



The Red Mountain Grill opened in 2008
and it’s been our mission to serve the roaring fork community
with amazing and affordable meals and beverages!

DAILY SPECIALS

AVAILABLE UNTIL SOLD OUT

MONDAYS

SERVED ON A FRESH BAGUETTE WITH HAND CUT FRIES OR SLAW

FRENCH DIP – SHAVED, ROASTED BEEF RIBEYE WITH AU JUS ON A FRENCH BAGUETTE 24

EMILIO’S PHILLY DIP – GRILLED PEPPERS, ONIONS, MUSHROOMS, PEPPERJACK 26

TACO TUESDAYS*

SERVED WITH SPANISH RICE AND BACON FAT REFRIED BEANS

BAJA FISH TACOS – BATTERED COD, CIDER SLAW, AVOCADO, CILANTRO LIME SOUR CREAM 27

CARNE ASADA TACOS – MARINATED STEAK, GREEN CHILI SALSA, ONIONS, CILANTRO 28

WEDNESDAYS

BBQ BURNT ENDS – DOUBLE SMOKED BRISKET ENDS, MAC N CHEESE, COLESLAW, TEXAS TOAST 27

THURSDAYS

CUBANO CLUB – SMOKED PORK BUTT, HAM, SWISS, MUSTARD, MAYO, PICKLES 23
(SERVED ON A FRESH BAGUETTE WITH HAND CUT FRIES OR SLAW)

BUTTERMILK FRIED CHICKEN DINNER (STARTING AT 5PM)
GARLIC MASHERS, PAN GRAVY, CIDER SLAW, CHEDDAR-JALAPENO CORN BREAD & DESSERT CHOICE 32

FRIDAYS*

PO BOY – BLACKENED CATFISH, POPCORN SHRIMP, SPICY REMOULADE, LTO, PICKLES 26
(SERVED ON A FRESH BAGUETTE WITH HAND CUT FRIES OR SLAW)

14 oz ANGUS PRIME RIB DINNER (STARTING AT 5PM)
ANGUS BEEF, SMOKED CHEDDAR AU GRATIN POTATOES, HEIRLOOM BABY CARROTS, AU JUS 45

WEEKEND BRUNCH WITH NFL TICKET-COLLEGE GAMES, FOOD SPECIALS IN SEASON

*“These items may be served raw or undercooked. Consuming raw or undercooked eggs, meat, poultry, seafood, or shellfish may increase your risk of foodborne illness”. 3.5% fee for all credit card charges, some prices may be subject to change

Gratuity may be applied to your check for your convenience

Red Mountain Grill Cooks with Beef Tallow, Butter or Olive oil in their dishes.

No seed or bean oils.