

APPETIZERS

Chips and salsa

\$4.50

Bucket Of Chips

House-made potato chips served with onion dip. **\$4.99**

Fried Pickles

House pickles, beer battered and deep fried,served with a cajun remoulade. **\$5.50**

Voodoo Sticks

Seasoned chicken, smoked andouille sausage and spicy cheeses rolled up in a sun-dried tomato tortilla and deep-fried. Served with avocado ranch for dipping. Wickedly delicious! **\$8.50**

Buffalo Egg Rolls

Stuffed with spicy chicken, celery and crumbled bleu cheese. Served with your choice of ranch or bleu cheese dressing. **\$8.50**

Portabella Artichoke Dip

Our chef's special 3-cheese blend is the base for this satisfying dip. We mix in portabella mushrooms, fresh artichoke hearts, and red onion. Served hot and topped with ripe tomatoes, scallions, and corn tortilla chips for dipping. **\$7.99**

Chicken Quesadilla

Seasoned grilled chicken, colby jack cheese, peppers and onions, stuffed inside a sun-dried tomato flour tortilla. Served with sides of pico de gallo, cilantro black beans, shredded lettuce and sour cream. **\$8.75**

Portabella & Roasted Red Pepper Quesadilla

Grilled portabella, roasted red peppers and shredded white cheddar cheese stuffed inside a sun-dried tomato flour tortilla. Served with sides of pico de gallo, cilantro black beans, shredded lettuce and sour cream. **\$8.75**

Asian Nachos

The continents collide in this award-winner. Asian fare in a truly American brew pub. Thai-marinated chicken, mozzarella cheese and wasabi sour cream atop crispy won tons. You gotta try 'em! **\$8.99**

Calamari Fritti

Fresh calamari rings tossed in seasoned flour & flash fried, served with roasted red pepper aioli & lemon garlic aioli. **\$9.99**

Chicken Queso Dip

Pulled chicken queso oven baked and topped with fresh jalapeño, served with tortilla chips. **\$8.50**

BREWERY SALADS

RRBC Salad

Mixed greens, roma tomatoes, cucumbers, carrots, onions and croutons. Served with your choice of dressing. **\$7.50**

Classic Caesar

Crisp, chopped romaine hearts hand-tossed in our fresh homemade Caesar dressing. Parmesan cheese and garlic croutons complete this classic. **\$8.50** Add chicken if you wish. **\$3**

Caprese Salad

Mesclun greens tossed with a balsamic vinaigrette & topped with fresh sliced mozzarella and Roma tomatoes. **\$6.50**

Grilled Portabella Spinach Salad

A grilled marinated portabella mushroom, lots of fresh baby spinach, candied pecans, cucumbers, strawberries and gorgonzola cheese. Tossed in a kiwi-strawberry vinaigrette. So good for you — you can have another beer... or two!! **\$10.99**

Pomegranate Pecan Salad

Mesclun greens tossed in a tasty pomegranate vinaigrette with grilled chicken, dried cranberries, candied pecans, and bleu cheese. **\$10.99**

Blackened Tuna Cobb Salad

A twist on a traditional Cobb. Blackened tuna atop crisp mixed greens, diced bacon, crumbled bleu cheese, tomatoes, hard-boiled eggs and red onions. Served with balsamic vinaigrette. Tuna cooked medium unless otherwise requested. **\$11.99**

Santa Fe Chicken Salad

All the flavor of the Southwest in a salad. A grilled cilantro-lime marinated chicken breast served hot, over chilled lettuce with cilantro black beans, colby jack cheese, and crispy tortilla strips. All tossed in a chipotle vinaigrette. **\$10.99**

Taco Salad

Crispy taco shell stuffed with romaine lettuce, cilantro black beans, pico de gallo and colby jack cheese. Served with a side of avocado ranch dressing. Your choice of grilled chicken or ground sirloin. **\$10.50**

Thai Chicken Salad

Grilled chicken glazed with a sweet Thai chili sauce, tossed with chopped lettuce, Mandarin oranges, chow mein noodles, bell peppers, carrots and a peanut vinaigrette. **\$10.99**

Dressings

Bleu cheese, Ranch, Honey Mustard, Balsamic Vinaigrette, Caesar, Honey Bacon Ranch, Ranchero, Kiwi-Strawberry Vinaigrette, Chipotle Vinaigrette & Peanut Vinaigrette

SOUPS

Soup of the Day

Cup **\$3.50** Bowl **\$4.50**

Beer Cheese

Cup **\$3.50** Bowl **\$4.50**

BUCKETS

Grilled Chicken Sliders

Four grilled chicken sliders topped with cheddar cheese, choice of blackened, BBQ or plain. Served with beer-battered fries. No split orders. **\$8.99**

Mini Burgers

Five mini Black Angus cheeseburgers served with beer-battered fries. **\$8.99**

Wings

Ten golden brown wings tossed in your choice of our chef's original sauces: hot, medium, mild, BBQ, chipotle BBQ, garlic or teriyaki. Served with celery and ranch or bleu cheese for dipping. **\$8.50**

Chicken Fingers

RRBC chicken fingers served with beer-battered fries and a honey mustard sauce. **\$7.99**

Fries & Ranch

A bucket full of beer-battered fries served with ranch dressing. **\$4.00**

Fish & Chips

Fresh Atlantic cod beer-battered and cooked to a golden brown. Served with fries, coleslaw and a side of tartar sauce. **\$12.50**

Stuffed Pretzels

Two king-size stuffed pretzels served in a bucket.Your choice of jalapeño pepper cheese or sweetcream cheese. **\$5.50**

PUB SANDWICHES

Potato Pancake Reuben

Delicately shaved corned beef served hot. Topped with swiss cheese and sauerkraut, stuffed between two potato pancakes and served with...what else but thousand island dressing. **\$10.99**

Pirate Chicken Sandwich

First, we marinate chicken breasts in our delicious Pirate Light brew. Then we grill and serve them hot on a brioche roll with applewood smoked bacon and melted NY white cheddar cheese. Simply the best! **\$8.99**

Buffalo Wrap

Grilled chicken in a mild wing sauce stuffed into a flour tortilla with lettuce, tomato and bleu cheese. **\$8.99**

Marinated Portabella Sandwich

A perfect sandwich for vegetarians. Grilled balsamic-marinated portabella mushroom served on a focaccia roll with roasted red peppers, sprouts, and sun-dried tomato aioli. **\$8.75**

Little Boy Blue Chicken Sandwich

Grilled chicken breast topped with shaved ham, melted swiss and some crazy honey mustard, served on a brioche roll. **\$9.50**

Cooper's Ale Battered Grouper Sandwich

Our award-winning Cooper's Gold flavors this beer-battered grouper. Fried to a golden brown and served on a tomato focaccia bun with a side of our spicy cajun remoulade. **\$9.99**

Turkey Bacon Ranch Wrap

Shaved turkey, smoked applewood bacon, colby cheese, shredded lettuce, tomatoes and ranch dressing rolled in a flour tortilla. **\$8.99**

Chicken Waldorf Salad Sandwich

A modern take on the Waldorf-Astoria recipe... Chunks of white chicken, sun-dried cranberries, roasted pecans, red onions and celery on a toasted croissant. Topped with lettuce and tomato. **\$9.99**

California Chicken Sandwich

Grilled marinated chicken breast served hot on a brioche roll with avocado, red onion, melted pepper jack cheese and a side of mayo. **\$8.99**

Blackened Tuna Steak Sandwich

Blackened tuna served on an herb focaccia bun with a side of sun-dried tomato aioli. Cooked medium unless otherwise requested. **\$11.50**

The French Dip

Freshly sliced roast beef topped with melted swiss cheese, served on hand-cut Tuscan bread. Served with a side of hoseradish mayo and au jus. **\$10.50**

Chipotle BBQ Chicken Sandwich

Grilled chicken basted in chipotle BBQ, topped with smoked mozzarella, banana peppers, and onion rings on a brioche roll. **\$9.50**

GOURMET PIZZA

Buffalo Chicken

A mountain of mozzarella and bleu cheese atop Buffalo chicken. Baked on a garlic butter crust and finished traditionally, with chopped celery and a cool ranch drizzle. **\$8.99**

Pepperoni, Pepperoni

Piles of pepperoni and mounds of mozzarella atop a hand-tossed pizza dough, baked to a golden brown. Did we mention pepperoni? **\$8.99**

Pizza Blanca

Taste the 3-cheese mix of mozzarella, feta and asiago atop a garlic butter crust with spinach and roma tomatoes. **\$8.99**

Chicken Ranch

Grilled chicken, bacon, colby jack cheese and ranch. Perfection. **\$8.99**

BREWERY BURGERS

River Classic Burger

The original 8oz. Black Angus burger hot off the grill, served on a toasted English muffin. **\$7.99**

Mushroom & Swiss Burger

You asked. RRBC delivered. As simple and delicious as the name states. Our 8oz. Black Angus burger, grilled to your liking and topped with swiss cheese and sautéed mushrooms brioche roll. **\$8.99**

BREWERY BURGERS {continued}

Black 'n Bleu Burger

So good it'll knock you out! Dusted in cajun seasoning, this burger arrives topped with crumbled bleu cheese and a roasted red pepper. Served on a brioche roll. **\$8.99**

The Raging Bull Burger

8oz. Black Angus burger packed in cajun spice and grilled to your liking. Topped with jalapeños, pepperjack cheese and an onion ring on a brioche roll. Served with a punch of chipotle ketchup for the best fries in town. (DeNiro thinks so and we're not arguin'!) **\$8.99**

Char-grilled Turkey Burger

Shhhh! It's a secret! Our chef's special combination of seasonings makes our turkey burger tops. Served on a tomato focaccia bun with spicy cajun remoulade. We could tell ya, but then, you know... **\$9.50**

Char-grilled Salmon Burger

A delicious and healthy burger alternative. Fresh, flaky North Atlantic salmon is fork-blended in-house with seasonings, formed into patties, and grilled to perfection. Accented by a lemon-dill aioli and served on a tomato focaccia bun. **\$9.50**

RRBC Bacon Cheddar Burger

Bacon and cheddar...aaahh, nothing's better! Applewood smoked bacon and melted NY white cheddar cheese on a brioche roll makes ours the best. **\$8.99**

Reisch Burger

A Wildcat favorite now served here. A chargrilled burger topped with a hashbrown & sharp cheddar cheese on a brioche roll. **\$9.25**

PASTA

Blackened Chicken Pasta Alfredo

Penne pasta tossed with steamed broccoli in a gorgonzola alfredo sauce and topped with a blackened chicken breast. **\$14.50**

Johnny Mac 'n' Three Cheeses

Bye, bye blue box! Cavatappi pasta baked with our chef's delicious 3-cheese blend. Add in mild Italian, smoked andouille sausage, roasted red peppers and red onions - garnished with tomatoes and scallions. It's mac 'n' cheese for big people! Substitute: grilled chicken or blackened shrimp. (shrimp add \$2.00) **\$14.99**

Basil Rotini Pasta

Tri-color rotini pasta sautéed with sun-dried tomatoes, goat cheese, & grilled chicken breast, tossed with basil infused olive oil. **\$13.50**

Penne Pesto Pasta

Grilled chicken and penne tossed with sautéed red onions, artichokes, and diced tomatoes in a creamy pesto sauce. **\$13.50**

RRBC ENTRÉES

All entrées served with seasonal vegetables, unless otherwise specified.

One Potato, Two Potato Grouper

Our most popular dish. Sweet and Idaho potatoes get together to form a perfect crust on our grouper. Topped with our chive beurre blanc and served over steaming rice pilaf. **\$15.99**

Cooper's Baby Back Ribs

Our most popular beer hits the grill in these slow-roasted ribs basted with RRBC's own BBQ sauce. What else but our famous beer-battered fries and homemade coleslaw could complete the feast? Better ask for extra napkins. Or substitute chipotleBBQ sauce. Half Slab **\$12.95** Full Slab **\$18.95**
Does not come with house vegetables.

Flat Iron Steak

10 oz. flat iron steak, grilled & placed over dirty rice, and topped with creole butter. **\$15.99**

Pacific Beach Tacos

Three flour tortillas stuffed with your choice of spicy seasoned chicken or cod, topped with cheese and sweet mango salsa. Served with sides of sour cream, dirty rice and shredded lettuce. **\$12.50** A dd avocado **\$1.00** *Does not come with house vegetables.*

Fin's Tuna Tacos

Ponzu marinated yellowfin tuna stuffed in 2 flour tortillas and topped with wasabi-cucumber slaw, fresh avocado & cilantro. Served with a side of cilantro black beans. (Cooked medium unless otherwise specified) **\$13.50**
Does not come with house vegetables.

RRBC's Marinated Chicken

Our special brewery marinade flavors this delicious and healthy choice. Grilled, boneless chicken served over steaming rice pilaf. **\$10.95**

Gorgonzola Strip Steak

Blackened 10oz. strip steak perfectly grilled, then topped with melted gorgonzola. Served atop white cheddar mashed potatoes. **\$18.99**

Thai One On

A unique take on traditional Pad Thai pasta. A stir fry medley of fresh broccoli, green onions, red peppers, and carrots tossed with lo mein noodles in a spicy peanut sauce. Your choice of chicken or shrimp. Garnished with crushed peanuts. **\$14.50** *Does not come with house vegetables.*

Eldorado Enchiritos

Two sun-dried tomato flour tortillas stuffed with chorizo sausage, shredded chicken and cheese. Finished enchilada style with melted colby jack cheese, peppers and onions. Served with dirty rice and cilantro black beans. **\$12.50**
Does not come with house vegetables.

Southern Fried Potato Chip Chicken

The south has risen in this dish. Boneless chicken breast deep fried in a thick potato chip crust. Served with pineapple-bacon baked beans and our homemade coleslaw. **\$12.99** *Does not come with house vegetables.*

Louisiana Jambalaya

Our shout-out to New Orleans. Chicken, andouille sausage, and shrimp jambalaya topped with dirty rice. **\$15.95** *Does not come with house vegetables.*

Key Lime Salmon

Fresh salmon, placed over rice pilaf, topped with key lime butter. Served with steamed vegetables. (Served as blackened or pan seared) **\$16.50**

Pretzel Crusted Chicken

Tender chicken breast tossed in crushed pretzels and pan seared. Served over house mashed potatoes and finished with a whole grain mustard sauce. **\$15.99**

Panko Crusted Tilapia

Fresh tilapia, pan seared with a panko crust, served over rice pilaf & finished with herbed compound butter. **\$15.99**

Calypso Chicken

Seasoned grilled chicken topped with our homemade mango salsa. Served with dirty rice. **\$12.50**

Simply Delicious MeatLoaf & Taters

If we were a diner, this would be our blue-plate special! Grilled home style meatloaf served over white cheddar mashed potatoes, finished with our own Porter beer gravy. A crowd favorite. **\$10.99**

TO GO MENU



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