

RED ROCK BRUNCH

Sundays • 11:30am-4:00pm

AVOCADO TOAST	11
Topped with a fried egg.	
CHICKEN & WAFFLES	11
One Belgian waffle topped with our crispy chicken tenders and buttermilk maple syrup.	
STEAK, EGG & CHEESE EGG ROLLS	11
Eggrolls stuffed with steak, eggs, and cheese, topped with chipotle sauce.	
RED ROCKIN' WINGS	12
10 wings with your choice of flavor. Served with blue cheese. Hot Buffalo, Mild Buffalo, Cajun Dry Rub, General Tso's, Garlic Parmesan, Honey BBQ, Teriyaki, Honey Mustard, or Hot & Sweet.	
THE BREAKFAST BURGER	11
Half-pound beef patty topped with a fried egg, American cheese, and bacon. Served with a side of french fries.	
CRISPY WAFFLE SANDWICH	11
Our Crispy Chicken tenders smothered in cheddar, bacon and chipotle. Served between a Belgian waffle with fries.	
LEAN, MEAN BREAKFAST MACHINE WRAP	11
Egg Whites, avocado, provolone, tomato, onions and spinach. Served with a side of fruit.	
CHICKEN & BISCUITS	11
Open faced biscuit topped with our crispy chicken tenders, melted mixed cheese and a fried egg. Served with sausage gravy and fries.	
THE BREAKFAST BURRITO	11
Scrambled eggs & cheese with bacon or ham and your choice of veggies, mushrooms, onions, spinach, tomatoes or peppers. Served with a side of fruit.	
BANANA FOSTERS FRENCH TOAST	11
Topped with caramelized bananas and fresh berries. Served with a side of syrup.	
BYOB: BUILD YOUR OWN BREAKFAST	11
Two eggs any way, your choice of bacon or sausage, and white or wheat toast. Served with a hash brown.	
SHRIMP TACOS	11
Lettuce, cilantro, avocado, salsa verde.	
CHICKEN CAESAR SALAD	13
Grilled chicken, Romain lettuce, croûtons and parmigiana cheese.	
BUFFALO CHICKEN SALAD	13
Buffalo chicken, mixed greens, tomatoes, onions, cucumbers, olives.	
BALSAMIC SALMON SALAD	15
Salmon glazed in balsamic, mixed greens, tomatoes, onions, cucumbers and olives.	



**Tax and a 20% gratuity is automatically added to all bills.*

Red Rock Tavern uses only the freshest ingredients when preparing our meals.
Thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of food borne illness.

RED ROCK BRUNCH

Sundays • 11:30am-4:00pm

ENDLESS MIMOSAS 25
Price is per person. Choice of Orange, Pineapple, White Cranberry, or Pomegranate.

PROSECCO BY THE GLASS 11

SPECIALTY DRINKS

HENNY BERRY

Hennessy VS Cognac, cranberry juice, pineapple juice

HENNY BREEZE

Hennessy VS Cognac, Malibu Rum, pineapple

CRANBERRY MULE

Vodka, Ginger Beer, lime juice, splash of cranberry

STRAWBERRY SPIKED LEMONADE

Belvedere Vodka, strawberry puree, lemonade

BLOOD ORANGE MARGARITA

Silver Tequila, Triple Sec, orange juice,
blood orange purée

BLUE HAWAIIAN

Bacardi Superior Rum, Malibu Coconut
Rum, pineapple juice, Blue Curacao

MANGO TEQUILA SUNRISE

Mango Purée, Tequila, orange juice
and a splash of grenadine

SKREWBALL MARTINI

Skrewball Peanut Butter Whiskey,
Godiva Chocolate Liqueur, cream

SEASONAL SANGRIA

Sangria Red Wine, orange juice
and topped with Prosecco

WINES BY THE BOTTLE

WYCLIFF CHAMPAGNE	30
MÉNAGE À TROIS APRAKLING ROSÉ	30
JM GOBILLARD CHAMPAGNE	60
Made on the Vineyards of Dom Perignon	
MOËT & CHANDON SPARKLING ROSÉ	150
PROVERB SAUVIGNON BLANC.....	30
TERRA D'ORO PINOT GRIGIO	30
KENDALL-JACKSON CHARDONNAY	30
ROSEHAVEN ROSÉ	30
MIRASSOU PINOT NOIR	30
APOTHIC RED BLEND	30
JACOB'S CREEK SHIRAZ	30
BODEGA NORTON MALBEC	30
STORYPOINT CABERNET	30

**Any unfinished bottles can be taken home*



**Tax and a 20% gratuity is automatically added to all bills.*

Red Rock Tavern uses only the freshest ingredients when preparing our meals.
Thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of food borne illness.