

Lunch

Tues - Fri
11am - 3pm

The Lunch Special! \$20

choose one of each

Caesar / Mixed Greens Salad / Fennel Salad
+
9" Pepperoni / 9" Cheese / 9" Margherita Pizza
+
Brooklyn Lager / IPA / Peroni

Brunch Specialties

The Deluxe \$14

two eggs to order with your choice of bacon, prosciutto, chorizo or aidell's chicken-apple sausage, served with avocado slices and a warm croissant.

Eggs In Hell \$7 ^v

eggs to order in our slow-simmered marinara sauce, topped with with parmesan cheese and served with our housemade bread.

The Breakfast Panino \$12

eggs over medium, smoked bacon, avocado, tomato slices and herbed goat cheese on toasted focaccia, served with a mixed greens salad.

Croissant Sammy \$8

with cheddar-cheese-scrambled eggs, served with a side of salsa verde.

add bacon or chicken-apple sausage for \$2.5

Breakfast Burrito \$10

stuffed with scrambled eggs, chicken-apple sausage, tomatoes, cheddar cheese and avocado, served with a side of salsa verde.

Panini

hot sandwiches served with a small mixed greens salad

Meatball Sub \$12

marinated meatballs, fontina, red peppers and meatball sauce in a toasted artisan sub roll.

Chicken, Romesco, Avocado \$12

roasted chicken, romesco sauce, avocado spread, fontina and arugula.

M.T.B. \$10 ^v

mozzarella, tomato, basil, olive oil, salt and oregano.

Consuming raw or under-cooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness.

REDROCKS

COLUMBIA HEIGHTS

Wood Oven Pizzas

Make it a large for +\$4

Margherita \$12 ^v

tomato sauce, buffalo mozzarella, fresh basil.

Marinara \$10 ^{vv}

marinara, fresh garlic, sicilian oregano (no cheese!)

Neapolitan \$11 ^v

tomato sauce, mozzarella.

Bianchi \$12 ^v

buffalo mozzarella, parmesan, oregano.

Classic Pepperoni \$12

tomato sauce, mozzarella, pepperoni.

Funghi \$13 ^v

fontina, fresh garlic, cremini mushrooms, caramelized onions.

Pesto \$12 ^v

buffalo mozzarella, pesto, cherry tomatoes.

Roasted Eggplant \$12 ^v

roasted eggplant, goat cheese, pesto, parmesan.

RedRocks Sausage \$14

tomato sauce, sausage, fontal cheese, sweet and hot peppers.

Ananas \$13

tomato sauce, mozzarella, crispy prosciutto, pineapple.

Coletta \$13

roasted chicken, smoked mozzarella, red onion, memphis-style bbq sauce.

Toscana \$12

tomato sauce, mozzarella, salami, gaeta black olives.

Verde \$14

beer-braised pork, spicy salsa verde, queso fresco, cilantro, cotija, pickled onions.

Additional Pizza Toppings:

\$.75

red onions, capers, gaeta black olives, cherry tomatoes, garlic, basil, pesto, egg

\$1

pepperoni, mozzarella, spinach, goat cheese, anchovies, mushrooms, spicy peppers, red sweet peppers

\$2

broccolini, salami, arugula, housemade sausage, chicken, meatballs, eggplant, daiya vegan cheese

\$3

prosciutto san daniele, buffalo mozzarella, gorgonzola

Featured Drinks

Bellini - prosecco, peach nectar	8
Mimosa - a little orange, a lot of bubbly	6
Classic Irish Coffee - brown sugar, powers, coffee, whipped cream, nutmeg.....	8

Our Favorite Bloodies!

RedRocks Mary - regular, cucumber or basil vodka	7
Illegal Bloody - illegal mezcal	8
The 'Best' Bloody - st. george's green chile vodka	8

Beverages

Locally Roasted Coffee	3
Assorted Stash™ Hot Teas	2.50
Pellegrino Grapefruit Soda	4
Fever Tree Ginger Beer	4
Sodas	3
Iced Tea.....	2.50

Appetizers, Salads, and Shares

Garlic Knots with Marinara Sauce 6 ^v

Roasted Italian Olives 6 ^{vv}
served with house-baked bread.

Mac & Cheese 8
serpentine pasta with pancetta, cheddar and asiago cheese.

Meatballs al Forno 10
wood-fired meatballs with red-sauce and parmesan, served with our housemade bread.

Charred Brussels Sprouts 7 ^{GF}
anchovy, garlic and hot pepper sauce.

Roasted Tiger Shrimp 9
lemon and truffle-honey dressing.

Caprese 8 ^{v GF}
mozzarella, sliced tomato, basil, balsamic and olive oil.

Mixed Greens Salad 7 ^{v GF}
with cucumber, gorgonzola, cherry tomato and balsamic vinaigrette.

Caesar Salad 7
romaine lettuce with housemade croutons, parmesan and classic caesar dressing.

Shaved Fennel Salad 9 ^{v GF}
orange, toasted walnuts, arugula, goat cheese and lemon vinaigrette.

Roasted Beet Salad 9 ^{v GF}
red and golden beets, orange sections, walnuts, goat cheese, vincotto dressing, cumin and chives.

Burrata di Bufala 12
with arugula, cherry tomatoes and housemade bread. ^v

Seared Tuna 15 ^{GF}
saku tuna seared rare, mixed greens, cucumber, pistachio, olive oil and lemon dressing.

Salmon & Farro Salad \$19 ^{GF}
atlantic salmon fillet, farro, mesclun greens, pomegranate seeds, queso fresco and walnuts.

Salad Toppings: marinated anchovies 1.5 | chicken 3 | prosciutto 3 |
smoked salmon 3 | roasted shrimp 4

Calzones

served with a side of marinara; choose small or large

Formaggi Calzone 11 ^v
ricotta, mozzarella, parmesan.

Pesto Calzone 11 ^v
ricotta, mozzarella, pesto, parmesan.

Carne Calzone 13
salami, pancetta, mozzarella, ricotta, parmesan.

Wines by the glass/bottle

REDS

Montepulciano D'Abruzzo, House Red (Abruzzi, Italy) 6 / 45

Chianti, Morli Neri (Tuscany, Italy) 7 / 28

Pinot Noir, Detour (Willamette Valley, Oregon) 12 / 48

"Perlita" Malbec-Syrah, DiamAndes (Mendoza, Argentina) 10 / 38

Carménère, Calina (Valle Central, Chile) 9 / 34

Nebbiolo, Rocche Costamagna (Piedmont, Italy) 12 / 48

Barbera, Terre d'Aleramo (Piedmont, Italy) 7 / 28

Sangiovese, Donna Laura (Tuscany, Italy) 8 / 30

WHITES

Trebbiano D'Abruzzo, Fantini, House White (Abruzzi, Italy) 6 / 45

Vernaccia di Gemignani, Terruzi & Puthod (Tuscany, Italy) 7 / 28

Chardonnay, Bedell (Long Island, New York) 10 / 40

Grüner Veltliner, Anton Bauer (Wagram, Austria) 8 / 30

Pinot Grigio, Dipinti (Veneto, Italy) 10 / 38

Sauvignon Blanc, Bodegas Carrau (Cerro Chapeu, Uruguay) 9 / 34

Reisling, Tegernseerhof (Wachau, Austria) 10 / 38

Rosé, Anton Bauer (Wagram, Austria) 9 / 34

SPARKLING

Prosecco, Primaterra (Veneto, Italy) 8 / 30

Cava Rosé, Casas del Mar (Penedés, Spain) 9 / 34

Gragnano, Otto Uve (Sorrentine Peninsula, Italy) 10 / 38

^v = vegetarian | ^{vv} = vegan | ^{GF} = gluten free

Substitutions may be charged at price of ingredient