

APPETIZERS

CHIPS AND SALSA

\$4.50

FRESH ROSEMARY CHIPS *NEW!*

Fresh made potato chips seasoned with fresh rosemary and a blend of seasonings. Served with caramelized onion and bacon dip. **\$5.50**

FRIED PICKLES

House pickles, beer-battered and deep fried. Served with a Cajun remoulade. **\$5.99**

SWEET THAI CALAMARI

Tender Panko crusted calamari, tossed in sweet Thai chili 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. **\$8.99**

ASIAN NACHOS *FAVORITE!*

The continents collide in this award-winning appetizer, Asian flare 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**

TATER TOTS *NEW!*

Our version of a childhood favorite. House made, loaded tater tots served with sour cream for dipping. **\$7.50**

CHICKEN QUESO DIP

Pulled chicken queso, oven baked and topped with fresh jalapeño. Served with tortilla chips. **\$8.99**

HOUSE MADE HUMMUS *NEW!*

Chef's homemade hummus served with warm naan bread **\$7.99**

GRILLED ASPARAGUS & GOAT CHEESE QUESADILLA

Grilled asparagus, white cheddar, goat cheese & roasted red peppers in a sun-dried tomato tortilla. **\$9.50**

CHICKEN QUESADILLA

Seasoned grilled chicken, colby-jack cheese, peppers and onions stuffed inside a sun-dried tomato tortilla. Served with sides of pico de gallo, cilantro black beans, shredded lettuce and sour cream. **\$9.25**

CHORIZO AND GOAT CHEESE EMPANADAS *NEW!*

Hot Empanadas stuffed with our house made chorizo and goat cheese, topped with ancho sour cream and served with house made apple sauce. **\$9.50**

BUCKETS

GRILLED CHICKEN SLIDERS

Four grilled chicken sliders topped with cheddar cheese. Your 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. **\$8.99**

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. **\$5.00**

FISH & CHIPS

Fresh Atlantic cod, beer-battered and cooked to a golden brown. Served with fries, coleslaw and a side of tartar sauce. **\$13.50**

STUFFED PRETZELS

Two king-size stuffed pretzels served in a bucket. Your choice of jalapeño pepper cheese or sweet cream cheese. **\$5.99**



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. **\$9.99**

PORTABELLA GOAT CHEESE PIZZA

Garlic butter crust, topped with portabella mushrooms, goat cheese, mozzarella & balsamic reduction. **\$9.99**

PEPPERONI, PEPPERONI

Piles of pepperoni and mounds of mozzarella atop a hand-tossed pizza dough, baked to a golden brown. Did we mention pepperoni? **\$9.99**

CHICKEN CAESAR *NEW!*

Garlic butter and cheese crust topped with a cold chicken caesar salad. **\$10.50**

PIZZA BLANCA

Taste the 3-cheese mix of mozzarella, feta and Asiago atop a garlic butter crust with spinach and Roma tomatoes. **\$9.99**

CHICKEN RANCH *FAVORITE!*

Grilled chicken, bacon, colby jack cheese and ranch. Perfection. **\$9.99**

SOUP

SOUP OF THE DAY

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

TURKEY CHILI

Cup **\$4.50** Bowl **\$5.50**

BEER CHEESE *FAVORITE!*

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



SALADS

RRBC SALAD

Mixed greens, Roma tomatoes, cucumbers, carrots, onions and croutons. Served with RRBC House Kolsch dressing. **\$7.99**

CLASSIC CAESAR

Crisp, chopped romaine hearts hand-tossed in our fresh homemade Caesar dressing. Parmesan cheese and garlic croutons complete this classic. **\$7.99**
Add chicken if you wish. **\$4**

CAPRESE SALAD

Mesclun greens tossed with a balsamic vinaigrette & topped with fresh sliced mozzarella and Roma tomatoes. **\$7.50**

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. **\$11.50**

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 that you can have another beer... or two! **\$10.99**

SALADS

{continued}

CRAB CAKE SALAD

Two pan seared crab cakes over spring greens tossed with caper vinaigrette and feta, served with hot pepper mayo. **\$12.50**

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. **\$14.50**

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. **\$11.50**

POMEGRANATE PECAN SALAD

Mesclun greens tossed in a tasty pomegranate vinaigrette with grilled chicken, dried cranberries, candied pecans, and Bleu cheese. **\$11.50**

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. **\$11.50**

PUB SANDWICHES

PULLED PORK SANDWICH *NEW!*

House smoked pulled pork topped with chipotle BBQ, Tillamook cheddar, coleslaw and an onion ring. **\$10.50**

THE RICKY RICARDO *NEW!*

Sliced pork loin topped with ham, melted swiss, pickled relish and mojo mayo on an herb focaccia roll. **\$10.50**

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. **\$11.99**

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 Tillamook cheddar cheese. Simply the best! **\$10.50**

BUFFALO WRAP

Grilled chicken in a mild wing sauce, stuffed into a flour tortilla with lettuce, tomato and Bleu cheese. **\$9.50**

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. **\$9.50**

LITTLE BOY BLUE CHICKEN SANDWICH

Grilled chicken breast topped with shaved ham, melted swiss and some crazy honey mustard. Served on a brioche roll. **\$10.50**

COOPER'S ALE BATTERED GROUPEL 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. **\$11.99**

TURKEY BACON RANCH WRAP

Shaved turkey, smoked applewood bacon, colby cheese, shredded lettuce, tomatoes and ranch dressing all rolled into a flour tortilla. **\$9.50**

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. **\$11.50**

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. **\$10.50**

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. **\$13.50**

CHIPOTLE BBQ CHICKEN SANDWICH

Grilled chicken basted in chipotle BBQ and topped with cheddar cheese, banana peppers and onion rings, served on a brioche roll. **\$10.50**

THE FRENCH DIP

Freshly sliced roast beef topped with melted swiss cheese and served on hand-cut Tuscan bread. Comes with a side of horseradish mayo and au jus. **\$12.50**

BLACKENED CHICKEN CAESAR WRAP *NEW!*

Grilled chicken blackened and tossed with romaine lettuce and Caesar dressing then stuffed in a herb tortilla. **\$10.50**

CHICKEN ARUGALA SANDWICH

Grilled chicken topped with applewood smoked bacon, melted Gouda cheese, and fresh arugala on an herb focaccia bun, served with a side of lemon garlic aioli. **\$10.50**

TACOS

FIN'S TUNA TACOS

Ponzu marinated yellow fin tuna stuffed in two flour tortillas, topped with jicama slaw. Cooked medium rare and served with cilantro lime rice and black beans. **\$14.50**

PACIFIC BEACH TACOS

Three flour tortillas stuffed with your choice of spicy seasoned chicken or cod, topped with Colby Jack cheese and sweet mango salsa. Served with sides of sour cream, cilantro lime rice and shredded lettuce. **\$12.50** Add avocado. **\$1.00**

STREET TACOS *NEW!*

Your choice of chipotle BBQ smoked pulled pork or smoked pulled chicken, stuffed in 3 flour tortillas and topped with jicama slaw, tomatoes and queso fresco. Served with cilantro lime rice and black beans. **\$12.50**

No mixing and matching of tacos, please.

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BURGERS



RIVER CLASSIC BURGER

The original 8 oz. Black Angus burger, hot off the grill and served on a pretzel bun. \$9.50

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. **\$10.50**

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. **\$10.50**

REISCH BURGER

A Wildcat favorite now served here. A char-grilled burger topped with a hash brown and sharp cheddar cheese on a brioche roll. **\$10.75**

BLACK BEAN BURGER

House-made black bean patty, grilled and topped with mango salsa and alfalfa sprouts. Served on a tomato foccacia roll with Cajun remoulade. **\$9.75**

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 for the best fries in town. (DeNiro thinks so and we're not arguin'.) **\$10.75**

CHAR-GRILLED TURKEY BURGER

Shhhh! It's a secret! Our chef's special combination of seasonings makes our turkey burger a special treat. Served on a tomato foccacia bun with spicy Cajun remoulade. We could tell ya, but then, you know... **\$10.50**

CHAR-GRILLED SALMON BURGER

A delicious and healthy burger alternative. Fresh, flaky North Atlantic salmon is fork-blended with seasonings in-house, formed into patties, and grilled to perfection. Accented by a lemon-dill aioli and served on a tomato foccacia bun. **\$11.50**

RRBC BACON CHEDDAR BURGER **FAVORITE!**

Bacon and cheddar...aaahh, nothing's better! Applewood smoked bacon and melted cheddar cheese on a brioche roll makes ours the best. **\$10.50**

CHORIZO BURGER **NEW!**

House made Chorizo sausage mixed with ground beef, chargrilled and topped with Tillamook cheddar, peppers and onions & avocado served on a pretzel bun. Served with a side of remoulade. **\$10.50**

PB & J BURGER **NEW!**

You will never believe it could be this good! A chargrilled Black Angus burger topped with peanut butter and grilled jalapeños served on a pretzel bun. **\$10.50**

ENTRÉES

All entrées served with seasonal vegetables, unless otherwise specified.

ONE POTATO, TWO POTATO GROUPEL **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 **\$19.95**

Does not come with house vegetables.

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. **\$16.50** (Shrimp add \$2.00)

Does not come with house vegetables.

BLACKENED SALMON **NEW!**

Fresh salmon, pan seared with blackened seasoning, placed over cilantro lime rice and topped with jicama slaw. **\$17.99**

CALYPSO CHICKEN

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

BREWCO CHICKEN **NEW!**

Marinated chicken breast grilled & served over cheddar mashed potatoes, topped with demi glace. **\$12.99**

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**

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. **\$14.99**

Does not come with house vegetables.

LAKE EFFECT CHILI

Chef's turkey chili recipe, tossed with Cavatappi pasta and finished with cheddar jack cheese and sour cream. **\$14.50**

Does not come with house vegetables.

PEDRO'S SMOKED CHICKEN BURRITO **NEW!**

Pulled smoked chicken, cilantro lime rice, peppers and onions, black beans and cheddar jack cheese stuffed in a flour tortilla then baked. Topped with a Rojo sauce and queso fresco, served with tortilla chips. **\$12.50**

Does not come with house vegetables.

LOUISIANA JAMBALAYA

Our shout-out to New Orleans. Chicken, andouille sausage and shrimp jambalaya topped with dirty rice. **\$15.99**

Does not come with house vegetables.

PAN SEARED SALMON **NEW!**

Fresh salmon pan seared & served over cold soba noodles and julienne vegetables in a Thai peanut sauce. **\$17.99**

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, finished with our own demi glace.

A crowd favorite. **\$11.50**

NY STRIP STEAK **NEW!**

Chargrilled and served on top of white cheddar mashed potatoes with fresh vegetables.

Choose one of the following toppings:

1. Chef's bacon onion marmalade
2. Grilled onions & mushrooms
3. Plain Jane (hold the toppings)

\$18.99

DESSERTS

CHICAGO DEEP DISH COOKIE

Our pizza-size chocolate chip cookie, fresh from the oven. Topped with vanilla ice cream. This one is a mouthful. **\$7.99**

CHOCOLATE TOWER

Four layers of moist chocolate cake intertwined with a rich, fudgy, chocolate frosting towered high. **\$6.95**

FRIED ICE CREAM (HELADO FRITO)

Fried ice cream, served in a sugar cinnamon edible bowl and topped with chocolate syrup and whipped cream. **\$5.50**

OLD FASHIONED ROOT BEER FLOAT

Two scoops of creamy vanilla ice cream floating in a cold mug of delicious root beer. **\$3.99**

CHEESECAKE SPECIAL OF THE MONTH

We serve Mitchell's ice cream exclusively.

SIDES

Balsamic Coleslaw
Beer-battered Fries
Rice Pilaf
Dirty Rice
Cilantro lime rice
White Cheddar Mashed Potatoes
Steamed Vegetables
Cilantro Black Beans
Jicama Slaw
Onion Rings
Side Caesar Salad
Side Salad

DRESSINGS

RRBC House Kolsch dressing
Ranch
Bleu Cheese
Caesar
Balsamic Vinaigrette
Pomegranate Vinaigrette
Kiwi Strawberry Vinaigrette
Chipotle Vinaigrette
Peanut Vinaigrette
Caper Vinaigrette

BEVERAGES

Coffee, Tea, Hot Chocolate
Fresh Brewed Iced Tea
Rug Rat Root Beer
Milk, Chocolate Milk, Fruit Juices
Coke, Diet Coke, Sprite, Ginger Ale,
Lemonade

LEMONADES & ICE TEA

Mango
Raspberry
Strawberry
Arnold Palmer (½ Iced Tea ½ Lemonade)

CONSUMER ADVISORY

Eating raw or under cooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Young children, pregnant women, older adults and those who have certain medical conditions are at greater risk.

*Before purchasing please ask staff about items offered for sale that meet this criteria.

WE STRICTLY USE ZERO TRANS FAT COOKING OIL.

CHEF: **BILL FOGARTY**

HEAD BREWER: **JIM LIEB**