

breakfast specialties

AVOCADO TOAST 8 ^v

queso fresco, red pepper flakes, lemon.

FRENCH TOAST 9 ^v

soaked with cinnamon, vanilla and a touch of brandy.

THE DELUXE 14

two eggs to order; choice of bacon, chorizo, or Aidell's chicken-apple sausage; hashbrowns and a side of french toast or croissant with fig jam.

BREAKFAST PANINO 13

eggs over medium, bacon, avocado, tomato, and herbed goat cheese, side of hashbrowns.

THE SAMMY 9 ^v

cheddar cheese-scrambled eggs between slices of french toast. add bacon or chicken-apple sausage for \$2

REDROCKS HASH 14

two eggs to order, hashbrowns, pancetta, garlic cloves, caramelized onions, cheddar, spicy salsa verde, toast.

HANGOVER BURRITO 12

scrambled eggs, avocado, tomatoes, cheddar cheese, chicken-apple sausage, salsa verde, side of hashbrowns

GARDEN SCRAMBLE 10 ^{v GF}

ricotta-scrambled eggs with tomatoes, broccolini, mushrooms, and side of hashbrowns.

SEAFARER'S SCRAMBLE 13 ^{GF}

eggs scrambled with tiger shrimp, garlic, basil, red pepper, parmesan, and side of hashbrowns.

starters and shares

GARLIC KNOTS WITH MARINARA SAUCE 6 ^v

TOMATO BASIL BRUSCHETTA 2 for \$5; 4 for \$9 ^{vv}

PROSCIUTTO AND MELON 8 ^{GF}

savory prosciutto with slices of honeydew and cantaloupe, drizzled with balsamic reduction.

ROASTED TIGER SHRIMP 9 ^{GF}

lemon and truffle honey dressing.

BURRATA DI BUFALA 12 ^v

burrata cheese served with arugula, cherry tomatoes and housemade bread. add prosciutto for \$4

FENNEL SALAD 9

arugula, orange sections, toasted walnuts, goat cheese, lemon dressing.

ROASTED BEET SALAD 9 ^{v GF †}

red and golden beets, toasted walnuts, orange sections, goat cheese, vincotto dressing, cumin and chives.

wood oven pizza

Make it a 12 inch for +\$4

MARGHERITA ^v\$13
tomato sauce, mozzarella di bufala, basil.

NEAPOLITAN\$11
tomato sauce, mozzarella.

MARINARA ^{vv}\$9
marinara, fresh garlic, sicilian oregano.

POLLO E SPINACI\$13
mozzarella di bufala, parmesan, chicken, spinach, sicilian oregano.

FUNGHI ^v\$13
fontina, fresh garlic, cremini mushrooms, caramelized onions.

CLASSIC PEPPERONI\$12
tomato sauce, mozzarella, pepperoni.

TOSCANO\$13
tomato sauce, salami toscano, mozzarella, kalamata olives.

ROASTED EGGPLANT ^v\$13
roasted eggplant, goat cheese, pesto, parmesan.

REDROCKS SAUSAGE\$14
tomato sauce, fontal cheese, housemade sausage, roasted sweet peppers and spicy calabrian chiles.

ANANAS\$13
tomato sauce, mozzarella, prosciutto, pineapple.

THE GABAGOOL\$14
tomato sauce, basil, mozzarella di bufala, red onions, capicollo.

SIX SHOOTER\$15
tomato sauce, mozzarella, housemade sausage, pepperoni, kalamata olives, red onion. ^a

THE VERDE\$14
spicy salsa verde, beer-braised pork, queso fresco, cotija, cilantro and pickled red onion

breakfast calzones

THE MERRIMACK ^v\$6
scrambled eggs, fontina, ricotta, and spinach.

THE JOHNSTON\$8
scrambled eggs, cheddar and fontina cheese, smoked bacon.

OLD IRONSIDES\$8
scrambled eggs, chicken-apple sausage, cheddar cheese, red onion.

\$1: red onions, capers, anchovies, kalamata olives, cherry tomatoes, garlic, basil, pesto, roasted sweet peppers

\$2: pepperoni, goat cheese, mushrooms, caramelized onions, spicy calabrian chiles

\$3: arugula, housemade sausage, chicken, meatballs, daiya vegan cheese

\$4: prosciutto san daniele, mozzarella di bufala, capicollo

BEVERAGES



drink specials!

BOTTOMLESS MIMOSAS <i>two hour limit</i>	18
MIMOSAS <i>choose classic, blood orange, or bellini</i>	7
REDROCKS MARY <i>choose regular or cucumber vodka</i>	7
THE BEST BLOODY <i>with green chile vodka</i>	8
MEZCAL MARY <i>with mezcal ilegal</i>	8
CORPSE REVIVER NO. 2	10
CAMPARI OR APEROL SPRTIZER	8
JIM BEAM WHISKEY	4
EL JIMADOR TEQUILA	4

craft cocktails

CLASSIC IRISH COFFEE <i>irish whiskey / brown sugar / whipped cream / nutmeg</i>	9
FLOWERS FOR THE DEAD <i>illegal mezcal / chrysanthemum honey liqueur / lime / orange blossom water</i>	12
ZOMBIE NATION <i>vigilant navy strength gin / plum-infused vermouth / curaçao / absinthe / lemon</i>	10
BOULEVARDIER <i>rittenhouse rye whiskey / ramazzotti / sweet vermouth / flamed orange</i>	10
LOST IN THE WOODS <i>nolet's gin / chrysanthemum honey liqueur / lime / green chartreuse / rosemary</i>	12
NIGHTSHADE <i>green chili vodka / basil vodka / dolin dry vermouth / green chartreuse / guindilla pepper</i>	12
RAMBLE ON ROSE <i>royal seal vodka / cappelletti / rosé reduction / lemon / soda</i>	10

bottled beers and ciders

DARK ALES

SMUTTYNOSE OLD BROWN DOG—NH (6.7%)	6
PORT CITY PORTER—VA (7.5%)	6
OLD RASPUTIN—CA (9.0%)	8

PALE ALES

STONE RUINATION IPA—CA (8.2%)	7
ROGUE DEAD GUY—OR (6.5%)	6
BELLS TWO HEARTED—MI (7.0%)	6

BELGIAN ALES

THREE PHILOSOPHERS—NY (9.8%).....	9
HENNEPIN SAISON—NY (7.7%)	8
DUVEL—Belgium (8.5%)	9
ORVAL—Belgium (6.9%).....	10
SAISON DUPONT—Belgium (6.8%)	11

WHEAT ALES

PORT CITY OPTIMAL WIT—VA (5.0%)	6
LAGUNITAS A LITTLE SUMPIN SUMPIN —CA (7.5%)	7
WEIHENSTEPHANER DUNKELWEIZEN—CA (7.5%) 16oz .	7

CIDER / FRUIT

ORIGINAL SIN HARD CIDER—NY (6.0%)	6
ORIGINAL SIN CHERRY TREE CIDER—NY (6.7%)	6
ORIGINAL SIN ELDERBERRY CIDER—NY (5.0%).....	6
ORIGINAL SIN PEAR CIDER—NY (4.5%)	6
ORIGINAL BLACK WIDOW CIDER—NY (6.0%)	6
STIEGL RADLER—Austria (2.5%).....	6

LAGER

GREAT LAKES ELIOT NESS—OH (6.2%)	6
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non-alcoholic drinks

Ginger Ale, Coke, Diet Coke, Orange Soda, Orange, Pineapple, Cranberry, Lemonade. 3
 Ginger beer, Sprecher's Root Beer, Grapefruit Soda. 4 | Locally Roasted Coffee from Vigilante Coffee Co. 3 | Iced Tea 2.⁵⁰