

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

Sweet Thai Calamari New!
Back by popular demand! Tender panko crusted calamari tossed in sweet Thai chilli sauce and finished with a wasabi sour cream drizzle. \$10.50

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

Crab Flat Bread New!
Our chef's own lump crab & 3-cheese blend, mixed with Bay seasonings, bell peppers & scallions. Baked on tandoori flat bread. \$9.50

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

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 Favorite!
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, teriyaki, or our new jerk dry rub seasoning. Served with celery and ranch or bleu cheese for dipping. \$8.50

SOUPS

Soup of the Day
Cup \$3.50 Bowl \$4.50

Asian Nachos Favorite!
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

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

Grilled Asparagus & Goat Cheese Quesadilla New!
Grilled asparagus, white cheddar, goat cheese & roasted red peppers in a sun-dried tomato tortilla. \$9.50

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

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

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 sweet cream cheese. \$5.50

Beer Cheese
Cup \$3.50 Bowl \$4.50

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. \$7.50
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

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

Grilled Portabella Spinach Salad Favorite!
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 that you can have another beer... or two!! \$10.99

Dressings
Ranch, Bleu Cheese, Honey Mustard, Caesar, Italian, Thousand Island, Balsamic Vinaigrette, Pomegranate Vinaigrette, Kiwi Strawberry Vinaigrette, Chipotle Vinaigrette, Peanut Vinaigrette and Caper Vinaigrette

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! \$9.25

Caprese Sandwich New!
Fresh mozzarella, tomatoes, basil mayo, alfalfa sprouts & balsamic reduction. Served on an herb focaccia bun. \$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. \$9.99

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. \$12.50

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. \$10.99

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

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. \$10.50

The Pool Boy Hot Dog New!
A hot dog sandwich that defines summer, a ball game, a back yard cookout, and memories of Coney Island. A ½ pound all-beef foot-long, stuffed between two thick slices of Tuscan bread, topped with cheddar cheese, applewood smoked bacon & our own coleslaw. Comes with yellow mustard on the side. \$8.99

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 FAVORITE!
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. \$9.50

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. Comes with a side of horseradish mayo and au jus. \$11.50

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. \$8.95

Portabella Goat Cheese Pizza New!
Garlic butter crust, topped with portabella mushrooms, goat cheese, mozzarella & balsamic reduction. \$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? \$8.95

Pizza Blanca
Taste the 3-cheese mix of mozzarella, feta and Asiago atop a garlic butter crust with spinach and Roma tomatoes. \$8.95

Chicken Ranch Favorite!
Grilled chicken, bacon, colby jack cheese and ranch. Perfection. \$8.95

BREWERY BURGERS

River Classic Burger
The original 8 oz. Black Angus burger, hot off the grill, served on a toasted English muffin. \$8.50

Mushroom & Swiss Burger
You asked. RRBC delivered. As simple and delicious as the name states. Our 8 oz. Black Angus burger, grilled to your liking and topped with swiss cheese and sautéed mushrooms on a brioche roll. \$9.25

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. **\$9.25**

Reisch Burger

A Wildcat favorite now served here. A char-grilled burger topped with a hash brown & sharp cheddar cheese on a brioche roll. **\$9.50**

Black Bean Burger New!

House-made black bean patty, grilled & topped with mango salsa & alfalfa sprouts. Served on a tomato focaccia roll with Cajun remoulade. **\$9.50**

The Raging Bull Burger

8 oz. Black Angus burger packed in cajun spice and grilled to your liking. Topped with jalapeños, pepper jack cheese and an onion ring on a brioche roll. Served with a punch of chipotle ketchup to accompany the best fries in town (DeNiro thinks so and we're not arguin'.) **\$9.50**

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. **\$10.50**

RRBC Bacon Cheddar Burger Favorite!

Bacon and cheddar...aaahh, nothing's better! Applewood smoked bacon and melted NY white cheddar cheese on a brioche roll makes ours the best. **\$9.50**

PASTA

Blackened Chicken Pasta Alfredo

Penne pasta tossed with steamed broccoli in a gorgonzola alfredo sauce and topped with 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**

Southwest Pasta New!

Cavatappi pasta tossed with bell peppers, onions, black beans, jalapeños & grilled chicken in a cilantro lime cream sauce. Topped with sour cream. Comes with a roll. **\$14.25**

RRBC ENTRÉES

All entrées served with seasonal vegetables, unless otherwise specified.

One Potato, Two Potato Grouper Favorite!

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 Favorite!

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 chipotle BBQ sauce. Half Slab **\$12.95** Full Slab **\$18.95**
Does not come with house vegetables.

Oak Barrel Sirloin

10 oz. oak barrel marinated sirloin, grilled & placed over cheddar mashed potatoes & topped with beer-braised onions. **\$16.50**

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** Add avocado. **\$1.00**
Does not come with house vegetables.

Fin's Tuna Tacos

Ponzu marinated yellow fin 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 Favorite!

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

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.

Bruschetta Chicken New!

Grilled chicken breast topped with tomato-basil bruschetta and Parmesan cheese. Served with quinoa. **\$12.95**

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 and 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**

Sesame Crusted Cod New!

Fresh cod, pan seared with a sesame seed crust, topped with wasabi cucumber slaw. Served with quinoa. **\$16.50**

Calypso Chicken

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

Simply Delicious Meat Loaf & Taters

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

Gorgonzola Strip Steak

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

TO GO MENU



ROCKY RIVER
BREWING CO.
Restaurant & Brewery

21290 Center Ridge Road
Rocky River, OH 44116
440-895-BREW
www.rockyriverbrewco.com