





RUNNING ROOSTER

STARTERS

CHICKEN WINGS

Bone-in , OR boneless. *Flavors:* classic buffalo, sesame ginger, lemon pepper, dry rub BBQ, Bang Bang BBQ, OR Thai spice  17

CRISPY EGGPLANT FRIES

Panko-breaded & fried, served with marinara sauce 12

GARLIC KNOTS

Fresh rolls with garlic herb butter & cheddar, served with marinara sauce 12

CHIPS & DIPS

Hand-crafted corn chips with salsa roja, salsa verde, & choice of queso dip OR guacamole 14 / 19 *both*

HAND-CRAFTED SOUP

Ask about our house-made soup! Cup 7 / Bowl 12

MEZZE PLATTER

Quinoa tabouleh, roasted garlic hummus, baba ganoush, kalamata olives, marinated artichoke, & toasted pita bread 14

BARNYARD FRIES

Bacon, cheddar cheese, jalapeños, chipotle aioli, & outlaw seasoning 15

JALAPEÑO POPPER DIP

Spicy cheese & bacon dip served with corn chips 14
Add pulled pork OR shredded chicken 17

Chef's Entrees



OVEN ROASTED SALMON

Atlantic salmon fillet, mashed potato, seasonal vegetables, & lemon caper butter sauce 26

BUCATINI BOLOGNESE

Rich ragù of pancetta, beef, & vegetables, topped with parmesan cheese 24

GARLIC ROSEMARY ROTISSERIE CHICKEN

OUR SIGNATURE & FOUNDING DISH!

Brined, seasoned, & wood-fired half chicken, classic OR sweet potato mash, seasonal vegetables, & lemon caper butter sauce 19

HARVEST CROQUETTE

Crispy quinoa, chickpea, & sweet potato croquette over red pepper cream sauce, brown rice, & seasonal vegetables 24

GRILLED SHRIMP SKEWERS

Six jumbo shrimp, brown rice, seasonal vegetables, & lemon caper butter sauce 24

GRILLED NEW YORK STEAK

10oz boneless NY steak, roasted mushrooms, compound butter, au gratin potato, & seasonal vegetables 39



WOOD FIRED PIZZAS

House-made dough cooked in our stone hearth oven



M.V.P. (MEAT LOVERS)

Pepperoni, sausage, ham, chorizo, & bacon 20

MARGHERITA

Mozzarella cheese & fresh basil 17

ROCKY BALBOA

Spicy Calabrian chili sauce, mozzarella cheese, pepperoni, salami, basil, & honey drizzle 20

SAUSAGE & MUSHROOM

Garlic cream sauce, mozzarella cheese, sausage, mushrooms, & green onions 19

PEPPERONI

A craveable classic 18

EAT MORE VEGGIES

Tomatoes, olives, peppers, mushrooms, & green onions 18

FIG AND BACON

Fig jam, blue cheese, bacon, arugula, & balsamic drizzle 19

HAWAII 5-O

BBQ sauce, pepperoni, pineapple relish, ham, & cherry peppers 20

BBQ CHICKEN & BACON

Bang Bang BBQ sauce, shredded chicken, bacon, cheddar, & green onions 19



Vegetarian



Vegan



Gluten-free



Spicy



Burgers & Sandwiches

8oz hand made burgers featuring locally raised BR Beef – hormone and antibiotic free

Choice of: regular fries, outlaw fries, garlic fries (+\$1), onion rings (+\$2)

FARMHOUSE BURGER

“Best of San Benito County” award-winning cheddar cheeseburger 16

EL JEFE BURGER

Pepper jack, bacon, roasted jalapeños, & chipotle mayo 19

MUSHROOM BURGER

Caramelized onions, mushrooms, & blue cheese 19

COWBOY BURGER

Pepper jack, bacon, onion ring, & "yeehaw" sauce 19

HARVEST BURGER V

House-made quinoa, chickpea, & sweet potato patty, with baba ganoush 18

THE ROOSTER SANDWICH

Grilled OR fried chicken, lettuce, tomato, pickle, & Rooster sauce 16

CHIPOTLE CHICKEN

Bacon, blue cheese, chipotle aioli, lettuce, tomato, & pickle 18

KNOXVILLE SPICY CHICKEN 🔥

Fried chicken glazed with Knoxville hot sauce, Rooster sauce, & pickles 16

SOURDOUGH CLUB

Smoked turkey OR grilled chicken, bacon, pepper jack, lettuce, tomato, & apricot honey mustard 19

Add-ons:

BACON 3 - AVOCADO 3 - CARAMELIZED ONIONS 2
MUSHROOMS 2 - JALAPEÑOS 2

ADDITIONAL SAUCES \$1.00 EACH

GLUTEN-FREE BUN AVAILABLE UPON REQUEST

TACOS

Served on corn GF or flour tortillas



BAJA FISH TACOS

Crispy battered pollock, cilantro slaw, pico de gallo, & taco crema 19

CAULIFLOWER TACOS V

Cauliflower, salsa roja 🔥, avocado, cilantro slaw, pico de gallo, & taco crema 16

CHILE VERDE TACOS

Braised pork in tomatillo salsa 🔥, cotija cheese, cilantro slaw, pico de gallo, & taco crema 20

À LA CARTE SIDES

AU GRATIN POTATO 9 V GF

Scalloped potatoes, cheddar, & blue cheese

MASHED POTATO 6 V GF

LOADED: w/ cheese, bacon, & green onions 9

MAPLE SWEET POTATO PURÉE 6 V GF

STEAMED BROWN RICE 6 VG GF

OVEN-ROASTED MUSHROOMS 12 V GF

SIDE SALAD 7 VG GF

SEASONAL VEGETABLES 9 V GF

FRESH SALADS



Served on artisanal greens mix with pita bread

BALSAMIC - RANCH - APRICOT VINAIGRETTE
CHAMPAGNE - BLEU CHEESE - GREEN GODDESS

GARDEN SALAD V

Tomatoes, cucumbers, sunflower seeds, radishes, & croutons. Dressing of your choice 11

THAI PEANUT CHICKEN SALAD 🔥 GF

Chicken, chili crunch, cabbage, cucumbers, radishes, carrots, & spicy Thai peanut dressing 17

ROASTED BEET SALAD V GF

Pickled golden beets, roasted red beets, shaved fennel, feta, & toasted walnuts. Dressing of your choice 16

COBB SALAD GF

Smoked turkey, tomatoes, avocado, bacon, blue cheese, onions, & hard-boiled egg. Dressing of your choice 17

BLUE ZONE SALAD VG GF

Quinoa, roasted sweet potato, pickled golden beets, chickpea, cucumber, tomato, sunflower seeds, shaved fennel, marinated artichoke, & kalamata olives. Dressing of your choice 16

Additional Toppings

GRILLED STEAK 12	GRILLED OR FRIED CHICKEN 8
GRILLED SALMON 12	HARVEST CROQUETTE 8 VG
GRILLED SHRIMP 14	AVOCADO 3

Somethin' Sweet

PEACH COBBLER 12
Oat & nut crumble w/ vanilla ice cream

CHOCOLATE CHIP COOKIE 6
Cookie sundae: vanilla ice cream & chocolate drizzle 10

BROWNIE 6
Brownie sundae: vanilla ice cream & chocolate drizzle 10

HAZELNUT MOUSSE 8
Shaved chocolate & seasonal berries