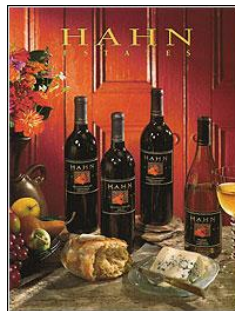




The Red Rooster Story

Steve, Joti, Stevie, Chloe & Joe Hahn, otherwise known as the “Roosters”, are the owners of Brevard’s newest restaurant, The Red Rooster Café. It’s a family run business with a cozy atmosphere and creative cooking... Who could ask for more?

So one might ask how did we ever come up with the name Red Rooster? Sounds more like a place that has batterfried chicken, right? Surprising it’s not even on our menu. Our last name is Hahn, which in German means Rooster. We feature the Hahn Estate Wines, an actual vineyard in Monterey County, California, which illustrates a Red Rooster on the label.



Just a quick bio on the chef... My husband, Steve, originally from Wisconsin, attended two different culinary schools. Neither were “Cordon Blue” schools, however, he’ll admit

that school may have given him the “book knowledge” but his work experience taught him everything.

His first job out of culinary school was at a place called Shriner’s restaurant, a very high paced restaurant, averaging 4,000 people a day. That’s something a culinary institute does not teach.

In 1985, Steve was one of the Chefs who opened the Crow’s Nest Restaurant. A local favorite in this area, he gained much of his experience working with the Executive Chef, Dale Hefner and his business sense came from Willie Krasnick, Marty’s son at the Crow’s nest. Steve worked at Crow’s Nest for 12 years until the restaurant was unfortunately sold.

Last, but not least, Steve was the Chef who opened Yellow Dog Café, a five star restaurant, in Malabar, FL. He was the executive chef and assisted the owners, Nancy & Stuart, in building their dreams. Steve worked there for almost nine years.

So after cooking for others for the last 30 years, don’t you think it was time for him to open his own restaurant? After looking for years, we stumbled on the perfect location, here in Micco, FL. We purchased this restaurant from a wonderful couple, Patti & Alan Contessa, also a “husband & wife combo”, who had owned the Country Garden Restaurant for the last 18 years.

We’re very excited about our new restaurant and look forward to building our business. Following your dreams can be very satisfying. In the beginning, there was just the three of us—Steve, Joti & Stevie. Now after two months in business, we needed a staff. And we are so thankful for Jen, Chelsea, Selene, Laura, Sean, and Teagan!! None of this would be possible without them. So, thank you!!

House Wines:

Chardonnay, Pinot Grigio, White Zinfandel,
Cabernet Sauvignon, Merlot, Shiraz or Chianti

Glass \$4.50 ½ Carafe \$9.50 Full Carafe \$18.50

Wines by the Glass

Kenwood Champagne split	\$5.50
Kendall-Jackson Chardonnay	\$7
Hawk Crest Chardonnay	\$6.50
Fault Line Sauvignon Blanc	\$6.50
Schmitt Sohne Riesling	\$5.50
Two Princes Riesling	\$6.50
Concha Y Toro Xplorador Moscato	\$5.50
Hahn Estates Merlot	\$6.50
Hahn Estates Cabernet Sauvignon	\$6.50
Hahn Estates Meritage	\$8
Clayhouse Adobe Red-Zin, Syrah & Malbec Blend	\$5.50
Marietta Old Vine Red-Zinfandel Blend	\$6.50
San Sebastian Vintners Red	\$5.50
Ménage à Trois Red Wine	\$5.50
Hob Nob Pinot Noir	\$6
Fonseca Bin 27 Port	\$5
Taylor Fladgate 10 yr Tawny Port	\$6
ChocoVine/ChocoVine Raspberry	\$5

Beers Available:

\$3.25	\$3.75
Budweiser	Heineken
Bud Light	Corona
Michelob Ultra	Killian's Irish Red
Coors Light	Guinness
Odoul's N/A	Yuengling Lager
Miller Lite	St. Pauli Girl N/A

Champagne

Kenwood Yalupa Cuvee-Split, Sonoma, NV	\$5.50
Kenwood Yalupa, Cuvee Brut, Sonoma, NV	\$22
Gloria Ferrer, Blanc de Noirs, Carneros, NV	\$32
Moet & Chandon Imperial, France, NV	\$59

Chardonnay

Hawk Crest, California, `08	\$24
Kendall-Jackson, California, `12	\$25
St. Francis, Sonoma County, `10	\$28
Cakebread, Napa, `11	\$55

Sauvignon Blanc

Fault Line, Marlborough, NZ `12	\$25
Cakebread, Napa, `11	\$36

Pinot Grigio

Le Macine, Italy, `11	\$20
Hahn Estate Pinot Gris, Monterey, `12	\$24
King Estate Pinot Gris, Oregon, `11	\$28
Santa Margherita, Italy, `11	\$38

Try an Alternative White Wine

Evolution, Sokol Blosser, Oregon, 16 th edition	\$30
Two Princes Riesling, Nahe, Germany, `11	\$24
Concha Y Toro Xplorador Moscato, Chili, `11	\$20

Cabernet Sauvignon

Hahn Estates, Central Coast, `11	\$24
Horse Heaven Hills, Washington `10	\$28
St. Francis, Sonoma, `09	\$35
Charles Krug, Yountville, Napa, `10	\$42
Justin, Paso Robles, `10	\$42

Merlot

Hahn Estates, Monterey, `11	\$24
Sebastiani, Sonoma County, `09	\$27
Horse Heaven Hills, Washington `10	\$28
St. Francis, Sonoma County, `08	\$32

Pinot Noir

Hob Nob, France, `11	\$25
Hahn Estates, Monterey, CA, `11	\$35
King Estate, Oregon, `11	\$45
Van Duzer, Willamette Valley, OR, `09	\$49
David Bruce, Russian River Valley, `10	\$59

Syrah/ Shiraz

Cycles Gladiator Petite Sirah, Lodi, CA `10	\$22
Hahn Estates Syrah, Central Coast, `11	\$24
Marietta Petite Sirah, Alexander Valley, `09	\$35

Alternative Reds

San Sebastian Vintners Red St. Augustine, FL	\$20
Louis Jadot, Beaujolais-Villages, France, `11	\$20
Zuccardi Malbec {Serie A}, Mendoza-Argentina, `10	\$24
Ménage à Trois, Folie à Deux California, `10	\$25
Marietta Old Vine Red Lot # 59 Geyserville, CA	\$27
Carpineto, Chianti Classico, Italy, '10	\$28

Red Blends / Meritage

Clayhouse Vineyard, Adobe Red, Central Coast, CA `09	\$22
41% Zinfandel, 32% Petite Sirah, 16% Syrah, 5% Malbec, 4% Grenache, 2% Mourvedre	
Hahn Estates GSM, Central Coast, `12	\$24
62% Grenache, 34% Syrah, 4% Mourvedre	
Hahn Estates, Central Coast, `11	\$32
33% Merlot, 30% Cabernet, 19% Petite Verdot, 11% Cabernet Franc, 7% Malbec	
Lyeth, Sonoma County, `10	\$35
71.5% Cabernet, 28.5% Merlot	