

*breakfast specialties*

AVOCADO TOAST 10 <sup>v</sup>

queso fresco, red pepper flakes, lemon.  
add two eggs for \$3

SALMON AND EGG CROSTINI 10 <sup>v</sup>

toasted baguette with goat cheese, scrambled eggs, smoked salmon, and chives.

THE DELUXE 14

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

THE BREAKFAST PANINO 13

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

ANCHO-ESPRESSO STEAK AND EGGS 18 <sup>GF</sup>

ancho-espresso rubbed 8 ounce new york strip, two eggs to order, side of hashbrowns.

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 11 <sup>v GF</sup>

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

SEAFARER'S SCRAMBLE 14 <sup>GF</sup>

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

*starters and shares*

GARLIC KNOTS WITH MARINARA SAUCE 6 <sup>v</sup>

BRANDIED FRENCH TOAST 10 <sup>v</sup>

soaked with cinnamon, vanilla, and a touch of brandy.

ROASTED TIGER SHRIMP 12 <sup>GF</sup>

lemon and truffle honey dressing.

FENNEL SALAD 9

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

ROASTED BEET SALAD 9 <sup>v GF †</sup>

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

BURRATA DIBUFALA 12 <sup>v</sup>

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

SEARED TUNA \$15 <sup>GF †</sup>

dry-rubbed saku tuna, mesclun greens, cucumber, crushed pistachio, olive oil and lemon dressing.

*wood oven pizza*

9 inch pizzas - make it a 12 inch for +\$4

MARGHERITA <sup>v</sup> .....\$13  
tomato sauce, mozzarella di bufala, basil.

SUNRISE PIZZA <sup>v</sup> .....\$12  
tomato sauce, hashbrowns, mozzarella, fontina, herbs and a cracked egg.

NEAPOLITAN <sup>v</sup> .....\$11  
tomato sauce, mozzarella.

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

FUNGHI <sup>v</sup> .....\$14  
fontina, fresh garlic, cremini mushrooms, caramelized onions.

CLASSIC PEPPERONI .....\$13  
tomato sauce, mozzarella, pepperoni.

ROASTED EGGPLANT <sup>v</sup> .....\$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 .....\$14  
tomato sauce, mozzarella, housemade sausage, pepperoni, kalamata olives, red onion.

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

*breakfast calzones*

THE MERRIMACK <sup>v</sup> .....\$6  
scrambled eggs, fontina, ricotta, and spinach.

THE JOHNSTON .....\$7  
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, arugula, chicken

\$3: housemade sausage, meatballs, daiya vegan cheese, mozzarella di bufala

\$4: prosciutto san daniele, capicollo

# Beverages



## brunch drinks!

BOTTOMLESS MIMOSAS	20
<i>two hour limit - please drink responsibly!</i>	
BOTTOMLESS BRUNCH	38
<i>any entree or 9" pizza + bottomless brunch drinks and coffee!</i>	
MIMOSAS	7
<i>classic, blood orange, or white peach</i>	
REDROCKS MARY	7
<i>choose regular, basil, or cucumber vodka</i>	
THE BEST BLOODY	8
<i>with green chile vodka</i>	
MEZCAL MARY	8
<i>with ilegal mezcal</i>	
CORPSE REVIVER NO. 2	9
<i>cocchi americano, dry gin, curaçao, lemon, absinthe</i>	

## craft cocktails

CLASSIC IRISH COFFEE	<i>Irish whiskey / brown sugar / whipped cream / nutmeg</i>	9
AVIATION	<i>aviation gin / lemon / maraschino / creme de violette</i>	10
FLOWERS FOR THE DEAD	<i>illegal mezcal / chrysanthemum honey liqueur / lime / orange blossom water</i>	12
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
CHAMPAGNE SPECIAL	<i>silver tequila / lime / curaçao / blood orange / prosecco</i>	10
CHURCHILLS BREAKFAST	<i>michter's rye / cold brew / maple syrup / angostura / cinnamon</i>	12

## 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
SMUTTYNOSE FINEST KIND IPA—NH (6.9%)	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 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
----------------------------------	---

## 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