

OPENING ACTS

CHIPS & SALSA TRIO \$2.95

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

QUESO \$5.95

melted buttery cheese with or without jalapeños

RNT WINGS \$10.00

buffalo, lemon pepper, chipotle BBQ, RNT signature, habañero, or teriyaki served with carrots, celery, and ranch or bleu cheese

CHILI CHEESE DIP \$6.95

seasoned ground beef, black beans, and jalapeños

JALAPENO POPPERS \$7.75

fried jalapenos filled with a three cheese blend, served with a house ranch

GUACAMOLE \$7.95

avocado, pico de gallo, jalapeños, cilantro

SOUP 'N' SALADS

CHICKEN TORTILLA SOUP \$7.00

chicken, corn, beans, onions, peppers in a tomato broth and topped with tortilla strips
add avocado +\$1

SOUTHWEST SALAD \$11.50

shredded lettuce, grilled chicken, pico de gallo, black bean corn salsa, cucumbers, and shredded cheese

THE ROCKER SALAD \$10.50

mixed greens, goat cheese, smoked gouda, cheddar, tomato, sweet onions, avocado, cucumbers, and spicy cabbage
steak+\$4 chicken +\$3 shrimp +\$4

TACO SALAD \$11.50

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

SOLO PERFORMANCES

THE CLASSIC \$3.95

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

CARNE ASADA \$4.45

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

CAROLINA \$4.45

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

EL GRINGO \$3.95

grilled chicken with fajita peppers and onions, lettuce, melted queso, and guacamole mousse
substitute steak +\$1

LOBSTER TACO \$5.50

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

BRISKET \$4.45

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

CLUCK \$4.45

buttermilk fried chicken with melted queso, lettuce, and pico de gallo

TINGA \$3.95

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

BUFFALO CHIX TACO \$4.45

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

CALI \$4.95

seared Mahi Mahi, black bean corn salsa, and lettuce

EYE OF THE TIGER \$4.95

blackened shrimp, mango chutney, red citrus slaw and lettuce

CALABASH SHRIMP \$4.45

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

THE HULK \$4.45

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

ASK ABOUT RESERVING OUR PRIVATE DINING SPACE FOR YOUR NEXT PARTY

QUESADILLAS

CHEESE \$7.50

fresh flour tortilla with American cheese

CHICKEN \$11.50

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

BBQ PORK \$11.50

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

STEAK \$12.50

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

SHRIMP \$13.00

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

HEADLINERS

FAJITAS

choice of protein served with grilled peppers and onions, rice, beans and a side of Mexican salad topped with a melted mexican cheese blend

Chicken \$12.95, Steak \$14.95, Shrimp \$15.95

Veggie \$12.95, Choice Of Any Two \$15.95

BURRITOS \$11.75

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 available in a bowl

Substitute steak + \$2

NACHOS \$8.95

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

Chicken +\$3, Steak +\$4, Beef \$3.00

ENCHILADAS \$12.50

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

Substitute steak + \$2

THE RNT BURGER \$12.50

certified angus beef, chipotle remoulade, white cheddar, bacon, tomato, onion, lettuce served with french fries or tortilla chips and salsa

WINNER WINNER \$11.75

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

THE KID ROCKS

COWBOY QUESADILLA \$6.00

cheese quesadilla with your choice of chips, rice or fresh fruit. includes kid's drink

TASTY TACO \$6.00

ground beef taco topped with lettuce, tomato and cheese. served with your choice of chips, rice or fresh fruit. includes kid's drink

CHICKEN FINGERS \$6.00

breaded chicken fingers with your choice of chips, rice or fresh fruit. includes kid's drink

ENCORES

CHURRO SUNDAE \$6.00

warm, soft churros paired with vanilla bean ice cream and chocolate and caramel syrup

FRIED ICE CREAM \$6.95

vanilla bean ice cream covered in pound cake and flash fried to perfection

CHOCO TACO \$5.00

waffle tortilla stuffed with vanilla ice cream and drizzled in chocolate
(Just like your grandmother use to buy from the store)

OPENING SPECIALITY COCKTAILS

THE JIMI HENDRIX EXPERIENCE \$13 Western Son Yuzu vodka, Creme de Cassis, Homemade sour orange liqueur with marinated berries topped with sparkling wine served smokin' cold.

THE GREEN DAY \$11.00 Miller's Gin, Cucumber, Pineapple Juice, Homemade Sour, Simple Syrup.

THE OFFSPRING \$11.00 Four Roses Bourbon, Lemon Juice, Mint simple syrup, Eggwhite, Skull Bitter's

MARGARITAS

ROCKER \$10.00 Pueblo Viejo Blanco tequila, orange liqueur, lime juice and homemade sour mix

GROUPIE \$12.00 Organic Dulce Vida tequila, sour mix, orange and lime juice topped with grand marnier

LYNARD SKINNY \$11.00- Mi campo tequila, agave nectar, lime juice.

LIVIN DA VIDA \$10.00- Dulce Vida jalapeño pineapple tequila, agave, sour mix and lime juice

PINK CADILLAC \$11.00 - Mi campo tequila, PAMA Pomegranate, agave and lime juice

BOTTLE BEER

BUDWEISER \$4.50

BUD LIGHT \$4.50

MICHELOB ULTRA \$5

COORS LIGHT \$4.5

TERRAPIN \$6

SWEETWATER G13 \$6.50

SWEETWATER IPA \$6.50

TECATE 16OZ \$5

TECATE LIGHT 16OZ \$5

ORPHEUS \$7

GUINNESS 16OZ \$7

CORONA \$6

CORONA PREMIER \$6

MODELO ESPECIAL \$6

MODELO NEGRA \$6

PACIFICO \$6

DOS XX LAGER \$5.50

STELLA \$6

SOL \$6

GATE CITY:

COPPERHEAD AMBER \$6

DRAFT BEER

ROCK N TACO ALE \$3.75

XX AMBER \$6.00

BUD LIGHT \$5.00

SHOCK TOP \$6.00

SCOFFLAW BASEMENT IPA \$7.00

SWEETWATER 420 \$6.00

OLD NATION M-43 \$8.50 (N.E. IPA 6.8%)

GATE CITY:

TERMINUS \$7 (BALTIC PORTER 7.8% ABV)

CITRAS MAXIMUS IPL \$6.00

CREATURE COMFORTS:

TROPICALIA \$7.00

KOKO BUNI \$7.50 (MILK PORTER 6.5% ABV)

ATHENA PARADISO \$7.50 (SOUP 4.5% ABV)

VARIANT:

DARK ALCHEMY \$7.50 (OATMEAL STOUT 5.2% ABV)

CASHMERE \$6.00 (N.E. IPA 8% ABV) 10.5 OZ

BELL'S HOPSLAM \$7.50 (DOUBLE IPA 10% ABV) 10.5 OZ

LIMITED TIME - ONLY 2 KEGS AVAILABLE

SELTZERS & CIDERS

BUD LIGHT SELTZER \$5.00

TRULY SELTZER \$5.00

BOLD ROCK HARD CIDER \$6

VODKA

Bare Bone 8
Tito's 9
Western Son (7 Flavors) 7
Grey Goose 10
Kettle One 10
Stolichnaya 10
Smirnoff 8
New Amsterdam Citron 8
New Amsterdam Orange 8

GIN

Hendrick's 12
Bombay Sapphire 10
Miller's 10
The Botanist 11
Tanqueray 9
Seagram's 8

WHISKEY/BOURBON

Jim Beam 9
Maker's Mark 10
Basil Hayden - Bourbon 14
Angel's Envy -Bourbon 14
Woodford Reserve - 14
Four Roses - 8
Crown Royal 10
Crown Apple 10
Jameson - 9
Bulleit - 12
Bulleit Rye - 12
Knob Creek - 12
Knob Creek Rye - 12

TEQUILA

Patrón Silver Roca 11
Don Julio Blanco 11
Don Julio Reposado 14
Don Julio 1942 38
Casamigos Silver 12
Casamigos Mezcal 14
Puebla Silver 8
Dulce Vida (Flavors) 9
Milagro Silver 8
Goza Silver 10
Mi Campo Silver 9
Herradura Silver 9
Cabo Wabo Blanco 12
Karma Silver 10
Grand Mayan Silver 17
Grand Mayan Anejo 19
Mucha Liga Blanco 12
Mucha Liga Anejo 14
Clase Azul Silver 18
Lunazul Blanco 9
Lunazul smoked 9
El Baston De Rey Silver 13
El Baston Extra Anejo 30
Camarena silver 9

RUM

Don Q 6
Flor de Caña 8
Captain Morgan 8
Bacardi (3 Flavors) 8
Gosling's 9
Big 5 Rum 7

SCOTCH

Johnnie Walker Black 12
Johnnie Walker Blue 50
Glenlivet 12 14
Glenlivet 18 28
Macallan 12 16
Macallan 18 75
Highland Park 12 14

CORDIALS

Jägermeister 8
Fireball 7
PAMA 9
Disarnano 10
Triple Sec 4
Peach Schnapps 4
Amaretto 4
Blue Curacao 4
Raspberry Liqueur 4
Melon Liqueur 4
Cinzano Sweet Vermouth 8
Cinzano Dry Vermouth 8
Campari Liqueur 10
Irish cream 8
Creme de caassis 8

CHAMPAGNE/ SPARKILING WINE

Veuve De Vernay. 10/40
Chandon, Brut, California. 64
Roederer Estate, Brut Rosé, California. 80
Piper Sonoma, Rose California. 12/52
Veuve Clicquot, France. 135
Moet & Chandon, Rosé Imperial, France. 135
Perrier Jouet, France. 90
Dom Perignon, France. 500

PINOT GRIGIO

Mezzacorona, Italy. 8/30
Santa Margherita, Italy. 75
Zenato, Italy. 36
Luna Nuda, Italy. 10/40
Maso Canali, Italy. 40
King Estate, California 12/48

SAUVIGNON BLANC

Kim Crawford, New Zealand. 10/40
Whitehaven, New Zealand. 12/48
Hall, California. 56
Emerald Hare, California. 9/36

CHARDONNAY

Sonoma Cutrer, California. 16/64
Stags Leap, California. 64
Cakebread, California. 110
Chateau Montelena, California. 160
Raeburn, California. 52
Buehler, California. 12/48
Storypoint, California. 9/36
Talbot, California. 49

RIESLING

Eroica, Washington. 14/56
Trimbach, France. 52
Caymus Conundrum, Blend, Cali. 11/44
Chateau Ste Michelle, Washington. 8/32
Kung Fu Girl, Washington 9/36

ROSE

Whispering Angel, France. 72
M de Minuity, France. 12/48
Hect & Bannier, France 47
Gran Pasas, Spain. 11/44
Luna Nuda, Italy. 10/40
Band of Rose's. California 8/32

PINOT NOIR

Leese Fitch, California. 8/36
La Crema, California. 48
MeiMomi, California. 15/60
Penner Ash, Oregon. 115
Etude, California. 48
Erath Resplendent. 13/52

MALBEC

Catena, Argentina. 10/40
Luca, Argentina. 95
Chakras, Argentina. 9/36

MERLOT

Sterling, California. 60
Sebastiani, California. 12/48
Northstar, Washington. 80
Seven Falls, California. 10/40

CABERNET & BLENDS

Freakshow, California Cabernet 10/40
Faust, Cabernet, California. 135
B.R. Cohn Cabernet, California. 14/56
Silver Oak Cabernet, California. 180
Caymus Cabernet, California. 199
Jordan Cabernet, California. 165
Duckhorn Decoy Red Blend, California. 15/60
K Goldschmidt Cabernet, California. 65
Stag's Leap Hands of Time, California. 20/80