

Red Rock Grill

Red Rock Lounge Menu

Chips and Salsa

Tri-colored tortilla chips with salsa. - 3.95

Onion Rings

Beer battered onion rings, served with salsa-ranch dressing. - 4.95

Mozzarella Sticks

Lightly breaded and fried mozzarella served with warm marinara sauce. - 6.50

Buffalo Wings

A satisfying selection of Drummettes and wings. Your choice of hot or mild. Served with crisp celery and creamy bleu cheese dressing. - 6.95

Fiesta Shrimp Cocktail

Five tender, chilled shrimp, lightly seasoned and served on a bed of spring greens with a lemon wedge and our Lodge cocktail sauce. - 8.50

Par'us Shrimp Quesadilla

A grilled flour tortilla stuffed with Sautéed Shrimp, Black Bean Corn Relish, and Pepper jack cheese.

Served with sour cream and salsa. - 7.25

Substitute Seasoned chicken - 1.00 Add guacamole - 95¢

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🍷 Beverage Menu 🍷

Draught Beer

- Uinta, Cutthroat Pale Ale* - Full malt body with cascade hops to create a floral finish. - 4.95
- Uinta, King's Peak Porter* - Full-bodied malty flavor, hints of chocolate, deep mahogany color. - 4.95
- Uinta, Summer Solstice* - Kolsch style ale, flavorful and delicately hopped, golden beer. - 4.95
- Uinta, Golden Spike Hefeweizen* - non-filtered with ruddy orange color, and a mildly fruity character. - 4.95

Domestic Draughts

- Budweiser* 16 oz. - 4.25 *Bud Lite* 16 oz. - 4.25

Varietals by the glass

- Beringer, White Zinfandel, California.* 6.50
- Chateau St. Michelle, "Johannesburg" Riesling, Columbia Valley.* 6.75
- Castle Creek Vineyards, Chenin Blanc, Moab, Utah.* 7.50
- Forest Glen, Pinot Grigio, California.* 8.50
- Robert Mondavi-Woodbridge, Sauvignon Blanc, California.* 7.25
- Robert Mondavi-Woodbridge, Chardonnay, California.* 8.25
- Columbia Crest, "Two Vines" Chardonnay, Columbia Valley.* 7.95
- Bonterra, Organic Chardonnay, Mendocino County.* 9.25
- Castle Creek Vineyards, Pinot Noir, Moab, Utah.* 7.95
- Robert Mondavi-Woodbridge, Merlot, California.* 8.25
- Robert Mondavi-Woodbridge, Cabernet Sauvignon, California.* 8.25
- Ravenswood, "Vintner's Blend" Zinfandel, California.* 8.25
- Bogle, Petite Sirah, California.* 8.50

Non-alcoholic beverages

- Coca Cola* • *Fountain Drinks.* - 2.05

- Green Mountain Coffee Roasters • Organic French Roast Coffee*
regular or decaf. - 2.25

- Lemonade.* - 2.05 *Iced Tea.* - 1.85
- Hot Chocolate.* - 1.75 *Hot Tea.* - 1.75
- Juice* - Apple, Orange, Cranberry or Tomato. - 2.25
- Milk direct from Utah Dairy Farms.*
Regular or Chocolate - 2.15

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