

SUNDAY BRUNCH

11:30 - 4:00 | 2 HOUR SEATING

avocado toast | \$12

grilled rye toast topped with smashed avocado, fried egg, chopped tomatoes and balsamic glaze

VEGAN version: served w/o egg or sub egg for tofu scramble

chicken & waffles | \$13

one belgian waffle topped with our hand-battered crispy chicken tenders, served with maple syrup and our kickin' honey vinaigrette

vegan breakfast bowl | \$14 **VG | GF**

tofu scramble, home-fry potatoes (sauteed with peppers and onions), sauteed spinach, mushrooms, tomatoes, red onion and avocado. served with a side of hot sauce

banana fosters french toast | \$13 **VT**

topped with caramelized bananas and fresh berries. served with maple syrup

breakfast burger | \$14.50

half-pound beef patty, topped with a fried egg, american cheese and bacon. served with fries

crispy waffle sandwich | \$14

our hand-battered crispy chicken tenders, bacon, melted cheddar and chipotle, served in between a belgian waffle and served with fries

chicken & biscuits | \$13.50

open faced biscuit, topped with our hand-battered crispy chicken tenders, melted cheese and a fried egg. served with a side of sausage gravy and fries

sweet chili pot stickers | \$13.50

deep fried chicken pot stickers tossed in sweet chili

red rockin wings

our famous chicken wings served with blue cheese and are available in the following flavors:

mild, hot, honey bbq, general tso's, sweet chili, honey mustard, hot & sweet, garlic parm dry rub or cajun dry rub

9 Wings | \$13.75 18 Wings | \$25

steak, egg and cheese eggrolls | \$14

a customer favorite -- eggrolls hand-rolled with shaved steak, eggs and cheese. served with a side of chipotle

diana's breakfast sandwich | \$13

bacon or turkey sausage, egg and cheese. served with a side of fruit

breakfast burrito | \$13

scrambled eggs & cheese with onions, spinach, mushrooms, tomatoes, peppers and your choice of bacon, ham or turkey sausage. served with a side of fruit

VEGAN version: served w/o meat and cheese and sub egg for tofu scramble

BYOB: build your own breakfast | \$12.50

two eggs any way, your choice of bacon or turkey sausage and white or wheat toast. served with home fry potatoes (sauteed with peppers & onions)

birria tacos | \$14 **GF**

three pressed tacos loaded with braised beef, cheese and onions. topped with fresh cilantro and served with authentic consome

(yes, dip those tacos in the broth!)

shrimp tacos | \$13 **GF**

grilled shrimp marinated in our secret sauce, topped with shredded lettuce, avocado and fresh cilantro. served with our house-made salsa verde

chicken caesar salad | \$15.50

seasoned grilled chicken breast topped with parmesan cheese and garlic croutons served over romaine lettuce and tossed in caesar dressing

blackened salmon salad | \$17.75

blackened salmon topped with tomatoes, onions, olives and cucumbers. served over mixed greens and with balsamic vinaigrette dressing

side of fruit | \$4

side of turkey sausage | \$4

side of bacon | \$4

side of eggs | \$4

side of tofu scramble (VG) | \$4

Tax and 20% gratuity is automatically added to all bills on Sunday brunch

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.

SUNDAY BRUNCH

11:30 - 4:00 | 2 HOUR SEATING

bottomless mimosas | \$25

price is per person. wycliff champagne and your choice of orange, white cranberry, pineapple, or cranberry

cold brew | \$4

cold brew coffee served over ice

hot coffee | \$2.50

SPECIALTY COCKTAILS

sunday bloody mary

Tito's handmade vodka, house bloody mix

sugar cookie martini

Rum Chata cream liqueur, Amaretto, vanilla vodka, holiday sprinkle rim, candy cane garnish

white christmas margarita

silver tequila, triple sec, lime juice, white cranberry, coconut cream

winter aperol spritz

Aperol, prosecco, club soda, splash of cranberry juice, dried apricot garnish

holiday mule

house vodka, ginger beer, lime juice, splash of cranberry juice

mocktails & n/a beer

Lyre's n/a Aperol Spritz, Athletic Brewing Co n/a beer, and Heineken 0.0 n/a beer

boozy iced coffee

cold brew, Bailey's irish cream, vanilla vodka, topped with whipped cream

lynette's henny breeze

Hennessy VS cognac, malibu coconut rum, pineapple juice, grenadine

blueberry spiked lemonade

Tito's handmade vodka, lemonade, infused blueberry liqueur

rum punch

Wray & Nephew rum, orange, cranberry, grenadine

margarita

A classic -- house margarita's available in: lime, strawberry, peach, mango, blood orange, passionfruit, dragonfruit, spicy cucumber jalapeño, grapefruit hibiscus, prickly pear

WINES

Chardonnay | Pinot Grigio White Zinfandel | Pink Moscato
Prosecco | Sweet Red Moscato | Merlot Cabernet Sauvignon

Wycliff Champagne	9 35
Prosecco	10 39
Ménage à Trios Sparking Rosé	9 35
Robert Mondavi Sauvignon Blanc	9 35
Ecco Domani Pinot Grigio	9 35
William Hill Chardonnay	9 35
Rosehaven Rosé	9 35
Mark West Pinot Noir Josh Cabernet	9 35
Sangria	9 35
<i>red, white, strawberry or mango</i>	



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