



DINNER MENU



ALWAYS BREWING.

# FRESH BEER BREWED HERE.



Light and crisp, with subtle fruit notes and an easy floral hop flavor.

OG: 11.3° Plato ABV: 5% BU: 20

Light and crisp, with subtle fruit notes and an easy floral hop flavor.

OG: 8.8° Plato ABV: 3.6% BU: 12

Brewed with two-row malted barley and wheat, with a hint of orange peel and coriander.

OG: 12° Plato ABV: 5.3% BU: 11

Brewed from hand-selected hops from the Pacific Northwest, with a bold citrus hop flavor.

OG: 15° Plato ABV: 6.5% BU: 60

Flavorful and complex, balancing lightly toasted malt notes with robust and fruity crystal hops.

OG: 13.5° Plato ABV: 5.7% BU: 38

A rotating selection of unique stouts, porters and other special dark beers. Ask your server about our Brewmaster's current offerings.

## STARTERS

### TRADITIONAL MINI STREET TACOS

topped with avocado, shredded cabbage, sliced radish, mexican crema and crumbled farmer's cheese.

• **CARNE ASADA** tequila-lime marinated steak and salsa roja. 4 for 9.95

• **PESCADO**† fresh grilled tilapia and tomatillo salsa. 4 for 9.95

• **PASTOR** slow-roasted shredded pork and pineapple salsa. 4 for 9.95

**GUACAMOLE MADE-TO-ORDER (v)** served with housemade tortilla chips. 8.95

**SOUTHWEST EGG ROLLS** pulled chicken, black beans, corn, roasted red peppers and pepper jack cheese. 9.95

**ASIAGO ARTICHOKE & CRAB DIP** blend of crab and asiago cheese, topped with pico de gallo and served with toasted crostinis. 9.95

**CHICKEN QUESADILLA** grilled chicken, peppers, corn, black beans, cheddar and pepper jack cheeses. 9.95

**CRISPY BUTTERMILK CHICKEN TENDERS** with ranch and our signature bbq sauce. 8.50

**KOBE SLIDERS**† three tender american-style kobe beef mini burgers with a kosher dill pickle and mustard sauce. served with crispy onion strings. 10.95

### JALAPEÑO SPINACH CHEESE DIP (v)

served with housemade tortilla chips. 9.95

**BREWERY CHICKEN NACHOS** a hearty mountain of tortilla chips topped with chicken, black beans, pepper jack and cheddar cheeses, tomatoes, jalapeños and red onions. 11.95  
*Add guacamole 1.50*

**BREWERY NACHOS** tortilla chips with black beans, cheddar and pepper jack cheeses, tomatoes, jalapeños and red onions. 10.95  
*add guacamole 1.50*

**ROCK BOTTOM WINGS** over a pound of crispy chicken wings tossed in buffalo sauce. 9.95

**VEGGIE QUESADILLA (v)** roasted zucchini, mushrooms, red peppers, tomatoes, red onions, baby spinach, cheddar and pepper jack cheeses. 8.50

**BALL PARK PRETZELS (v)** two giant pretzels served with jalapeño spinach cheese dip. 7.95

**FRIED CALAMARI** tender rings dusted in seasoned flour. served with spiced pomodoro sauce. 10.50

**BREWERY PLATTER** rock bottom wings with buffalo sauce, southwest egg rolls and jalapeño spinach cheese dip with tortilla chips. 14.95

## SALADS

*housemade dressings: balsamic vinaigrette, ranch, blue cheese, asiago caesar, roasted jalapeño ranch, honey mustard vinaigrette, tangy vinaigrette, russian*

**SANTA FE RANCH CHICKEN** fried chicken, corn, avocado, black beans, blended cheeses tossed in jalapeño ranch dressing topped with crispy anaheim peppers and pico de gallo. 11.50

**SPINACH** with feta cheese, bacon, egg, mushrooms, red onions and croutons tossed with tangy vinaigrette. 9.95  
*add grilled chicken 2.00 add salmon† 3.00*

**CAESAR** with parmesan croutons.  
*grilled chicken 10.95 salmon† 11.95*

**CLASSIC WEDGE** crumbled blue cheese and hickory-smoked bacon with blue cheese dressing. 5.95

**BREWER'S COBB** mixed greens, grilled chicken, hickory-smoked bacon, gorgonzola cheese, avocado, tomatoes & egg. choice of dressing. 11.95

**CHICKEN WALDORF**† grilled chicken over arugula, tossed in honey mustard vinaigrette, topped with sun-dried cherries, gorgonzola cheese, candied walnuts, apple chips and grapes. 11.95

**BLACKENED CHICKEN**† over fresh salad greens with roma tomatoes, cucumbers, raisins, sunflower seeds, chopped egg, balsamic vinaigrette and topped with blue cheese crumbles. 11.95

**GREENHOUSE**† (v) mixed greens with roma tomatoes, carrots, cucumbers, raisins, sunflower seeds, egg, croutons and choice of dressing. 4.50

**SOUP OF THE DAY** ask for today's selection.  
bowl 3.95 cup 3.25

## PIZZAS

**MARGHERITA**† (v) fresh mozzarella, roma tomatoes and basil. 9.95

**BBQ CHICKEN** roasted chicken, black beans, corn and roasted red peppers topped with bbq sauce and cholula sour cream. 11.25

**THE ITALIAN** italian sausage, pepperoni, red peppers, mushrooms, onions and fresh mozzarella cheese. 11.50

**PEPPERONI** loaded with pepperoni and topped with mozzarella cheese. 11.50

**ROASTED VEGETABLE**† (v) sun-dried tomato pesto with roasted zucchini, mushrooms, red onions, roma tomatoes, red peppers, mozzarella and feta cheese. topped with spinach and balsamic vinaigrette. 10.95

## HOUSE FAVORITES

**CLASSIC MAC 'N CHICKEN** our famous mac 'n cheese loaded with roasted chicken and topped with crunchy parmesan breadcrumbs. 13.95

**BACON CHICKEN MAC 'N CHEESE** with roasted chicken, smoked bacon, tomatoes, mushrooms and green onions. topped with bacon and crunchy parmesan breadcrumbs. 14.50

**TURKEY MEATLOAF** housemade blend of ground turkey and italian sausage finished with a spiced pomodoro sauce. served with white cheddar mashed potatoes and seasonal vegetables. 13.95

**WOODFORD RESERVE® BOURBON GLAZED SALMON**† grilled salmon brushed with woodford reserve® bourbon glaze. served with lemon rice and seasonal vegetables. 19.95

**STEAK & FRIES**† 10 oz. grilled steak, sliced and served with our steak butter, seasonal vegetables and french fries. 16.95

**TUSCAN CHICKEN PASTA** grilled chicken sautéed with tomatoes, basil, balsamic vinegar and olive oil. tossed with linguine and freshly shaved asiago cheese. 14.50 *substitute shrimp for 2.00*

**CHICKEN ENCHILADAS** roasted chicken, fire-roasted poblanos, cheddar and pepper jack cheeses wrapped in tortillas topped with tomatillo salsa, sour cream and pico de gallo. served with black beans and red ale rice. 12.95

**CREOLE JAMBALAYA** seasoned shrimp, andouille sausage and roasted chicken simmered in a creole tomato sauce with white rice. 15.75

**BREW HOUSE CHICKEN** grilled chicken served over white cheddar mashed potatoes and seasonal vegetables. topped with mushroom beer gravy and crispy onions strings. 13.95

**CHICKEN FRIED CHICKEN** crispy chicken breasts over white cheddar mashed potatoes with country gravy. served with apple coleslaw. 13.95

**HAZELNUT CRUSTED CHICKEN**† sautéed with a sun-dried cherry sauce served with white cheddar mashed potatoes and vegetables. 14.95

**FISH & CHIPS** tempura-battered cod served golden brown with french fries, apple coleslaw and housemade remoulade. 14.50

**BABY BACK RIBS** full rack of baby back ribs rubbed with house spices, slow-cooked overnight in stout beer, then brushed with our signature bbq sauce. served with apple coleslaw and french fries. 21.50

**BABY BACK RIBS & BBQ CHICKEN** half rack of ribs and grilled chicken rubbed with house spices, brushed with our signature bbq sauce. served with apple coleslaw and french fries. 19.50

**LOW COUNTRY SHRIMP & GRITS** sautéed shrimp with bacon, garlic, tabasco and mushrooms over white cheddar parmesan cheese grits. 15.95

**LOBSTER & SHRIMP ENCHILADAS** sautéed lobster, shrimp, peppers, tomatoes and cheese wrapped in a blue corn tortilla topped with sour cream and green chili cream sauce. served with black beans and red ale rice. 14.95

**RB TACOS** pepper jack cheese, lettuce and pico de gallo in a crisp blue corn tortilla, wrapped with a soft flour tortilla. served with black beans and red ale rice.

• **CAJUN FISH** blackened with cajun spices and served with cajun remoulade. 13.95

• **LOBSTER & SHRIMP** with citrus sauce. 15.95

• **VEGGIE (v)** roasted zucchini, mushrooms, red peppers, red onions, avocado, pico de gallo and sour cream. 11.95

**TERIYAKI CHICKEN**† char-grilled and brushed with teriyaki glaze accompanied by lemon rice, grilled pineapple and vegetables. 13.95

**TERIYAKI CHICKEN & SHRIMP**† teriyaki glazed chicken breast with grilled shrimp, served with grilled pineapple, lemon rice and vegetables. 17.50

**CHICKEN PARMESAN** sautéed parmesan crusted chicken cutlets, layered with mozzarella cheese, smothered with spiced pomodoro sauce, served over linguine. 13.95

**CAJUN PASTA** grilled chicken breast and andouille sausage, tossed with a cajun cream sauce, served over linguine. 14.50

**BLACKENED MAHI MAHI**† topped with green chili cream sauce and pico de gallo, served with red ale rice and black beans. 18.95

## FROM THE GRILL STEAKS

*our steaks are usda choice and served with seasonal vegetables and your choice of white cheddar mashed potatoes, french fries, lemon rice or red ale rice. substitute onion rings or mac 'n cheese for .95*

### CHOOSE YOUR CUT

**11 OZ. TOP SIRLOIN**† 17.50

**14 OZ. NEW YORK STRIP**† 24.50

**14 OZ. RIBEYE**† 23.50

**18 OZ. BONE-IN RIBEYE**† 26.95

### CHOOSE YOUR SEASONING

**RB CLASSIC** perfectly seasoned with our house salt and pepper blend.

**TEXAS FIRE** seasoned with crazy pepper and served sizzling with our smokin' jalapeño butter.

**BOURBONZOLA** topped with woodford reserve® bourbon glaze, gorgonzola cheese and crispy onion straws.

## SANDWICHES & BURGERS

*our sandwiches and burgers are served with french fries and apple coleslaw. substitute onion rings or mac 'n cheese for .95*

**BAJA CHICKEN SANDWICH** tequila-lime marinated chicken grilled and topped with pepper jack cheese, crispy fried onions, avocado, tomato, lettuce and chipotle mayo. 10.95

**AVOCADO CHICKEN SANDWICH** grilled chicken topped with avocado, swiss cheese, shredded lettuce, tomato and ranch dressing. 10.95

**REUBEN SANDWICH** swiss cheese, caraway sauerkraut, russian dressing on marbled rye bread with your choice of corned beef or turkey. 10.95

**BLACKENED MAHI SANDWICH**† lightly blackened, served on a toasted bun with shredded lettuce, tomato and Cajun remoulade sauce. 12.95

**2:00 A.M. BURGER**† available all day! crispy hash browns, american cheese and bacon topped with a fried egg. 11.95

**BOURBONZOLA BURGER**† featuring our signature woodford reserve® bourbon glaze, gorgonzola cheese and crispy onion straws. 11.95

**SMOKEHOUSE BBQ BURGER**† a mouth-watering favorite topped with cheddar cheese, hickory bacon and our signature bbq sauce. 11.50

**CLASSIC BURGER**† served with cheddar cheese, lettuce, tomato, pickles and red onion. 10.50  
*add hickory bacon .75*

## DESSERTS

**CARROT CAKE FOR 2**† twin-layered with silky cream cheese and walnut frosting served over caramel sauce. 5.95

**WARM DONUT HOLES** tossed in cinnamon sugar served with caramel dipping sauce. 4.50

**CHOCOLATE STOUT CUPCAKE** served warm with cream cheese icing, chocolate stout fudge and caramel sauce. 5.50

**TRIPLE CHOCOLATE BROWNIE** a warm triple chocolate brownie with vanilla ice cream, topped with caramel sauce and stout hot fudge. 5.95

## SIDES

VEGETABLES · FRENCH FRIES · APPLE COLESLAW  
FRESH FRUIT · WHITE CHEDDAR MASHED POTATOES  
BLACK BEANS · LEMON RICE · RED ALE RICE

3.50 each ONION RINGS · MAC 'N CHEESE

(v) vegetarian

\* These menu items contain Peanuts, Pecans, Cashews, Almonds, Walnuts, Pine Nuts or Sesame Seeds.

† These items may contain raw or undercooked ingredients or may be cooked to your specifications. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Before placing your order, please inform your server if anyone in your party has a food allergy.



## WINES

SPARKLING.....	GL	BT
<b>KORBEL BRUT</b> , 187 ml., California .....	7	—
<b>ZONIN</b> , Prosecco, Italy.....	7.5	—
<b>WHITE ALTERNATIVES</b>		
<b>BELLA SERA</b> , Moscato, Italy.....	7	27
<b>BERINGER</b> , White Zinfandel, California.....	6	23
<b>ECCO DOMANI</b> , Pinot Grigio, Italy.....	7	27
<b>CHATEAU STE. MICHELLE</b> , Riesling, Washington .....	7	27
<b>CUPCAKE</b> , Sauvignon Blanc, California .....	7.5	29
<b>CHARDONNAY</b>		
<b>CANYON ROAD</b> , California.....	6	23
<b>A BY ACACIA</b> , California.....	8.25	32
<b>KENDALL-JACKSON</b> , Estate Grown, California.....	9.25	36
<b>LA CREMA</b> , Sonoma Coast .....	10.5	41
<b>PINOT NOIR</b>		
<b>BV COASTAL</b> , California.....	7.50	29
<b>MACMURRAY RANCH</b> , Sonoma Coast.....	9	35
<b>LA CREMA</b> , Sonoma .....	11.5	45
<b>RED ALTERNATIVES</b>		
<b>RAVENSWOOD</b> , Vintners Blend, Zinfandel, California .....	7.25	28
<b>APOTHIC</b> , Red, California .....	8	31
<b>PORTILLO</b> , Malbec, Mendoza.....	8	31
<b>STERLING VINTNER'S COLLECTION</b> , Meritage, California .....	7.75	30
<b>MERLOT</b>		
<b>BERINGER STONE CELLARS</b> , California .....	6.25	24
<b>BLACKSTONE</b> , California .....	8	31
<b>CABERNET SAUVIGNON</b>		
<b>CANYON ROAD</b> , California .....	6	23
<b>ROBERT MONDAVI</b> , Private Selection, California .....	7.75	30
<b>LOUIS M. MARTINI</b> , Sonoma, California .....	10	39

## WINE COCKTAILS 7.50

**BERRY BASH SANGRIA** red wine infused with black raspberry liqueur, fresh strawberry purée & pineapple juice

**ORANGE & PEACH SPRITZER** cointreau, peach schnapps, chardonnay & soda

### SIX-BEER SAMPLER 6.00

Enjoy a sampler of our handcrafted, award-winning beers.

## NON-ALCOHOLIC BEVERAGES

3.25 each	ARNOLD PALMER MANGO ICED TEA RASPBERRY ICED TEA HOUSEMADE ROOT BEER
3.50 each	FRESH-SQUEEZED LEMONADE STRAWBERRY LEMONADE
4.00 each	FIJI BOTTLED WATER RED BULL ENERGY DRINK RED BULL SUGARFREE

## COCKTAILS 8.75

### VODKA

**ULTIMATE ARNOLD PALMER** grey goose, fresh housemade lemonade & iced tea

**POM-BERRY COSMO** stoli blueberi, fresh blueberries, pom wonderful, triple sec, cranberry & fresh lime juice

**LONG ISLAND ICED TEA** svedka, beefeater gin, bacardi rum, cointreau & sour topped with coke

**LEMON DROP MARTINI** absolut citron, cointreau & fresh housemade lemonade

**RB BLOODY MARY** ketel one & housemade bloody mary with celery

### RUM

**CLASSIC MOJITO** bacardi limón, fresh mint, lime & sugar

**DRAGON FRUIT STRAWBERRY MOJITO** bacardi dragon berry, housemade strawberry purée, fresh mint & lime

**PINEAPPLE MOJITO** malibu pineapple, fresh mint, lime & pineapple

### GIN

**CLASSIC MARTINI** the classic gin martini with bombay sapphire

**HENRICK'S CUCUMBER COOLER** hendrick's, pearl cucumber vodka, sour & soda

**GRAPEFRUIT COLLINS** bombay sapphire, fresh grapefruit juice & soda

### TEQUILA

**PERFECT PATRÓN MARGARITA** patrón silver, cointreau, fresh lime juice & agave nectar

**STRAWBERRY MARGARITA** sauza hornitos reposado, chambord, housemade strawberry purée & fresh lime juice

**FRESH SILVER PALOMA** milagro silver, fresh grapefruit juice & lemon-lime soda

**TEQUILA MOJITO** herradura silver, fresh mint, lime & sugar

### BOURBON & WHISKEY

**MANHATTAN** woodford reserve®, bitters & sweet vermouth

**BOURBON & MINT LEMONADE** maker's mark, mint & fresh housemade lemonade

**IRISH APPLE SOUR** jameson, dekuyper sour apple pucker & ginger ale



ALWAYS BREWING.