

SATURDAY BRUNCH

11:00 - 4:00



BRUNCH DRINKS

mimosa pitcher | \$25

pitcher of mimosas available in orange, white cranberry, pineapple, or pomegranate

boozy iced coffee | \$12

Downeast draft cold brew, Bailey's irish cream, vanilla vodka, loaded with whipped cream, a shot of mocha, caramel or pumpkin and a dessert skewer

loaded bloody mary | \$11

house bloody mary mix, vodka, topped with all the fixings

mr. pickleback shot | \$7

Ole Smokey Moonshine infused with dill pickles

cold brew | \$4

Downeast draft cold brew served over ice. Option to add mocha, caramel or pumpkin flavor.



BRUNCH FOOD

fruity pebble pancakes | \$12

stack of three pancakes stuffed with fruity pebbles, topped with maple syrup and more fruity pebbles

the breakfast burger | \$12.50

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

breakfast burrito | \$12.50

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

byob: build your own breakfast | \$12

two eggs any way, your choice of bacon or turkey sausage and white or wheat toast

fish tacos | \$13

crispy cod, chipotle coleslaw

side of bacon | \$4

side of turkey sausage | \$4

side of eggs | \$4

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.