**TOTALY CHIPOTLE**

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**SPONSOR LOGO**

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**ROCK & ROLL KITCHEN**

**SAMPLE BACKSTAGE CONCERT MENU**

**Totally Chipotle® Killer Quesadillas** Served with 12” flour tortillas, mozzarella cheese, Totally Chipotle® Party Sauce .................. $4.50
Add smoked chicken, grilled pork or beef ................................ $5.50
Add Guacamole $1.25 | Add Sour Cream $.50 | Add Mango $.75
Grilled Calamari Slow marinated & seasoned, served with lemon .... $5.75

**Mini Pulled Pork Sliders w/ Mango** Three mini buns layered with sliced Wickles® dill pickle, topped with BBQ sauce & diced mango .......... $4.50

**Spinach Salad** Fresh spinach, black olives, boiled egg, croutons .......... $4.50
Add Grilled Chicken $2.00 | Add Mango $.75

**Fresh Red Pepper Hummus** Chick peas, olive oil, garlic, sweet red pepper, lemon. Served with pita chips or Mission® Tortilla Chips .......... $4.50

**Groovin Guacamole w/ Mission® Tortilla Chips** ................... $4.25

**Totally Chipotle Chicken Wings w/ Ranch or Bleu Cheese Dressing**
Six Wings $4.25 | Dozen Wings $7.50 | Two Dozen Wings $13.00

**Smoked Chicken Tacos** 2 soft tacos with chicken, cheese, onions, mango salsa, Totally Chipotle® Party Sauce ............................. $4.95

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**BREAKFAST ANYTIME**

*Served with your choice of (choose any two): Rosemary potatoes, black eyed peas & ham, biscuit or cheese grits.*

**Omelettes** Served with your choice of mushrooms, onion, mozzarella cheese, Totally Chipotle® Party Sauce, Ashland Sausage .................. $5.95

**Breakfast Burrito** Flour tortilla with rosemary potatoes, chihuahua cheese, scrambled eggs, Totally Chipotle® Party Sauce, black beans ........... $5.95

**Brats & Eggs** Handmade Ashland Sausage sweet grilled brats with two farm fresh eggs, cooked as you like them ................................. $7.50

**Adler’s Appetite Biscuits & Gravy** Our most famous “kitchen bitch’s” favorite breakfast: 2 eggs, Ashland Sausage’s sage sausage w/gravy, 2 biscuits .... $7.50
**ENTREES**

*Served with your choice of two sides: Choose from fresh-cut sweet potato fries, small salad, ham & black eyed peas or chili.***

**Marty's Marinara.** Diced tomatoes, fresh basil & garlic, crushed red pepper, sea salt w/ noodle of the day ............... **$6.95**

**Marty's Marinara w/ Sausage.** Add two Ashland Sausage® spicy sweet sausages ........................................................ **$8.95**

**Build A Burger** Served on onion roll, cooked to order at your temperature, build your burger your way: leaf lettuce, tomatoes, Totally Chipotle® ketchup, Wickles spicy pickles, sliced onions ........... **$5.00**

Add Guacamole .......... **$1.50** | Add Cheese **$1.00** | Add Mango **$0.75**

**Pulled Pork Sandwich w/ Mango.** Large bun layered with Wickles® dill pickle, topped with BBQ sauce & diced mango ............... **$4.75**

**Totally Chipotle Grilled Cheese Sandwich.** Cheddar, Totally Chipotle Party Sauce on whole wheat bread .......................... **$4.95**

Add Guacamole .......... **$1.50** | Add Chicken **$1.00** | Add Mango **$0.75**

**SOUPS**

**Ham & Black Eyed Peas.** Smoked Ashland Sausage® Polish ham, onions, celery, savory seasonings & Southern black eyed peas . Cup **$2.25** Bowl **$3.25**

**Blue Ribbon Chili.** Judge for yourself! Skirt steak, red beans, cilantro, onions, tomatoes, peanut butter, beer, spices ................. Cup **$2.25** Bowl **$3.25**

**Chip Znuff’s Totally Chipotle® Tomato Soup.** Created by our favorite rock bassist. Mushrooms, shallots, Totally Chipotle® Bloody Mary Mix, cream, croutons. Single servings made to order. Cup **$2.25** Bowl **$3.25**

**BEVERAGES**

**Soft Drinks/Energy Drinks, Bottled Water.** .............................. **$1.25**

**Domestic Beer $3.25 | Specialty Beers $4.00 | Wine (glass) $4.50**

**Totally Chipotle® Bloody Mary (Vodka) or Bloody Maria (Tequila)**

*Bloodys served with skewers of: olives, shrimp, crouton, asparagus spears, cheddar cheese, celery ............................................ **$5.00**

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**“I LOVE the Rock & Roll Chef!” Steven Adler, Guns ‘N Roses**

**“I had a wonderful time.” Brian Wilson, The Beach Boys**

**“About 20 years ahead of its time.” Mark Brown, Rocky Mountain News**

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**ABOUT OUR CHEF**

*The Rock & Roll Chef® (Marty Larkin) is a professional chef, musician and creative director. As a chef, he worked at the legendary Caribou Ranch (Colorado) plus restaurant, catering & personal chef stints in California, Colorado and Chicago. Some musicians he has served include Amy Grant, Ronny James Dio, Steven Adler (GNR), Chip Znuff and Dale Bozio (Missing Persons). His seminal cooking & music show has featured Brian Wilson, Ginger Baker, Tower Of Power, Jim Keltner, Lee Sklar, Lawrence Juber, Scott Page (Pink Floyd), Mark Andes (Heart) and Mike Finnigan (CSNY).*

*The Chef has appeared in National TV & radio spots for Kraft Foods, plus appearances on WGN Television and Crook & Chase; he created & designed the “Halloween Carving Kit” for X-Acto; his Totally Chipotle Bloody Mary Mix was voted #1 by the Chicago Tribune, besting several national brands.*

As a musician, he performs nationally with Creedence Again, the world’s premier CCR tribute band; as creative director, he does product development, package design and video production for clients in the restaurant, food and music indus-

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