIT SYRUP, LIME JUICE, N.A APÉRITIF, CLUB SODA





PECKS

CHEF’S HUMMUS GF 16
CHIMICHURRI, SEASONAL VEGETABLES & 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

CRISPY BRUSSEL SPROUTS 15
BING CHERRIES, BLUE CHEESE CRUMBLES, BALSAMIC GLAZE, PANCETTA

LAMB CHILI GF CUP 13 / BOWL 18
HOUSE-MADE WITH LAMB, BACON, BEEF, KIDNEY & BLACK BEANS
RED ONIONS, SHAVED CHEDDAR, SOUR CREAM, HONEY CORNBREAD

ARTICHOKE TICKER 15
LIGHTLY BREADED & FRIED HEARTS, PARMESAN, LEMON CAPER AIOLI

HOUSE WINGS SIX 14.5 / TWELVE 22 / EIGHTEEN 29
SLIGHTLY BREADED, BLUE CHEESE CRUMBLES, BLUE CHEESE DRESSING,
GRILLED ANAHEIM CHILI
CHOICE OF: HOUSE BBQ, SIRACHA BUFFALO, ALABAMA WHITE BBQ

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DURING ACME HOUR
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GF: OFFERED IN A
GLUTEN FREE OPTION
PLEASE ASK YOUR
SERVER FOR DETAILS

BITES

CHILLED GAZPACHO GF 12
CHEF'S ROTATING SELECTION

BANG BANG CAULIFLOWER 15
LIGHTLY FRIED CAULIFLOWER, SWEET CHILI, SESAME SEEDS, GREEN ONION

TRES CITRUS CEVICHE 18
LEMON, LIME, ORANGE CURED SHRIMP, CUCUMBER, TOMATO
JALEPEÑO, CILANTRO AIOLI, 2 TOSTADAS

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

CHICKEN COBB GF 18
ICEBERG LETTUCE, GRILLED CHICKEN, AVOCADO
BLUE CHEESE CRUMBLES, DICED TOMATOES, ROASTED CORN
HARD BOILED EGG, CRISPY BACON, RANCH DRESSING

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

RNNR HOUSE GF 15
MIXED GREENS, DRIED CHERRIES
TOASTED ALMONDS, HOUSE WHITE VINAIGRETTE

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

WATERMELON & CUCUMBER GF 17.5
ORGANIC ARUGULA, SEEDLESS WATERMELON, CUCUMBER
RED ONIONS, MINT, FETA CHEESE
MINT VINAIGRETTE

BABY BEET SALAD GF 16.5
ORGANIC ARUGULA, ROASTED BABY BEETS
SEASONAL ORANGES, GORGONZOLA CRUMBLES
CANDIED PECANS, HOUSE WHITE 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 GF 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 GF 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, SIDE OF PICKLES

ADULT MAC & CHEESE 18
SMOKED GOUDA CREAM SAUCE, PARMESAN, CHEDDAR, PARSLEY
ADD: BACON +3 BLISTERED JALAPEÑO +3 SHORT RIB +8 GRILLED CHICKEN +9

ADAM’S GIFT GF 25
4-PIECE PORK RIBS, SLOW COOKED IN-HOUSE, BBQ SAUCE, JALAPEÑO SLAW
FRENCH FRIES
SUB: 8-PIECE RIBS +9

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

MISO SHORT RIB FRENCH DIP 20
TENDER SHORT RIB, HOAGIE ROLL, PROVOLONE, GARLIC HORSERADISH AIOLI
MISO AU JUS, FRENCH FRIES, SIDE OF PICKLES

RNNR CREATIONS

ATLANTIC SALMON GF 29
MANGO SALSA, HOUSE RISOTTO
GREEN BEANS, BEURRE BLANC SAUCE

SMOKED SAUSAGE & PRAWNS GF 29
SUNDRIED TOMATO, ASPARAGUS TIPS
CAJUN RISOTTO

CHICKEN PICCATA FARFELLEA GF 26
LIGHTLY BREADED, FREE-RANGE CHICKEN
LEMON CAPER SAUCE, ARTICHOKE HEARTS
BOWTIE PASTA

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

DOUBLE CUT PORK CHOP GF 32
24-HR BRINE, MASHED POTATOES
CRISPY BRUSSEL SPROUTS,
APPLE-BACON JAM,BALSAMIC DRIZZLE

CREAMY BASIL ALFREDO 25
FETTUCCHINI, BABY TOMATOES
PARMESAN CHEESE, BASIL
ADD CHICKEN \$9 ADD SHRIMP \$10

CREEKSTONE FARMS RIBEYE GF 38
14 OZ, MASHED POTATOES,
GRILLED ASPARAGUS, SIDE OF CAJUN BUTTER

STEAK AND FRITES GF 28
1½ POUND TOP SIRLOIN, CHIMICHURRI
FRENCH FRIES

BRAISED COW GF 28
SHORT RIB, BLISTERED CHERRY TOMATOES,
ROOT BEER WHISKY GLAZE, CRISPY ONIONS
MICRO GREENS

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

DESERT TURF GF 24.5
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 26.5
CHOICE OF GRILLED SALMON, AHI TUNA
OR JUMBO SHRIMP
INCLUDES WHITE RICE, MANGO, CUCUMBER
WAKAME SEAWEED, GREEN ONION, PICKLED GINGER
GINGER SAUCE, SRIRACHA AIOLI