

# ROCK-N-TACO

## TEASERS

### CHIPS & SALSA \$3.00

corn tortilla chips w/ our homemade salsa trio (original, tomato avocado & roasted guajillo, and chili arbol)

### QUESO \$5.00

melted buttery cheese

### CHILI CHEESE DIP \$6.50

seasoned ground beef, black beans, and jalapenos

### GUACAMOLE \$6.00

Homemade deliciousness

### RNT WINGS \$10.00

buffalo, lemon pepper, chipotle BBQ, RNT signature, habenero, or teriyaki served with carrots, celery, and ranch or bleu cheese (10 wings) substitute potato wedges \$1.50

### ROASTED GARLIC FRIES \$5.00

freshly cut potato fries with rosemary, parmesan cheese, and tarragon

### CEVICHE \$14.00

traditional style with shrimp, lobster, tomato, onion, cilantro, jalapeno, lime juice, and orange, served with corn tortilla chips

### JAPS & PICS \$7.00

hand breaded jalapenos and pickles with our signature spicy ranch

### PULLED CHICKEN EGG ROLLS \$7.50

tinga chicken, pico, jack cheese, and black bean corn salsa, served with spicy ranch

### SPICY CHICKEN STRIPS \$8.00

butter milk battered chicken strips, topped with spicy ranch, served over our homemade garlic fries

### RIDICULOUS WEDGES \$8.00

hand cut potato wedges, topped with ground beef, pico, and melted queso

### CHICKEN TORTILLA SOUP \$7.00

### APP PLATTER \$12.50

3 chicken tenders, 4 wings, jalapeños and pickles, and egg rolls

## SALADS

### CHOICE OF DRESSING:

bleu cheese, ranch, spicy ranch, white herb balsamic, honey balsamic, honey mustard

### TACO SALAD \$11.50

choice of beef, chicken, or veggies, lettuce, guacamole, jalapenos, jack cheese, pico, and sour cream

### BUFFALO CHICKEN SALAD \$12.00

mixed greens, spinach, goat cheese, black bean corn salsa, and spicy wonton strips

### THE ROCKER SALAD \$13.50

mixed greens, goat cheese, smoked gouda, cheddar, tomato, sweet onions, avocado, cucumbers, and spicy cabbage with choice of grilled or seared ribeye, chicken, tuna, or shrimp

## TACOS

### THE CLASSIC \$3.85

seasoned ground beef, jack cheese, lettuce, and pico on a hard shell

### EL GRINGO \$4.00

choice of steak or chicken, grilled with fajita peppers and onions, lettuce, melted queso, and guacamole mousse

### CARNE ASADA \$4.00

flank steak, red onions, cilantro, lime, Authentic Style: served on corn tortilla with extra spices and citrus

### BARBACOA \$4.00

tender braised short rib, roasted peppers, onions, and rice

### BRISKET \$4.00

sliced beef brisket, caramelized onions, lettuce, poblano peppers, and smoked gouda, topped with a tangy BBQ sauce

### TINGA \$3.85

shredded chicken cooked in tomato and sauteed onions, served with lettuce, pico, and jack cheese

### CLUCK \$3.85

butter milk fried chicken with melted queso, lettuce, and tomato chutney

### BLT \$4.00

bacon, lettuce, pico, avocado, and cheddar cheese topped with buffalo ranch

### CAROLINA \$3.50

slow roasted pulled pork and cole slaw topped with tangy BBQ sauce

### TUNA POKE \$4.50

Ahi Tuna, egg roll skin, seaweed salad, and orange wasabi served on a wonton shell

### FISHY FISHY \$4.00

seared tilapia, lettuce, poblano, pico, and cheddar cheese topped with buffalo ranch

### CALI \$4.00

sear Mahi Mahi, black bean corn salsa, and lettuce topped with chili remoulade

### CRABBY \$4.50

pan seared crab with purple haze slaw, topped with chipotle remoulade

### EYE OF THE TIGER \$4.00

blackened shrimp, mango chutney, red citrus slaw, and lettuce

### CALABASH SHRIMP \$4.00

flash fried shrimp, tortilla strips, cilantro slaw, and lettuce, topped with horseradish sauce

### THE HULK \$4.00

fried avocado, lettuce, pico, and roasted cherry tomato topped with sweet onion remoulade

### VEGGIE \$3.50

sauteed poblano, green peppers, onions, zucchini, squash, lettuce, and pico topped with melted queso

### BUFFALO CHIX TACO \$4.00

butter milk fried chicken tossed in buffalo with lettuce, melted queso, pico and authentic style

### B.B.Q. CHIX TACO \$4.00

butter milk fried chicken tossed in bbq with coleslaw and pico

### LOBSTER TACO \$4.85

beer buttered lobster, lettuce, pico, corn bean salsa served with spicy ranch

## TEX MEX

### CHEESE QUESADILLA \$7.50

fresh flour tortilla with American cheese

### BBQ PORK QUESADILLA \$11.50

pulled pork, onions, roasted peppers, poblano pepper, and smoked gouda

### CHICKEN QUESADILLA \$11.50

choice of grilled or tinga chicken with white American cheese, spinach, zucchini, and squash

### STEAK QUESADILLA \$12.50

grilled flank steak, peppers, onions, and white American cheese

### SHRIMP QUESADILLA \$13.00

shrimp, cider hickory smoked bacon, spinach, goat cheese, and white American cheese

### ENCHILADAS \$12.50

choice of steak, beef, or chicken topped with homemade guajillo sauce, lettuce, pico, black beans, sour cream, guacamole, and melted queso

### CARNE ASADA \$16.95

8 oz. flank steak served with onions, jalapenos, cilantro, avocado, tomato, lettuce, sour cream, and a side of tortillas

### FAJITAS

choice of protein served with grilled peppers and onions, rice, beans and a side of Mexican salad. **Chicken \$14.95, Steak \$15.95, Shrimp \$16.95**

### THE RNT BURGER \$10.00

certified angus beef, chipotle remoulade, white cheddar, bacon, tomato, onion, lettuce served with potato wedges

### CUBAN SANDWICH \$10.00

sliced roasted pork, smoked ham, spicy gouda, pickles, mustard, mayo, and cabbage slaw served with potato wedges

### BURRITOS \$9.75

choice of shredded chicken, grilled chicken or beef, served with lettuce, black or pinto beans, rice, sour cream, pico, guacamole, and white American cheese. **\*\*\*also served in a bowl**

### NACHOS \$9.00

fresh tortilla chips topped with melted queso, lettuce, pico, black bean corn salsa, grilled peppers, onions, jalapenos, and sour cream.

**Chicken, Steak, or Beef \$11.00**  
**Guacamole +\$0.50**

### CHICKEN PLATE \$8.50

chicken breast with black beans, rice, sliced avocado and chipotle bbq on the side

### TILAPIA PLATE \$8.50

seared tilapia served with black beans, rice, lettuce, pico, spicy guacamole salsa and tortillas

### GRILLED CHICKEN SANDWICH \$9.00

grilled chicken with cheddar cheese, tomatoe, onion, bacon, mayonnaise with potato tots

### BUFFALO CHICKEN WRAP \$10.00

fried buffalo chicken, lettuce, pico, shredded cheese, bacon, and spicy ranch

### BUFFALO CHICKEN QUESADILLA \$12.00

\*spicy\* served with American cheese on top of fried chicken tossed in buffalo sauce, authentic style

## DESSERTS

### CHOCO TACO \$5.00

waffle tortilla stuffed with vanilla ice cream and chocolate

### FRIED ICE CREAM \$6.00

RNT special recipe made with vanilla bean ice cream

### FRIED PLANTAINS \$6.00

flash fried plantains topped with homemade strawberry and caramel sauces

### RNT CHURROS \$6.00

caramel filled churros topped with strawberry and chocolate sauces

### ICE CREAM NACHOS \$6.00

vanilla ice cream with wonton shell chips, chocolate and caramel drizzle

ASK ABOUT RESERVING SPACE FOR YOUR NEXT PARTY,  
SPECIAL OCCASION, OR OFF-SITE CATERING!

# ROCK-N-TACO

## MARGARITAS

	glass	pitcher
<b>THE ROCKER</b> Tequila blanco, triple sec, fresh squeezed lime juice, and homemade sour mix served on the rocks or frozen	7	26
<b>THE ROLLER</b> Karma Silver Tequila, homemade sour mix, fresh squeezed orange juice, with a Grand Marnier floater	9	34
<b>SUPER SKINNY ROCKER</b> Sparkle Donkey Reposado Tequila, agave nectar, and fresh squeezed lime juice	8	30
<b>HOT KISS</b> Tanteo Jalapeño Tequila, fresh squeezed lime juice, muddled jalapenos, and agave nectar	9	30
<b>THE GROUPIE</b> Sparkle Donkey Silver Tequila, Pama pomegranate liqueur, fresh squeezed lime juice, and agave nectar	9	34
<b>CUCUMBER MARGARITA</b> casamigos tequila, muddled cucumber, agave, lime, homemade sour	9	34

## ROCKTAILS

<b>MEXICAN MULE</b> Goza Tequila, ginger beer, fresh squeezed lime juice	9
<b>BLOODY ROCKER</b> Ketel One Vodka or Don Julio Tequila, Papa Lou's Original Bloody Mary mix, muddled jalapenos, and celery	10
<b>ROCKIN' COSMO</b> Deep Eddy Cranberry Vodka, triple sec, cranberry, and fresh squeezed lime juice	8
<b>ROCKIN' MULE</b> Deep Eddy Orange, ginger beer, and fresh lime juice	9
<b>GUNS &amp; ROSES</b> Four Roses Bourbon, ginger beer, and fresh lime juice	9

## DRAFT BEER

**DOS XXX,**  
**IPA**  
**SWEETWATER 420**  
**TECATE LIGHT**  
**SEASONAL**  
**DOMESTIC**  
**BELGIAN WHITE**  
**ROTATING TAP**

## BOTTLED BEER

<b>CIDER BEER</b>	5
<b>BUD LIGHT</b>	4
<b>BUDWEISER</b>	4
<b>CORONA</b>	5
<b>CORONA LIGHT</b>	5
<b>EMERGENCY DRINKING BEER</b>	5
<b>FULL SAIL BLOOD ORANGE WHEAT</b>	5
<b>GUINNESS</b>	5
<b>IMPERIAL</b>	4
<b>MICHELOB ULTRA</b>	4
<b>MILLER LITE 24 OZ CAN</b>	5
<b>MODELO ESPECIAL</b>	5
<b>NEGRO MODELO</b>	5
<b>STELLA ARTOIS</b>	5
<b>SWEETWATER</b>	5
<b>TECATE</b>	4
<b>TERRAPIN HOPSECUTIONER</b>	5
<b>DOS EQUIS AMBER</b>	4

## TIKI COCKTAILS

<b>EVERY ROSÉ HAS ITS THORN</b> Rosé, Don Q white rum, peach schnapps, lemonade	8
<b>MIDNIGHT HOUR</b> Don Q Coconut Rum, fresh lime juice, ginger beer	8
<b>ROCKED YOU LIKE A HURRICANE</b> Don Q Pineapple rum, Don Q Cristal, oj, pineapple, grenadine, floater of Don Q 151	8
<b>GIRLS JUST WANT TO HAVE FUN</b> Deep Eddy Grapefruit, lime juice, sparkling water	8

## HOUSE WINES

\$7 GLASS / \$26 BOTTLE

**CHAMPAGNE,**  
**CHARDONNAY**  
**PINOT GRIGIO**  
**RED BLEND**  
**ROSE**  
**SAUVIGNON BLANC**  
**MERLOT**  
**PINOT NOIR**  
**MALBEC**

## CUPCAKE WINES

\$8 GLASS / \$30 BOTTLES

**CHARDONNAY**  
**PINOT GRIGIO**  
**SAUVIGNON BLANC**  
**CABERNET**  
**MERLOT**  
**PINOT NOIR**



ALL SALES ARE FINAL.  
ASK ABOUT OUR DAILY SPECIALS

ASK ABOUT RESERVING SPACE FOR YOUR NEXT PARTY,  
SPECIAL OCCASION, OR OFF-SITE CATERING!

PLEASE DRINK RESPONSIBLY. 2123665