

breakfast specialties

ANCHO-ESPRESSO STEAK & EGGS \$24 GF

12 oz new york strip with ancho-esspresso dry rub served medium with hashbrowns, avocado slices, and two eggs.

AVOCADO TOAST \$10 v

avocado, queso fresco, red pepper flakes.

BRANDIED FRENCH TOAST \$12 v

soaked with cinnamon and vanilla.

THE DELUXE \$16

two eggs; choice of smoked bacon, or aidell's chicken-apple sausage; side of hashbrowns and french toast.

THE BREAKFAST SANDWICH \$14

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

REDROCKS HASH \$15

two eggs, hashbrowns, pancetta, roasted garlic, caramelized onions, cheddar cheese, spicy salsa verde, toast.

HANGOVER BURRITO \$14

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

starters and shares

WARM CASTELVETRANO OLIVES WITH HOUSE BREAD \$7 vv

GARLIC KNOTS WITH MARINARA SAUCE \$8 v

TRUFFLE-HONEY SHRIMP \$15 GF
with lemon and garlic.

MEATBALLS AL FORNO \$16

veal, pork, beef, and lamb meatballs wood-fired in red-sauce and served with house bread.

CAESAR SALAD \$12

romaine, garlic croutons, parmesan, anchovy dressing.

MIXED GREENS SALAD \$10 v GF

mesclun greens, cherry tomatoes, red onions, cucumber, balsamic vinaigrette.

FENNEL SALAD \$12 v GF †

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

BEETS AND BURRATA \$16 v GF †

burrata cheese, roasted beets, heirloom cherry tomatoes, pistachio, micro greens, vincotto dressing.

v = vegetarian | vv = vegan | GF = gluten free | † = contains nuts

Substitutions charged at price of ingredient.
Consuming raw or under-cooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness.

wood oven pizza
[choice of 9" or 12" pizzas]

SUNRISE PIZZA v \$13 / \$18
tomato sauce, hashbrowns, fontal cheese, herbs and a cracked egg.

THE CLEAN UP \$15 / \$20
pesto, artichoke, caramelized onions, mozzarella, parmesan, walnuts.

MARGHERITA v \$14 / \$19
tomato sauce, mozzarella di bufala d.o.c., basil.

NEAPOLITAN v \$12 / \$17
tomato sauce, mozzarella - our classic cheese pizza.

BIANCHI v \$13 / \$18
mozzarella di bufala, parmesan, sicilian oregano.

CLASSIC PEPPERONI \$14 / \$19
tomato sauce, mozzarella, pepperoni.

PIZZA CON BURRATA v \$19
tomato sauce, garlic, basil, burrata cheese (12" size only).

ROASTED EGGPLANT v \$14 / \$19
roasted eggplant, goat cheese, pesto, parmesan.

CHICKEN PANCETTA RANCH \$14 / \$19
mozzarella, chicken, smoked pancetta, oregano, ranch dressing.

ISABELLA v \$15 / \$20
tomato sauce, mozzarella, artichoke, kalamata olives, garlic, red onions.

FUNGI v \$15 / \$20
fontina, garlic, cremini mushrooms, caramelized onions.

REDROCKS SAUSAGE \$16 / \$21
tomato sauce, fontal cheese, housemade sausage, roasted sweet peppers, and spicy calabrian chiles.

ANANAS \$14 / \$19
tomato sauce, mozzarella, crispy prosciutto, pineapple.

SIX SHOOTER \$17 / \$22
tomato sauce, mozzarella, housemade sausage, pepperoni, kalamata olives, red onion.

breakfast calzones

THE MERRIMACK v \$14
scrambled eggs, mozzarella, ricotta, and spinach.

OLD IRONSIDES \$16
scrambled eggs, chicken-apple sausage, cheddar cheese,

ADDITIONAL TOPPINGS

\$1 red onions • pesto • anchovies • kalamata olives
cherry tomatoes • garlic • roasted sweet peppers

\$2 mushrooms • jalapeños • pepperoni • pineapple
caramelized onions • calabrian chiles • baby arugula

\$3 artichoke • housemade sausage • salami • meatballs
pancetta • chicken • daiya vegan cheese • prosciutto

Beverages



brunch drinks!

BOTTOMLESS MIMOSAS	20
<i>two hour limit* - choose classic or blood orange</i>	
BOTTOMLESS BRUNCH	40
<i>any entree or pizza + bottomless brunch drinks and coffee!</i>	
MIMOSAS	9
<i>choose from classic or blood orange flavor.</i>	
REDROCKS MARY	9
<i>choose regular, basil, or cucumber vodka</i>	
THE BEST BLOODY	9
<i>with green chile vodka</i>	
CLASSIC IRISH COFFEE	10
<i>Irish whiskey, brown sugar, whipped cream, nutmeg</i>	
CORPSE REVIVER NO. 2	14
<i>cocchi americano, dry gin, curaçao, lemon, absinthe</i>	

craft cocktails

AVIATION <i>aviation gin / lemon / maraschino / creme de violette</i>	12
FLOWERS FOR THE DEAD <i>illegal mezcal / chrysanthemum honey liqueur / lime / orange blossom water</i>	15
LOST IN THE WOODS <i>nolet's gin / chrysanthemum honey liqueur / lime / green chartreuse / rosemary</i>	15
BLOOD ORANGE MARGARITA <i>tequila blanco / lime / cointreau / blood orange puree</i>	12

bottled beers and ciders

WHEAT ALES

PORT CITY OPTIMAL WIT—VA (5.0%)	7
LAGUNITAS A LITTLE SUMPIN SUMPIN—CA (7.5%)	7
WEIHENSTEPHANER HEFEWEISSBIER—GE (5.4%) 16oz	9

PALE ALES

STONE IPA—CA (6.9%)	9
ROGUE DEAD GUY—OR (6.5%)	7
BELL'S TWO HEARTED—MI (7.0%)	7
ORVAL—Belgium (6.9%)	12
DUVEL—Belgium (8.5%)	10

LAGERS

GREAT LAKES ELIOT NESS—OH (6.2%)	7
VICTORY SUMMER LAGER—PA (5.2%)	7

DARK ALES

PORT CITY PORTER—VA (7.5%)	7
THREE PHILOSOPHERS—NY (9.8%)	9
OLD RASPUTIN—CA (9.0%)	8

SAISON

STILLWATER EXTRA DRY SAISON—MD (4.2%)	8
HENNEPIN SAISON—NY (7.7%)	8
SAISON DUPONT—Belgium (6.8%)	9

CIDER / FRUIT

PFANNER HARD CIDER—Austria (4.0%)	7
ANXO DISTRICT DRY CIDER—DC (6.9%)	9
WOLFFER NO. 139 DRY ROSE CIDER—NY (6.9%)	9
STIEGL RADLER—Austria (2.5%)	9

non-alcoholic drinks

Ginger Ale, Coke, Diet Coke, Orange Soda, Orange, Pineapple, Cranberry, Lemonade. 4 (free refills)
 Ginger beer, Sprecher's Root Beer, Grapefruit Soda. 5 | Coffee 3.⁵⁰ | Iced Tea 3
 Stash™ Teas (ask your server for our selection). 3

*Mimosa service ends promptly at 4pm.
 A 20% Gratuity will be added to parties of 6 or more. All items do not include sales tax.