



OLD TOWN SCOTTSDALE | GASTROPUB



RnR

- EST: 2010
- Kitchen & Custom Catering
- 2 Full Bars with Available Beverage Packages
- 20+ HDTVs
- Standard & Custom Menus
- 9x18 ft Led Wall
- Full Buyout Option
- Semi-Private Dining Options



3737 N. Scottsdale Rd.
Scottsdale, AZ 85251
480.429.6000
rnscottsdale.com



Downstairs Patio



Upstairs Patio



Three Distinct Spaces

Located in the heart of Old Town Scottsdale, RnR Gastropub features the only two-story dining patio overlooking the vibrancy of Scottsdale Road. An architecturally modern eatery, RnR's industrial style is warmed by exposed brick, dark woods and signature burnt orange accents.

Specializing in modern twists on classic American comfort foods, RnR boasts boldly innovative custom catering options overflowing with culinary novelty certain to impress.

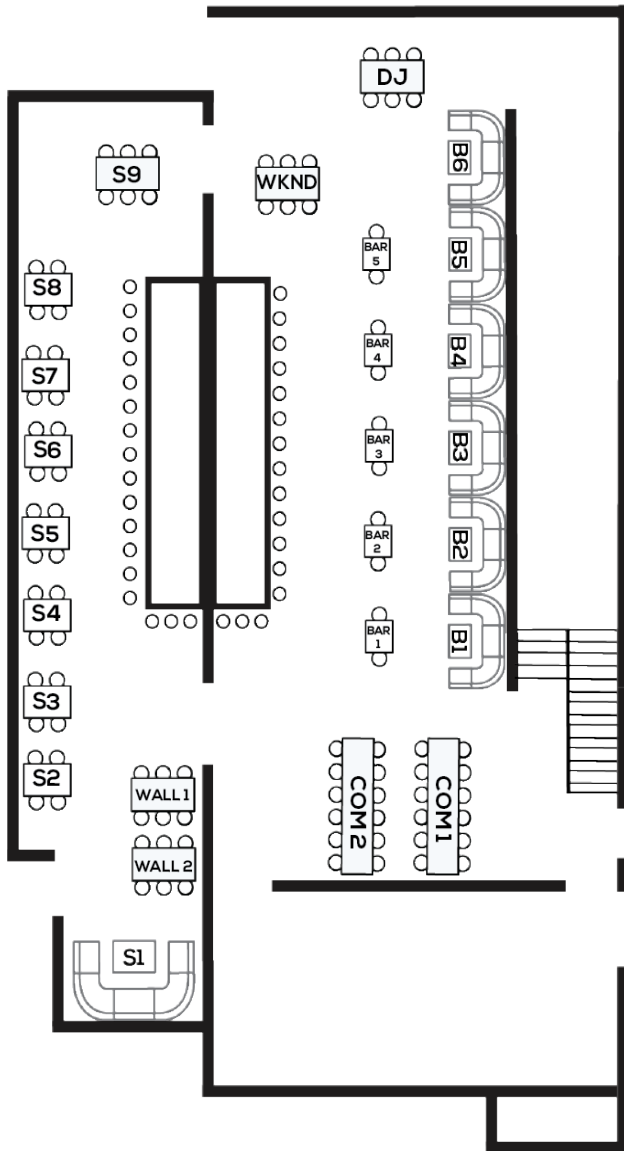
RnR features a mix of multi-use seating options, including community tables, booths, high-tops, lounge and traditional seating arrangements.

RENTAL AREAS

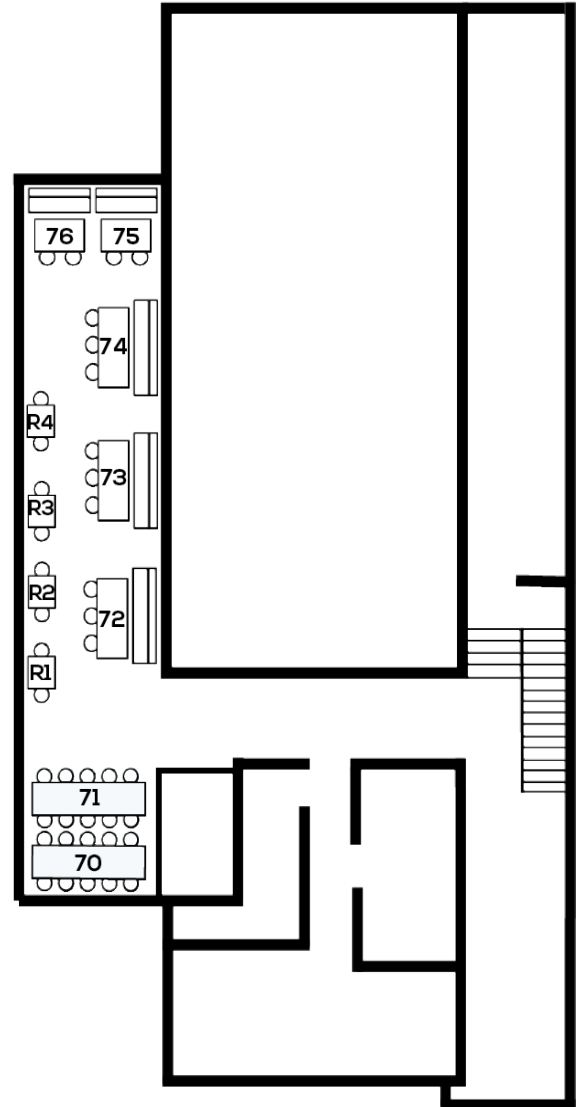




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GROUND FLOOR PLAN



SECOND FLOOR PLAN



PARTY MENUS

MENU 1

CHOICE OF 1:

CAESAR SALAD VEG
creamy caesar dressing, parmesan reggiano,
house-made croutons

NACHO BAR
house queso, salsa, jalapeños, pico de gallo,
sour cream, guacamole, ground beef

CHICKEN WINGS
spicy buffalo sauce & house-made ranch dressing

CHOICE OF 1:

RNR SLIDERS
aged cheddar, smoked bacon

BLEU CHEESE SLIDERS
sautéed onions, crimini mushrooms,
bleu cheese, applewood smoked bacon

PULLED PORK SLIDERS
crisp onion straws, house-made BBQ

\$24++ per person

MENU 2

CHOICE OF 2:

HOUSE SALAD VEG | GF
carrots, onions, cucumber & choice of dressing:
ranch, bleu cheese, balsamic, honey mustard
or soy vinaigrette

CHIPS, GUACAMOLE & SALSA VEG | GF
all made in-house

QUESO DIP VEG
pepper jack cheese, spinach, mushrooms,
roasted red peppers, queso fresco, tortilla chips

DIRTY CHIPS VEG
house-made potato chips, bleu cheese, smoked
bacon, house-made ranch, buffalo sauce, sour cream

CHOICE OF 3:

PARMESAN FRIES OR PARMESAN CHIPS VEG
all made in-house

BLACK BEAN QUESADILLA GF
black beans, cheddar cheese,
pico de gallo, guacamole, sour cream

RNR SLIDERS
aged cheddar, smoked bacon

PULLED PORK SLIDERS
crisp onion straws, house-made BBQ

DESSERT

CHEF'S CHOICE

\$48++ per person

MENU 3

CHOICE OF 3:

CAESAR SALAD VEG
creamy caesar dressing, parmesan reggiano,
house-made croutons

NACHO BAR
house queso, salsa, jalapeños, pico de gallo,
sour cream, guacamole, ground beef

CHICKEN -OR- BBQ WINGS
spicy buffalo sauce & house-made ranch dressing
or house-made BBQ & ranch

JALAPEÑO MAC & CHEESE VEG
cavatappi pasta, spicy jalapeño cheese sauce,
parmesan bread crumbs

CHOICE OF 2:

SHRIMP TACOS
crispy shrimp, cabbage slaw,
baja sauce, corn tortilla

RNR BURGER SLIDERS
smoked bacon, aged cheddar cheese, butter lettuce,
tomato, garlic herb aioli

BLACKENED SALMON
orange butter sauce, green beans, almonds,
challots

DESSERT

CHEF'S CHOICE

\$53++ per person

MENU 4

CHOICE OF 3:

SOUTHWEST SALAD VEG
mixed greens, corn, green chilies, black
beans, roasted red peppers, tortilla strips,
pepper jack cheese, crispy onion straws,
chipotle ranch dressing

APPLE GORGONZOLA SALAD VEG | GF
spring mix, candied walnuts, red apples,
strawberries, gorgonzola cheese,
prickly pear vinaigrette

PRETZEL BITES VEG
soft toasted pretzels, jalapeño dipping sauce

CHICKEN WINGS
spicy buffalo sauce & house-made ranch

JALAPEÑO MAC & CHEESE VEG
cavatappi pasta, spicy jalapeño cheese sauce,
parmesan breadcrumbs

CHOICE OF 3:

CRISPY SHRIMP
jasmine fried rice, sautéed mushrooms,
sweet chili sauce

GRILLED CHICKEN GF
marinated chicken breast,
garlic mashed potatoes and gravy

RNR BURGER SLIDERS
smoked bacon, aged cheddar cheese, butter
lettuce, tomato, garlic herb aioli, butter milk bun

BLACKENED SALMON
green beans, orange butter sauce, almonds

DESSERT

CHEF'S CHOICE

\$58++ per person

MENU 5

CHOICE OF 2:

CAPRESE SALAD VEG
sliced tomato, mozzarella, basil,
balsamic reduction

SOUTHWEST CHICKEN SALAD
grilled chicken, mixed greens, corn,
green chilies, tortilla strips, roasted red peppers,
black beans, crisp onion straws,
pepper jack cheese, chipotle ranch dressing

PROSCIUTTO CANAPÉ
shaved prosciutto, cantaloupe,
mint cream cheese

AHI TACOS
seared ahi tuna, daikon sprouts,
red bell pepper, asian peanut butter soy
vinaigrette, guacamole, pico de gallo,
jicama tortilla

CHOICE OF 2:

SOUTHWEST QUINOA V
red quinoa, carrots, red onions,
roasted corn, black beans,
daikon sprouts

GRILLED SALMON
wilted spinach, apricot sauce

ROASTED PORK TENDERLOIN GF
mexican street corn,
balsamic reduction

ROSEMARY CRUSTED RIBEYE GF
roasted ribeye, au jus

DESSERT:

CHEF'S CHOICE

\$88++ per person

VEG = VEGETARIAN
GF = GLUTEN FREE
V = VEGAN



CREATE YOUR OWN MENU

PLATTERS

APPETIZERS

CHIPS, GUACAMOLE & SALSA VEG | GF
all made in-house

HOUSE SALAD VEG | GF
carrots, onions, cucumber & choice of dressing:
ranch, bleu cheese, balsamic, honey mustard
or soy vinaigrette

CAESAR SALAD VEG
creamy caesar dressing, parmesan reggiano,
house-made croutons

SOUTHWEST SALAD VEG
mixed greens, corn, green chilies,
black beans, roasted red peppers,
tortilla strips, pepper jack cheese,
crispy onion straws, chipotle ranch dressing

SOUTHWEST CHICKEN SALAD
grilled chicken, mixed greens, corn,
green chilies, tortilla strips, roasted red
peppers, black beans, crisp onion straws,
pepper jack cheese, chipotle ranch dressing

APPLE GORGONZOLA SALAD VEG | GF
spring mix, candied walnuts, red apples,
strawberries, gorgonzola cheese,
prickly pear vinaigrette

PRETZEL BITES VEG
soft toasted pretzels, jalapeño
dipping sauce

NACHO BAR
house queso, salsa, jalapeños,
pico de gallo, sour cream, guacamole, ground
beef

CHICKEN -OR- BBQ WINGS
spicy buffalo sauce & house-made ranch
dressing or house-made BBQ & ranch

JALAPEÑO MAC & CHEESE VEG
cavatappi pasta, spicy jalapeño
cheese sauce, parmesan bread crumbs

PROSCIUTTO CANAPÉ
shaved prosciutto, cantaloupe,
mint cream cheese

AHI TACOS
seared ahi tuna, daikon sprouts,
red bell pepper, asian peanut butter soy
vinaigrette, guacamole, pico de gallo,
jicama tortilla

PARMESAN FRIES OR PARMESAN CHIPS VEG
all made in-house

PICK 2: \$12 | PICK 3: \$16 | PICK 4: \$22

VEG = VEGETARIAN
GF = GLUTEN FREE
V = VEGAN

MAINS

SOUTHWEST QUINOA V
red quinoa, carrots, red onions, roasted corn,
black beans, daikon sprouts, cooked in soy milk

BLACK BEAN QUESADILLA GF
black beans, cheddar cheese, pico de gallo,
guacamole, sour cream

BLEU CHEESE SLIDERS
sautéed onions, crimini mushrooms,
bleu cheese, applewood smoked bacon

RNR BURGER SLIDERS
smoked bacon, aged cheddar cheese,
butter lettuce, tomato, garlic herb aioli

PULLED PORK SLIDERS
crisp onion straws, house-made BBQ

CRISPY SHRIMP
jasmine fried rice, sautéed mushrooms,
sweet chili sauce

SHRIMP TACOS
crispy shrimp, cabbage slaw,
baja sauce, corn tortilla

GRILLED CHICKEN GF
marinated chicken breast, garlic mashed potatoes
and gravy

RNR BURGER WITH PARMESAN FRIES
smoked bacon, aged cheddar cheese, butter
lettuce, tomato, garlic herb aioli, butter milk bun

PICK 1: \$12 | PICK 2: \$20 | PICK 3: \$28

À LA CARTE DISHES

MEXICAN STREET CORN \$6

BLACKENED SALMON \$18
green beans, orange butter sauce, almonds

BLACKENED SALMON \$18
orange butter sauce, green beans, almonds

GRILLED SALMON \$18
wilted spinach, apricot sauce

ROASTED PORK TENDERLOIN \$24 GF
mexican street corn, balsamic reduction

ROSEMARY CRUSTED RIBEYE \$24 GF
roasted ribeye, au jus

DESSERTS

ASSORTED CAKES CHOCOLATE
mini brownies, cheesecakes, truffles

ASSORTED FRUIT TARTS
blackberry, blueberry, strawberry, lemon

CHEF'S CHOICE
PICK 1: \$7 | PICK 2: \$12

CHICKEN WINGS
spicy buffalo sauce & house-made
ranch dressing
\$75++

RNR SLIDERS
sirloin, aged cheddar, smoked bacon
\$72++

BLUE CHEESES SLIDERS
sirloin, sautéed onions, crimini mushrooms,
bleu cheese, applewood smoked bacon
\$72++

PULLED PORK SLIDERS
crispy onion straws, house made BBQ
\$72++

CHIPS, GUACAMOLE & SALSA PLATTER VEG
\$60++

BLACK BEAN QUESADILLA VEG
black beans, cheddar cheese & pico de gallo
topped with guacamole & sour cream
\$66++

PRETZEL BITES VEG
soft, toasted pretzels served with
jalapeño dipping sauce
\$48++

CHICKEN TACOS
blackened chicken breast, baja sauce,
guacamole, pico de gallo,
cabbage slaw, corn tortillas
\$85++

SHRIMP TACOS
crispy shrimp, cabbage slaw, corn tortillas
\$100++

MINI BROWNIE PLATTER VEG
\$58++

SPECIALTY ITEMS

BUILD YOUR OWN SALAD \$16pp
choice of grilled chicken or beef, romaine lettuce,
mixed greens, tomato, cucumber, red onion, bell
peppers, bacon, feta, gorgonzola, croutons, sun
flour seeds, italian vinaigrette, ranch, prickly pear

MAKE YOUR OWN GUAC STATION \$14pp | Chef \$150
red onions, jalapeños, serrano, cilantro, corn,
tomato, bacon, pomegranate, black bean, lime,
cotija, pepitas

DONUT WALL \$500

MAKE YOUR OWN MARG STATION \$15pp | Chef \$150

BUILD YOUR OWN FRENCH FRIES STATION \$12pp
queso, chili, cheddar cheese, green scallion,
bacon, BBQ sauce



BEVERAGES + PACKAGES

LIQUOR PRICES: 2 HOUR MINIMUM	TIER 1	TIER 2	TIER 3
Cost for 2 Hours Per Person	50.	58.	69.
Cost for 3 Hours Per Person	64.	68.	79.
Charges Per Additional Hour:	20.	22.	24.
Drink Tickets	14.	17.	18.
Mocktail Soda Bar for Kids	16.		
Non-Alcoholic Beverages	10.		



Prices do not include tax (8.05%) or gratuity (23%). Shots and double shots are not included.
 Packages Include: Draft and Bottled Beer, White or Red House Wine, Bottled Water, and choice of Liquor grade.

	TIER 1	TIER 2	TIER 3
VODKA	Pinnacle	Absolute, Titos, Ketel One, White Claw (Black Cherry, Mango; Pineapple)	Absolut Elyx, Belvedere, Grey Goose
RUM	Bacardi Superior	Bacardi Chili Mango, Bacardi Limon, Captain Morgan Spiced	
TEQUILA	Sauza	Hornitos Blanco, Gran Centenario Blanco, Teremana Blanco	Casamigos Blanco / Reposado, Patrón Blanco/ Reposado
WHISKEY	Old Grand Dad	Makers Mark, Jameson, Crown Royal & Crown Flavors	Woodford Reserve, Makers Mark 46
SCOTCH	Mr. Boston	Buchanan's 12, Dewers 12	Johnnie Walker Black / Blue, Glenlivet, Macallan 12
COGNAC			Hennessy VS
WINE	Red & White		
GIN	Mr. Boston	Botanis, Hendricks	

BEER	Angry Orchard Apple Cider, Blue Moon, Coors Light, Corona, Corona Light, Dos XX Lager, Heineken, Michelob Ultra, Miller Light, Modelo Especial, Modelo Negra, New Belgium Voodoo Ranger IPA, Stone IPA, Twisted Tea.
SELTZERS	Happy Dad: Cherry, Lime, Pineapple, Watermelon, Fruit Punch

**All brands are subject to change without notice.*