

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

ROCKTAILS

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

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

TIKI COCKTAILS

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