

# PASTAS

Served w/ cup of soup of the day, or a tossed salad or caesar salad.  
Upgrade to cup of vegetarian chili, French onion soup or chimney salad, add 2.99

### Pasta Options:

Capellini, spaghetti, whole wheat pasta, rigatoni, or gluten-free penne  
Make **G** add 2.99

Add meatballs 6.99 **G**

## NEW RIGATONI WITH VODKA SAUCE

Rigatoni tossed in our classic pink cream sauce 13.99  
(w/ chicken add 4.99, w/ shrimp add 6.49)

## NEW DESPERADO PASTA

Spaghetti pasta w/ onions, garlic, tomatoes & sliced pepperoncini in a spicy red sauce topped w/ basil 13.99

(w/ chicken add 4.99, w/ shrimp add 6.49)  
**G** add 2.99

## HOMEMADE LASAGNA **G**

Lasagna sheets layered w/ homemade meat sauce & mozzarella 14.99  
(add crumbled sausage 2.99)

## NEW CHIPOTLE PASTA

Rigatoni pasta sautéed in a chipotle cream sauce & topped w/ diced tomatoes, scallions & fresh Grana Padano cheese 14.99  
(w/ chicken add 4.99, w/ shrimp add 6.49)

## HOMEMADE MACARONI & CHEESE

Elbow macaroni tossed in a Velveeta alfredo sauce, combined w/ asiago, cheddar, Monterey Jack & chopped bacon & topped w/ oven baked golden brown breadcrumbs 13.79

## CAPELLINI MONAGO

Capellini pasta tossed in olive oil, garlic, fresh spinach & ripe tomatoes 12.99  
(w/ chicken add 4.99, w/ shrimp add 6.49)

## SAUSAGE BACON KALE RIGATONI

Rigatoni pasta tossed w/ sautéed onions, garlic, kale, bacon & Italian sausage in a cream sauce, topped w/ fresh Grana Padano cheese 14.99  
(w/ chicken add 4.99, w/ shrimp add 6.49)

# SIDES

4.99

- |                                        |                             |
|----------------------------------------|-----------------------------|
| Pasta                                  | Mixed Greens <b>G</b>       |
| French Fries <b>G</b>                  | Rice & Beans <b>G</b>       |
| Cajun Fries <b>G</b>                   | Cilantro-Lime Rice <b>G</b> |
| Tortilla Chips <b>G</b>                | Carolina Slaw <b>G</b>      |
| Roasted Garlic Sweet Potatoes <b>G</b> |                             |

# SPECIALTY SIDES

5.29

- |                           |                           |
|---------------------------|---------------------------|
| Brussels Sprouts <b>G</b> | Macaroni & Cheese         |
| Sautéed Spinach <b>G</b>  | Sautéed Broccoli <b>G</b> |
| Tater Tots <b>G</b>       |                           |

**NEW** (upgrade to Onion Rings or Rock Fries add 2.99)  
(add a side glutenless bread baguette 2.99)

# FAVORITES

## POWER BOWL **G**

Kale & spinach mix tossed in a lemon vinaigrette, topped w/ caramelized walnuts, craisins, garbanzo beans, cucumber, charred balsamic Brussels sprouts, chopped apples, pickled red onion, bacon & avocado, finished w/ feta cheese 15.99  
(does not come w/ soup or salad)

## GEDAR PLANKED SALMON

Seasoned salmon roasted on a cedar plank w/ brown sugar & balsamic glaze, served w/ capellini pasta tossed in garlic, spinach & tomatoes 21.29  
**G** add 2.99

## NEW STEAK OVER LOADED SWEET **G**

Open sliced steak grilled to your liking, served over our signature garlic roasted sweet potatoes, which are draped w/ a delicious blend of cheeses, roasted red peppers & corn, drizzled w/ Thai chili & chimichanga sauce 22.99  
(does not come w/ soup or salad)

## HOMEMADE FISH & CHIPS

Fresh cod in a homemade beer batter w/ French fries & a side of tartar sauce 17.99  
(malt vinegar available upon request)

## HOMEMADE CHICKEN POT PIE

Chopped chicken w/ garden fresh vegetables cooked in a flavorful sauce topped w/ a flaky crust 19.29

## NEW CHIMNEYCHANGA

A delicious soft fried dough, stuffed w/ rice, beans, cheese, salsa verde & chicken. Topped w/ pico de gallo & sour cream, nestled on a bed of lettuce 9.99  
(no substitutions, does not come w/ soup or salad)

## NEW FIRE GRILLED RICE BOWL **G**

Cilantro-lime rice topped w/ char-grilled zucchini, squash, tomatoes, roasted garlic sweet potatoes, fresh peppers & sweet onions, finished w/ a creamy chile dressing, & a sweet & spicy sauce.

Choice of:

- |                                            |                                    |
|--------------------------------------------|------------------------------------|
| Grilled Vegetables 17.49                   | Seasoned Blackened Mahi Mahi 23.29 |
| Slow Smoked Beef Brisket 21.29             | Savory Grilled Salmon 21.29        |
| Char-grilled Chipotle Glazed Chicken 19.29 | Succulent Grilled Shrimp 21.29     |

## HOUSE SMOKED CHIMNEY RACK RIBS **G**

Sweet, tangy & tender BBQ baby back ribs, w/ French fries & Carolina slaw 24.59

## NEW SMOKED BARBEQUE PLATTER **G**

House-smoked beef brisket, BBQ baby back ribs, & Carolina slaw. Choice of French fries or roasted garlic sweet potatoes 26.59  
(does not come w/ soup or salad)

## HOUSE SMOKED BEEF BRISKET **G**

Tender beef brisket served w/ Carolina slaw, hot cherry peppers & BBQ sauce on the side. Choice of French fries or roasted garlic sweet potatoes 21.29

## MAHI MAHI PLATTER **G**

Seasoned blackened mahi mahi served over a bed of cilantro-lime rice, topped w/ your choice of Brussels sprouts or sautéed spinach, finished w/ a drizzle of balsamic glaze 21.29

## OPEN SLICED STEAK\*

Carved steak grilled to your liking & served over toasted buttered bread w/ French fries 19.99

## NEW CHICKEN FRANCAISE

Boneless chicken breast egg battered & sautéed in a white wine lemon butter sauce w/ a choice of side 21.29  
**G** add 2.99

## HOUSE BREADED EGGPLANT PARMESAN

Fresh eggplant cutlets topped w/ tomato sauce, ricotta & mozzarella cheese, served w/ a choice of side 16.99

## PAN SEARED CHICKEN PARMESAN

Breaded boneless chicken cutlet topped w/ marinara sauce & mozzarella cheese, served w/ a choice of side 21.29  
(upgrade to Vodka Sauce add 1.99)  
**G** add 2.99

# DESSERTS

## HOT FUDGE OR DULCE DE LECHE SUNDAE

Choice of ice cream, hot fudge or dulce de leche, whipped cream & a cherry 7.59  
**G** sub fudge w/ chocolate syrup

## MOLTEN CHOCOLATE EXPLOSION

Chocolate cake served warm filled w/ a dark chocolate truffle 9.59  
(a la mode add 2.79)

## LAVA COOKIE

A delicious chocolate chip cookie w/ a warm chocolate ganache center, vanilla ice cream & whipped cream 9.59

## BROWNIE BLAST SUNDAE

Gluten free brownie, your choice of ice cream, hot fudge, & whipped cream 8.59  
**G** sub fudge w/ chocolate syrup

## CHURRO CHILL

Vanilla ice cream, churros, topped w/ whipped cream, hot fudge & dulce de leche 9.99

## FLOURLESS CHOCOLATE CAKE **G**

Our richest chocolate cake ever will impress even the most sophisticated chocolate connoisseurs 8.59

## HAND SCOOPED LOCAL ICE CREAM **G**

- |                                                                                                            |                                                                                                                           |                                                                                                              |
|------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------|
| <b>Vanilla</b><br>A classic flavor w/ a simple, sweet taste & a rich & creamy texture                      | <b>Chocolate</b><br>A sweet treat w/ delicious rich & creamy chocolate flavors                                            | <b>Rainbow Sherbert</b><br>Citrus inspired, refreshing rainbow sherbet                                       |
| <b>Chocolate Thunder</b><br>Rich chocolate ice cream, swirls of luscious fudge, & bites of chocolate chips | <b>Midnight Caramel River</b><br>Creamy golden vanilla & dark chocolate ice cream flooded w/ a thick & rich caramel swirl | <b>Coffee</b><br>The perfect balance of bitter & sweet w/ a smooth & creamy texture that melts in your mouth |

## NEW Pumpkin

A fall favorite w/ smooth, sweet, & creamy flavors of pumpkin, cinnamon, & nutmeg

### Toppings:

Hot Fudge, Whipped Cream, Chocolate Syrup, Dulce de Leche, Rainbow Sprinkles, Cherry

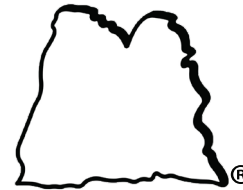
Sorry, no plate splitting on desserts, sharing is fine. Tables supplying their own cake or dessert will be charged .99 per person.

Entire menu available for takeout, To-go containers add .25 each / Plate splitting charge .99 / Groups of 10 or more add 19% gratuity

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

BW 12.23.24

# EAT AT THE ROCK



# Chimney Rock Inn

# 1863

Bridgewater (732) 469-4600

Fall 2024

Flemington (908) 788-8800

# STARTERS

## NEW Rock Classic LOADED ROCK FRIES **G**

Seasoned straight cut French fries topped w/ Monterey Jack, cheddar cheese & bacon, served w/ a side of southwestern sauce 12.79

## FRIED PICKLES

Battered fresh pickle chips deep fried to a golden crisp & served w/ a side of chipotle ranch 9.59

## NEW GARLIC PRETZEL KNOTS

A Rock classic w/ a unique twist. Freshly baked pretzel knots topped w/ fresh garlic, oil & spices, served w/ a side of tomato sauce. 7.99

## PIEROGIES

Large potato dumplings sautéed in butter w/ golden brown onions & served w/ a side of sour cream 9.59

## NEW ONION RINGS

Beer battered golden onion rings served w/ a side of chipotle ranch 9.99

## HOMEMADE MOZZARELLA STICKS

Fresh cut mozzarella cheese tossed in-house w/ Italian breadcrumbs. Served w/ tomato dipping sauce on the side 11.79

## CHICKEN TENDERS

Boneless chicken tenderloins breaded & served w/ homemade honey mustard sauce 10.59  
(buffalo style w/ blue cheese & celery, add 2.49)

## NEW LOADED SWEET POTATO **G**

Our signature garlic roasted sweet potatoes, draped w/ a delicious blend of cheeses, roasted red peppers & corn, drizzled w/ Thai chili & chimichanga sauce. 8.99

## NEW HOMEMADE BAVARIAN STYLE PRETZEL

Homemade, hand twisted, salted, whole wheat pretzel cooked to a perfect golden brown then basted in butter, served w/ mustard & queso blanco 9.59

## NEW Rock Classic QUESO BLANCO TATER TOTS **G**

Crispy tater tots, queso blanco, guacamole, pico de gallo, green onions, jalapeño, cilantro, a roasted poblano sauce & Cotija cheese 11.79  
(add chipotle chicken 5.99, add smoked brisket 6.99)

## NACHOS SUPREME **G**

Crispy tortilla chips topped w/ diced fresh tomatoes, jalapeños, our homemade cheese blend, queso sauce & choice of Mexican beef or vegan chili 12.79  
(add sour cream 1.49, add guacamole 2.99)

## VEGAN NACHOS SUPREME **G**

Plant-based chorizo, vegan chili, jalapeños, black olives, salsa, tomato & a vegan cheese blend 15.99  
(add sour cream 1.49, add guacamole 2.99)

## VEGAN HOMEMADE GUAC & CHIPS **G**

Guacamole made fresh w/ avocado, tomatoes, onion, jalapeño, cilantro & lime juice served w/ seasoned house cooked tortilla chips 9.59

## NEW DISCO FRIES **G**

Crispy fries soaked in beef gravy topped w/ melted shredded mozzarella 9.99

## NEW Rock Classic BUFFALO SHRIMP

Fried shrimp tossed in buffalo sauce & our house blended crispy coating, served w/ celery sticks & a side of blue cheese 12.79

## BUFFALO WINGS

3/4 of a pound of wings braised & doused in your choice of sauce: Signature Buffalo, BBQ, Garlic Buffalo or Thai Chili. Celery sticks & blue cheese dressing 12.29  
**G** add 1.29 - any flavor

## HOST AN EVENT AT THE ROCK!

PRIVATE ROOMS  
PARTY PACKAGES  
LARGE GROUPS WELCOMED

VIEW OUR PARTY PACKAGES



## FOOD TRAYS TO GO!

PARTYING AT HOME?  
LET US DO THE COOKING!

VIEW OUR CATERING MENU



# SPECIALS

28<sup>th</sup> EPIC PIZZA MONDAY  
ONLY \$19.99, REGULARLY \$33.99  
\*TOPPINGS 2X REGULAR PRICE\*

## TACOS & TEQUILA TUESDAY

TACOS (3) FOR \$7.99  
\*EXCLUDES MAHI TACOS\*  
GRANDE MARGARITAS STARTING AT \$7.99

## WINE WEDNESDAY

1/2 OFF ALL 6OZ WINE GLASSES

## CRISPY CHICKEN SANDWICH THURSDAY

ONLY \$9.99, REGULARLY \$14.99  
\*NASHVILLE HOT CHICKEN SANDWICH  
ADD \$1.00\*  
\$5 CRAFT BEER THURSDAYS

\*ALL SPECIALS DINE-IN ONLY\*

### To our customers w/ food allergies:

As we are taking the greatest efforts to provide you w/ an allergen free meal, please note CRI has many products in our facilities & there is a potential of cross contamination in our shared cooking & preparation areas. Therefore, we cannot absolutely guarantee that the food you receive is completely allergen free. So, we can better serve you, please inform your server regarding any food allergy you may have.



Sam Adams Seasonal  
\$4.99 Pints  
Thursdays after 8pm  
Sundays all day



MICHAEL A. PETRUCCI

490 KENILWORTH BOULEVARD  
KENILWORTH, NJ 07033  
973.558.2676  
MICHAEL.PETRUCCI@PROVIDENT.BANK

Provident BANK Provident.Bank | F&D



New Trail  
\$4.99 Pints  
Monday - Thursday

To advertise on our menu, ask a manager for more information, visit [www.chimneyrockinn.com/marketing](http://www.chimneyrockinn.com/marketing) or email: [marketing@chimneyrockinn.com](mailto:marketing@chimneyrockinn.com)



# FEATURED DRINKS

## ELDERFLOWER LEMONADE 12

Tito's vodka OR Tanqueray gin, honey, St. Germain, lemon, lime & salt rim

## NEW CRANBERRY SPARKLER 12

Sourland cranberry vodka, St. Germain, lemon, agave, prosecco & lemon twist

## SPICY PINEAPPLE MARGARITA 12

Espolón Blanco, Cointreau, homemade sour mix, pineapple juice, jalapeño & Tajin rim

## NEW BITTER NEW YEAR 12

Bombay Bramble, Angostura bitters, prosecco, lemon juice, agave & a lemon twist

## MAPLE BOURBON SMASH 12

Bulleit bourbon, maple syrup, lemon juice, Ango bitters, cherry & orange

## Rock Classic ESPRESSO MARTINI 12

Stoli Vanilla, Three O's Espresso vodka, agave & espresso mix (+\$1 Served over pumpkin ice cream)

# FEATURED WINES

6 oz Glass / 9 oz Glass / Half-Liter / Liter

## RED ROBERT MONDAVI PINOT NOIR

Rose petals, black tea essence, medium bodied 9.5 / 13.5 / 20 / 38

## NEW BREAD & BUTTER CABERNET SAUVIGNON

Ripe, luscious, bold layers of mocha, fresh berries, toasted oak & rich vanilla 9.5 / 13.5 / 20 / 39

## WHITE BREAD & BUTTER CHARDONNAY

Lush, balanced, creamy notes of vanilla bean, almond & tropical fruit 9.5 / 13.5 / 20 / 39

## NEW SANTA MARGHERITA PINOT GRIGIO

Refreshing, well-balanced & full of golden delicious apple flavors. 16 / 21 / 35 / 65

## BLUSH BERINGER WHITE ZINFANDEL

Fresh red berry, citrus & melon, highlighted w/ nutmeg & clove 7.5 / 10.5 / 16 / 30

## NEW SANGRIA HOMEMADE RED SANGRIA

Refreshing homemade red sangria made from Reserva Cabernet Sauvignon, Ferreira Port wine, Marquette Triple Sec & Brandy mixed w/ fresh fruit & citrusy flavors 8 / 11 / 19.99

# BREWSKIS

BLUE MOON DRAFT  
NEW TRAIL DRAFT  
GUINNESS DRAFT  
BUDWEISER DRAFT  
STELLA ARTOIS DRAFT  
MILLER LITE DRAFT

HEINEKEN  
DEPARTED SOLES  
FLEMINGTON FOG  
CORONA EXTRA  
BROOKLYN LAGER  
MICHELOB ULTRA

FULL BEER MENU



# SOUPS & SALADS

## SOUP OF THE DAY

Cup: 4.59, Bowl: 5.99

## HOMEMADE FRENCH ONION SOUP 6.99

## SIDE TOSSED SALAD 5.99 SIDE CAESAR SALAD 5.99

## GHIMNEY SALAD

Garden fresh lettuce, tomatoes, peppers, cucumbers, pepperoncinis, onions & olives 9.59

## CAESAR SALAD

Fresh romaine lettuce tossed in a creamy caesar dressing w/ Parmesan cheese & garlic toasted croutons 10.59; side caesar salad 5.99

## NEW GARBAGE SALAD

Capicola ham, pepper ham, salami, grilled chicken, fresh mozzarella, & provolone w/ tomatoes, cucumbers, roasted red peppers, Kalamata olives, artichoke hearts, red onions & salad mix. Chopped & tossed w/ our red wine vinaigrette, topped w/ two pepperoncinis. 17.99

## NEW GOBB SALAD

Chickpeas, avocado, tomatoes, Applewood smoked bacon, hard boiled eggs, sliced radish & gorgonzola over mixed greens tossed in a homemade Dijon vinaigrette 13.99

## KALE SALAD

Shredded kale, carrots & red cabbage tossed w/ Gala apples, croutons, chickpeas, bacon, sunflower seeds, red onions, Grana Padano cheese & an apple cider vinaigrette 11.79

## VEGAN CHILI

Signature slow cooked chili recipe w/ zucchini, yellow squash, eggplant, corn & fire roasted tomatoes, green onions & avocado.

Served w/ our homemade tortilla chips for dipping. Cup: 5.29 Bowl: 7.59

## BRUSCHETTA SALAD

Grilled chicken w/ mixed greens, pasta, fresh mozzarella, tomatoes, Parmesan cheese & roasted garlic crostini bread w/ a side of balsamic vinaigrette 16.99

## ROCK GHOP SALAD

Chopped grilled chicken, avocado, corn, bacon, Gorgonzola, cucumbers, tomatoes, mixed lettuce & croutons w/ a side of poppy seed dressing 16.99

## BUFFALO CHICKEN SALAD

Chicken tenders in our famous buffalo sauce over mixed greens, blue cheese dressing, topped w/ tomatoes, cheddar, onions & olives 15.99

## APPLE GROVE SALAD

Iceberg, romaine & mesclun lettuce mixed w/ raspberry vinaigrette & topped w/ raisins, fresh apple slices, caramelized walnuts, caramelized onion & Gorgonzola cheese 9.99

Add: Grilled or Crispy Chicken 5.99, Shrimp 6.99, Brisket 6.99, Grilled Salmon 7.99, Steak\* 9.99, Blackened Mahi Mahi 9.99, or Mesclun 1.29. Excludes Tossed Salad.

House Vinaigrette, Caesar, Creamy Italian, Blue Cheese, Ranch, Balsamic Vinaigrette, Dijon Vinaigrette, Southwestern or Poppy Seed.

# HANDHELDS

Served w/ your choice of side.

## HOMEMADE CRISPY CHICKEN

Fresh chicken breast coated in a homemade batter, served on our Brioche bun, pickles & lettuce topped w/ zesty sauce. Available w/ original or spicy sauce 14.99

## RIBEYE PHILLY CHEESESTEAK

Aged US choice grade a steak hand sliced, on a hoagie roll, w/ American cheese, sautéed peppers & onions 14.99

## GROWN UP GRILLED CHEESE

A toasted pressed sandwich w/ a melted three cheese blend packed w/ smoked beef brisket, BBQ sauce, pickles & onion rings 12.79

## NEW ITALIAN SUB

Capicola ham, pepper ham, salami & provolone topped w/ tomatoes, onions, & lettuce on a soft hoagie roll doused w/ oil & vinegar 15.99

## NASHVILLE HOT CHICKEN

Fresh crispy chicken breast topped tossed in our homemade Nashville hot sauce, topped w/ pickles, served on our toasted Brioche bun w/ a side of ranch 15.99

## BLACKENED MAHI MAHI

Seasoned blackened mahi mahi on a toasted Brioche bun w/ tomato, Carolina slaw, pickled red onions & spicy sauce 17.99

## MAYAN CHIPOTLE

Grilled chicken, Applewood smoked bacon, guacamole, muenster cheese & charred tomato on a toasted Brioche bun 14.99

## SMOKED BRISKET

Tender beef brisket, Carolina slaw, pickles & hot cherry peppers on a toasted Brioche bun. BBQ sauce on the side 14.99

# TAGOS

Served w/ three soft or hard corn tortillas.

## CHIPOTLE CHICKEN

Chipotle chicken, avocado salsa, sliced radish, diced onions, refried beans, Cotija cheese & cilantro 12.29

## NEW AL PASTOR

Soft shell, Al Pastor pork, diced pineapple, onion, sliced radish, avocado salsa, Cotija cheese, & fresh cilantro 12.79

## OLD SCHOOL GROUND BEEF

Hard shell or soft shell white corn tortillas filled w/ ground beef, shredded cheddar cheese, lettuce & pico de gallo 12.29

## SHREDDED BRISKET

Shredded brisket, avocado salsa, sliced radish, pickled onions, cilantro & Cotija cheese 12.79

## BLACKENED MAHI MAHI

Seasoned blackened mahi mahi, avocado salsa, Cotija cheese, radish, onion, cilantro & Carolina slaw 15.99

## VEGAN

Homemade cilantro lime rice, topped w/ our classic vegetarian chili, avocado salsa, vegan cheese & cilantro 11.89

# THIN & TASTY

## PREMIUM TOPPINGS

Extra Cheese, Sausage, Fresh Broccoli, Grilled Veggies, Pepperoni, & Breaded Eggplant

Half Pie 1.75 each | Whole Pie 3.49

# LEGENDARY PIZZA

## TOPPINGS

Black Olives, Basil, Fresh Onions, Fresh Mushrooms, Pineapple, Fresh Sliced Tomatoes, Jalapeños, Sweet Peppers, Red Onions, Sliced Hot Peppers, Fresh Garlic, & Onion Rings

Half Pie 1.49 each | Whole Pie 2.99

# SINCE 1955

## EXTRAS

Vegan Pepperoni, Vegan Chorizo, Bacon, Ham, Anchovies, & Gluten Free Meatballs

Half Pie 2.49 each | Whole Pie 4.99

Small: 12" (8 slices) | Large: 14" (12 slices) | Whopper: 18" (12 slices) | Epic: 28" (20 slices) | Glutenless: 12" (8 slices)

\*\* Not available in half | \*\* Gluten free available for an additional charge



Our legendary homemade thin-crust pizza topped w/ our signature sauce & shredded mozzarella. A "Rock Classic" since 1955!

## MARGHERITA\*\* \*\*

Homemade thin crust, plum tomato sauce, fresh mozzarella & basil



## MARGHERITA ROSA\*\* \*\*

Our Margherita pizza topped w/ homemade pink vodka sauce

## HONEY SRIRACHA CHICKEN\*\* \*\*

Topped w/ sweet & spicy honey sriracha sauce, bacon, chicken, spinach, sautéed onions, ricotta & mozzarella cheese



## BUFFALO CHICKEN\*\*

Traditional pie topped w/ grilled chicken & signature buffalo sauce. (add crumbled blue cheese 1.99)

## PRETZZA\*\* \*

Our original homemade pretzel crust, topped w/ a crushed tomato sauce & cheddar cheese blend. Served w/ queso Blanco



## FOUNDERS PIZZA\*\* \*\*

Our delicious thin crust topped w/ Artisan sauce, mozzarella cheese, crumbled sausage, pepperoni, chopped roasted garlic & fresh basil



## HOT HONEY RONI\*\* \*\*

Our signature thin crust cheese pizza made w/ layers of pepperoni doused in Mike's sweet, savory & spicy hot honey 19.99



## MEATBALL PARM\*\* \*\*

Homemade pizza sauce & glutenless meatballs covered w/ shredded mozzarella & dollops of ricotta. Finished w/ Grana Padano cheese 19.99



## MAUI PASTOR\*\* \*\*

Send your mouth on vacation w/ browned & braised Al Pastor pork & pineapple, a perfect combination of blended cheeses, Applewood smoked bacon, signature BBQ sauce & cilantro 20.99

# BURGERS

Includes choice of side | Add your favorite toppings  
Substitute a turkey burger, impossible burger, or grilled chicken for any burger

## CREATE YOUR OWN

1/2 lb Angus Beef Burger Starting at 13.79\*

All burgers are cooked from medium to well done & served w/ fresh lettuce, tomato & onions

## PROTEIN OPTIONS

TURKEY BURGER IMPOSSIBLE BURGER GRILLED CHICKEN

## BUN CHOICES

BRIOCHE BUN GF ROLL add 1.99

## ADD-ONS

Jalapeños  
Hot Peppers  
Sautéed Onions  
Sautéed Mushrooms  
Applewood Bacon

## CHEESE

American  
Cheddar  
Pepper Jack  
Provolone  
Swiss

## CHOICE OF SIDE

French Fries  
Cajun Fries  
Tortilla Chips  
Sweet Potato Wedges  
Rice & Beans  
Tossed Salad  
Mixed Greens  
Carolina Slaw

add 1.49 each

included w/ burger

To-go containers add .25 each

All weights stated are pre-cooked weights

Gluten Sensitive - Items made w/o gluten-containing ingredients

## CHIPOTLE GUACAMOLE\*

Topped w/ chipotle sauce & Monterey Jack & cheddar cheese, guacamole, caramelized onions, shredded lettuce & chipotle ranch dressing 15.99

## COWBOY BURGER\*

Applewood smoked bacon, cheddar cheese, BBQ sauce & an onion ring 15.99

## GLUTENLESS DELUXE\*

1/2 lb. fresh Angus beef burger, topped w/ lettuce, sliced tomato & fresh onion on a gluten free bun served w/ French fries 15.99

## NEW STEAKHOUSE\*

1/2 lb. burger topped w/ cheddar cheese, onion rings & special steakhouse sauce 15.99

## NEW THE BEAST\*

A supersized one pounder Big Rock! Two 1/2 lb patties, lettuce, pickles, onion, tomato & cheese w/ special sauce on a triple decker Brioche bun 19.99

## NEW AMERICANA\*

Topped w/ cheddar cheese, pickle chips, lettuce, tomato & onion rings, finished w/ our special sauce 15.99

## BACON JAM\*

Our classic 1/2 lb Angus beef burger topped w/ sweet chili bacon jam, Fontina cheese, pickle chips, & a spicy mojo sauce 15.99

## Rock Classic BIG ROCK BURGER\*

Two 1/4 lb. Angus beef burgers, lettuce, pickles, onions, tomato & cheese w/ a special sauce. Served on a sesame seed potato bun 15.99

## PLANT-BASED IMPOSSIBLE ROCK

Impossible burger topped w/ our homemade Rock Sauce, green leaf lettuce, sliced ripe tomato & house-pickled red onions on a toasted Brioche bun 15.99

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.