

APPETIZERS

CHIPS & SALSA

\$4.99

FRIED PICKLES **VEG**

5 dill pickle spears beer batter & fried, served with a side of Cajun remoulade. **\$6.50**

SWEET THAI CALAMARI

Tender panko crusted calamari rings tossed in sweet Thai chili glaze layed on a bed of Thai peanut slaw & finished with wasabi infused sour cream. **\$10.50**

BUFFALO CHICKEN EGG ROLLS

Filled with crispy buffalo chicken, chopped celery, & bleu cheese crumbles, served with your choice of ranch or bleu cheese dressing. **\$9.50**

ASIAN NACHOS

Thai chili marinated chicken & melted mozzarella cheese atop crispy wontons, finished with sweet Thai chili sauce & wasabi sour cream drizzle. **\$8.99**

RANDY'S TOTS

Shredded Idaho potatoes blended with applewood smoked bacon, tillamook cheddar, sour cream & green onions, fried crispy & served with a side of sour cream. **\$7.99**

CHICKEN QUESO DIP

Creamy 4 cheese queso blended with pulled chicken, oven baked & topped with fresh jalapeno rings, served with fried corn tortillas. **\$9.50**

BUCKETS

BARBECUE CHIPS **VGNO, VEG**

Made to order potato chips tossed in the chef's secret BBQ seasoning, served with ranch for dipping. **\$5.50**

MINI BURGERS

Five grilled mini cheeseburgers served with beer battered fries. **\$9.50**

GRILLED CHICKEN SLIDERS

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

WINGS

Ten crispy fried wings tossed in your choice of our chef's original sauces: Chipotle BBQ, BBQ, garlic-parmesan, teriyaki, Sriracha honey, jerk dry rub, smokey bbq dry rub, mild, medium or hot. Served with celery & your choice of ranch or bleu cheese. **\$9.50**

CHICKEN TENDERS

Crispy fried chicken tenders & beer battered fries, served with honey mustard for dipping. **\$7.99**

FRIES & RANCH **VGNO, VEG**

A bucket of beer battered fries with ranch for dipping. **\$5.00**

FISH & CHIPS

Flaky Atlantic Cod beer battered & fried to a golden brown, served with fries, coleslaw & tartar. **\$13.50**

STUFFED PRETZELS **VEG**

Two king-size stuffed pretzels served in a bucket, your choice of jalapeno pepper cheese, sweet cream cheese, or try one of each. **\$5.99**

SUN DRIED TOMATO HUMMUS **VGNO, VEG, GFO**

House made hummus topped with sun dried tomato pesto, served with warm naan flatbread. **\$7.99**

MUSHROOM & GORGONZOLA QUESADILLA **VEG**

Button mushrooms, beer braised onions, asparagus, tomato, great lakes white cheddar & blue cheese in a crispy whole wheat tortilla. **\$9.50**

SMOKED CHICKEN & MANGO QUESADILLA

Pulled smoked chicken, mango salsa, black beans, sharp cheddar & crumbled queso fresco in a crispy whole wheat tortilla. **\$9.50**

CRISPY BUFFALO CAULIFLOWER **VEG**

Crispy Tempura fried cauliflower tossed in buffalo sauce and served with bleu cheese dressing and celery. **\$7.99**

PESTO RICOTTA DIP **VEG, GFO**

Creamy whipped ricotta topped with basil pesto & tomato bruschetta, finished with balsamic reduction, served with grilled garlic naan flatbread. **\$9.50**

CRAB CAKE SLIDERS

Three Lump crab cakes served hot on mini pretzel rolls. Topped with creamy purple cabbage slaw & red chili aioli, alongside hot beer battered fries. **\$13.99**



PIZZA

BLANCA **VEG, GFO**

Taste the three cheese mix of mozzarella, parmesan, & crumbled feta atop a garlic butter crust with baby spinach & roma tomatoes. **\$9.99**

PEPPERONI **GFO**

Piles of pepperoni, mounds of mozzarella & fresh made marinara atop a hand tossed pizza dough. **\$9.99**

GREEK **VEG, GFO**

Hand tossed dough topped with basil pesto, mozzarella, crumbled feta, roasted red peppers, red onion & kalamata olives and balsamic drizzle. **\$9.99**

CHICKEN RANCH **GFO**

Smoked chicken, applewood smoked bacon, cheddar jack cheese & house made ranch. **\$9.99**

BUFFALO CHICKEN **GFO**

Grilled chicken tossed in buffalo sauce, mozzarella & crumbled blue cheese on a garlic butter crust, finished with diced celery & a cool ranch drizzle. **\$9.99**

SOUP

SOUP OF THE DAY

Cup **\$3.75** Bowl **\$4.75**

BEER CHEESE **FAVORITE!**

Cup **\$3.75** Bowl **\$4.75**

SALADS

RRBC HOUSE **V, VGNO, GFO**

Spring greens, roma tomatoes, sliced cucumber, carrots, red onion & croutons, served with RRBC gold kolsch dressing. **\$7.99** Add grilled chicken \$5 or salmon \$7

CAESAR **VEG, GFO**

Crisp, chopped romaine tossed in our house made caesar dressing with croutons & parmesan. **\$8.50** Add grilled chicken \$5 or salmon \$7

THAI CHICKEN

Sweet Thai chili glazed chicken breast over chopped romaine tossed with red cabbage, bell peppers & matchstick carrots, in a Thai peanut vinaigrette, finished with mandarin oranges & crispy chow mein noodles. **\$12.50**

GRILLED PORTABELLA & BABY SPINACH **VGNO, VEG, GF**

Balsamic marinated Portabella cap char-grilled & thin sliced, served over baby spinach tossed in kiwi strawberry dressing with sliced cucumbers, strawberries, blue cheese crumbles & candied pecans. **\$11.99**

GF GLUTEN FREE **VEG** VEGETARIAN **VGNO** VEGAN OPTION
GFO GLUTEN FREE OPTION **V** VEGAN

SALADS

{continued}

BLACKENED TUNA COBB GF

Blackened Yellowfin tuna seared rare & thin sliced, served over spring greens with applewood smoked bacon, crumbled blue cheese, diced roma tomato, hard boiled eggs & red onion, served with balsamic vinaigrette on the side. **\$14.50**

CRAB CAKE

Two crab cakes pan fried & served over spring greens, tossed with crumbled feta & lemon-caper vinaigrette, finished with spicy mayo. **\$12.50**

TACO VGN0

Crisp romaine, black bean salsa, tomatoes & sharp cheddar cheese in a flour tortilla bowl, served with avocado ranch & your choice of grilled chicken breast, taco style ground beef, or smoked tofu. **\$11.99**

POMEGRANATE GFO

Spring greens tossed in pomegranate vinaigrette with candied pecans & sun dried cranberries, topped with crumbled blue cheese & grilled chicken breast. **\$12.50**

SANTA FE GFO

Chopped romaine, bell peppers, red cabbage & carrots tossed with crispy corn tortillas & chipotle vinaigrette, topped with black bean salsa, sharp cheddar & a grilled chicken breast. **\$12.50**

CAPRESE VEG, GF

Spring greens tossed in balsamic vinaigrette, topped with fresh mozzarella, sliced tomato, balsamic glaze & fresh basil. **\$10.99**

SANDWICHES

(ALL SANDWICHES SERVED WITH BEER BATTERED FRIES)

PULLED PORK GFO

Tender house smoked pulled pork tossed in smoky chipotle barbecue, served hot on a brioche roll with tillamook cheddar, creamy balsamic coleslaw & an onion ring. **\$10.99**

POTATO PANCAKE REUBEN GFO

House made corned beef pulled hot on potato pancakes, topped with melted Swiss & sauerkraut, served with thousand island. **\$12.50**

PIRATE CHICKEN GFO

Pirate ale marinated chicken breast, char-grilled & topped with melted tillamook cheddar & applewood smoked bacon on a toasted brioche roll. **\$11.99**

BUFFALO CHICKEN WRAP

Crispy fried chicken tossed in our buffalo wing sauce, stuffed in a whole wheat wrap with lettuce, tomato & creamy blue cheese. **\$9.99**

PORTABELLA CAPRESE VEG, GFO

Balsamic marinated Portabella mushroom baked with fresh mozzarella & sliced tomato, served on an herb focaccia with basil pesto & balsamic reduction. **\$10.99**

BLACKENED GROUPEL GFO

Fresh grouper tossed in Cajun spices & seared hot, served on a tomato focaccia roll with red cabbage slaw. **\$11.99**

BEER BATTERED GROUPEL

Fresh grouper dipped in beer batter & fried, served on a tomato focaccia with Cajun remoulade. **\$11.99**

CHICKEN WALDORF SALAD 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 GFO

Marinated chicken breast grilled & served hot on a brioche roll with avocado, red onion, melted pepper jack & a side of mayo. **\$10.99**

TUNA BLT GFO

Fresh yellowfin tuna pan seared rare & topped with applewood smoked bacon, crisp lettuce & sliced tomato on a toasted herb focaccia roll, served with a side of mayo. **\$13.99**

FRENCH DIP GFO

House made roast beef cooked rare & thin sliced, topped with melted Swiss cheese on thick cut Tuscan bread served with au jus & horseradish mayo. **\$12.99**

TURKEY WRAP

Shaved turkey, smoked applewood bacon, colby cheese, shredded lettuce, tomatoes & ranch all rolled into a whole wheat tortilla. **\$9.99**

HUMMUS WRAP VGN0, VEG

A whole wheat tortilla filled with house made hummus, cucumber, roasted red peppers, tomatoes, carrots, avocado, sprouts, & crumbled feta, served with a side of hot sauce. **\$9.99**

TACOS

(no mixing tacos please)

STREET STYLE GF

Your choice of barbecued pulled pork or chorizo & smoked chicken, stuffed in 3 corn tortillas with diced tomato, red cabbage slaw & queso fresco, served with green rice & black bean salad. **\$12.50**

CRISPY TEMPURA AVOCADO VGN0, VEG, GFO

Fresh avocado fried with a crunchy tempura batter, topped with hoisin, red cabbage slaw, crushed peanuts & cilantro in 3 corn tortillas, served with green rice & black bean salad. **\$12.50**

PACIFIC BEACH GFO

Three corn tortillas filled with your choice of spicy grilled chicken or flaky blackened cod, topped with shredded sharp cheddar & sweet mango salsa, served with green rice, shredded lettuce & sour cream. **\$12.50 add avocado \$1.00**

PLANT POWERED V, GF

All vegan tacos start with hickory smoked tofu grilled with chipotle barbecue, topped with red cabbage slaw, avocado & Sriracha sour *kream* in 3 corn tortillas, served with green rice & black bean salad. **\$12.50**

FIN'S TUNA GFO

Yellowfin tuna seared rare & sliced thin, served in two corn tortillas with hoisin, red cabbage slaw, avocado & cilantro, served with green rice & black bean salad. **\$14.50**

GF GLUTEN FREE	VEG VEGETARIAN	VGN0 VEGAN OPTION
GFO GLUTEN FREE OPTION	V VEGAN	

BURGERS

ALL BURGERS SERVED WITH BEER BATTERED FRIES



RIVER CLASSIC **GFO**

The original, 8 oz. Burger hot off the grill served on a pretzel roll, add cheese if you'd like. **\$9.50**

MUSHROOM & SWISS **GFO**

Grilled 8 oz. patty topped with sauteed mushrooms & melted Swiss, served on a brioche roll. **\$10.50**

BLACK & BLUE **GFO**

So good it'll knock you out! Dusted in Cajun seasoning, this burger arrives topped with crumbled blue cheese & a roasted red pepper, served on a brioche roll. **\$10.50**

BBQ BACON

We baste this burger in our signature barbecue sauce, top it with tillamook sharp cheddar & applewood smoked bacon on a toasted pretzel roll. **\$10.75**

REISCH

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

HOLY FRIJOLE BLACK BEAN **VGNO, VEG**

Our black bean burgers are made fresh daily, grilled & topped with sweet mango salsa & alfalfa sprouts, served on a tomato focaccia with Cajun remoulade. **\$9.99**

CHEDDAR BACON **GFO**

Char-grilled burger topped with tillamook sharp cheddar & applewood smoked bacon served on a brioche roll. **\$10.75**

CLEVELAND SPICER **GFO**

A char-grilled burger topped with grilled garlic bratwurst, melted swiss cheese & warm sauerkraut on a toasted pretzel bun, served with yellow mustard on the side. **\$11.99**

THE RAGING BULL **GFO**

8 oz. char-grilled burger dusted in Cajun spices, loaded with fresh jalapenos & pepperjack cheese, served on a toasted brioche roll & topped with an oversized onion ring. **\$10.75**

SUGARFOOT TURKEY **GFO**

Ground turkey blended with garlic, parmesan, crumbled feta & spices, served on a tomato focaccia with Cajun remoulade. **\$10.50**

NORWEGIAN WOOD SALMON

Fresh flaky salmon blended in house with seasonings then formed into 8 oz. patties & grilled to perfection, accented by a sun-dried tomato pesto & served on a tomato focaccia. **\$11.99**

EL CAMINO CHORIZO **GFO**

House made chorizo sausage blended with ground beef & char-grilled with melted tillamook cheddar, sliced avocado, sauteed peppers & onions on a toasted pretzel roll with Cajun remoulade on the side. **\$10.99**

JUAN LOPEZ CUBAN **GFO**

This burger is topped with smoked pulled pork, pickles & Swiss cheese, served on an herb focaccia with chimichurri mayo. **\$11.50**

ENTRÉES

TWO POTATO GROUPER **GFO**

Fresh Grouper topped with Idaho & sweet potato matchsticks, seared hot & oven baked to perfection, served with roasted scallion beurre blanc, dirty rice & steamed vegetables. **\$17.99**

COOPERS BABY BACK RIBS

Baby back ribs braised slow & low in our own coopers ale, finished on the grill with your choice of our signature house barbecue or smoky chipotle barbecue, served with coleslaw and beer battered fries.

Half Slab \$12.95 Full Slab \$21.95

JOHNNY MAC & THREE CHEESES **VEG**

Cavatappi pasta tossed with Italian sausage, andouille, red onion & roasted red peppers in our chef's delicious 3 cheese blend, topped off with scallions, diced tomato & a toasted ciabatta roll. **\$16.99** (*Sub Shrimp, chicken or Smoked Tofu \$2*)

ST. LANDRY'S BLACKENED SALMON **GF**

Fresh Salmon dusted with Cajun spices & seared hot, served over green rice, topped with red cabbage slaw and served with steamed vegetables. **\$17.99**

GRILLED SALMON **GF**

Fresh grilled salmon topped with roasted tomato jam, served with asparagus risotto, balsamic reduction and served with steamed vegetables. **\$17.99**

TERIYAKI PINEAPPLE CHICKEN

Marinated chicken breast grilled & basted with sesame teriyaki glaze, served with green rice, steamed broccoli & grilled pineapple. **\$12.99**

THE DEMIGOD MARINATED CHICKEN **GFO**

Pirate light marinated chicken breast grilled & topped with a rich demi glace, served with grilled asparagus risotto and served with steamed vegetables. **\$12.99**

PRETZEL CRUSTED CHICKEN

Tender chicken breast breaded with crushed pretzels & oven baked, topped with a creamy whole grain mustard sauce & served with white cheddar mashed potatoes and served with steamed vegetables. **\$16.50**

THAI ONE ON **VEG**

A unique twist on Pad Thai. A stir fry medley of broccoli, red bell peppers, green onions & carrots tossed with lo mein noodles in a spicy Thai peanut sauce, garnished with crushed peanuts. *Add your choice of grilled chicken, shrimp or smoked tofu.* **\$16.50**

SIMPLY DELICIOUS MEAT LOAF & TATERS

Grilled home-style meatloaf served over white cheddar mashed potatoes, finished with our own demi glace and served with steamed vegetables. **\$12.99**

ENCHILASAGNA

Smoked chicken, Chorizo sausage, cheddar cheese and Black bean salsa layered between warm corn tortillas, topped with more cheddar smothered in enchilada sauce. Finished with sour cream and cilantro. **\$14.50**

LOW COUNTRY SHRIMP 'N' GRITS **GF**

Creamy Tillamook cheddar grits topped with buttery blackened shrimp, sliced andouille sausage, parsley & scallion. **\$16.99**

GULF CITY JAMBALAYA **GFO**

Tender chicken breast, andouille sausage & shrimp get together in a spicy creole tomato sauce, topped off with dirty rice. **\$16.99**

COCONUT CURRY BOWL **VGNO**

A bowl of coconut curry broth with mushrooms, bean sprouts, peppers, carrots, basil, cilantro, scallions & rice vermicelli, finished with your choice of shrimp or smoked tofu. **\$12.99**

GORGONZOLA STRIP STEAK **GF**

10 oz. NY strip steak blackened and topped with melted crumbled bleu cheese, served with white cheddar mashed potatoes & steamed vegetables. **\$21.99**

GF GLUTEN FREE	VEG VEGETARIAN	VGNO VEGAN OPTION
GFO GLUTEN FREE OPTION	V VEGAN	

DESSERTS

CHICAGO DEEP DISH COOKIE

Our pizza size chocolate chip cookie, fresh from the oven, topped with Mitchell's vanilla bean ice cream.

\$7.99

"FRIED ICE CREAM"

Mitchell's vanilla bean ice cream fried & served in a crispy cinnamon sugar bowl, topped with honey & whipped cream.

\$5.50

OLD FASHIONED ROOT BEER FLOAT

Two scoops of Mitchell's vanilla bean ice cream floating in a cold mug of delicious root beer.

\$3.99

DESSERT OF THE MONTH

Ask your server about this month's dessert special.

SIDES

Balsamic coleslaw
Beer battered french fries
Grilled asparagus risotto
Dirty rice
Green rice
White cheddar mashed potatoes
Red cabbage slaw
Steamed vegetables
Mandarin oranges
Black bean salad
Onion rings
Side Caesar Salad
Side house salad

DRESSINGS

Coopers Gold Kolsch Vinaigrette
Ranch
Blue cheese
Caesar
Balsamic Vinaigrette
Pomegranate Vinaigrette
Chipotle Vinaigrette
Thai peanut vinaigrette
Lemon caper vinaigrette
Kiwi strawberry vinaigrette

BEVERAGES

Red Cedar Coffee
Assorted hot tea
Root beer
Milk
Chocolate milk
Fruit juices
Coke
Diet coke
Sprite
Ginger ale

LEMONADES & ICED TEA

Raspberry
Strawberry
Arnold Palmer
Unsweetened

CONSUMER ADVISORY: BEFORE PLACING YOUR ORDER, PLEASE INFORM US IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY

Our products may contain wheat, egg, dairy, soy, or fish allergens. In addition, our products may be processed in facilities that process tree nuts & peanuts.

Please be advised consuming raw, cooked to order or under cooked meat, poultry, seafood, shellfish or eggs may increase your risk of food-borne illnesses, especially if you have certain medical conditions.

Naturally, thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of food-borne illnesses.

We strictly use zero trans fat cooking oil.

CHEF: *BILL FOGARTY*

HEAD BREWER: *JIM LIEB*

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FOR ALL OF OUR FOOD AND DRINK SPECIALS, SPECIAL EVENTS AND TO HANG OUT WITH OTHER RRBC FANS

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