

## starters

**LOADED WAFFLE FRIES** waffle fries topped with beer chili, brewery queso, Hatch chile ranch, jalapeños, and cilantro

**SPINACH ARTICHOKE DIP** spinach, artichokes, mozzarella & parmesan cheese, served with veggies & tortilla chips

**CRISPY CALAMARI** charred lemon, yellow onions, smoked paprika, marinara, pickled fresno

**LOADED AF NACHOS** choice of santa fe chicken or beef, house-made tortilla chips, brewery queso, chipotle cream, black beans, cheddar + pepper jack, pico de gallo, pickled jalapeños, cilantro, house-made salsa and sour cream

ADD GUAC • SUB BRISKET • SUB PULLED PORK

**CHIP & DIP TRIO (V)** house-made guacamole, brewery queso, salsa + tortilla chips

**SMOKED SALMON DIP** smoked salmon, spent grain grill bread, cucumber relish, charred lemon

**DEVILED EGGS** chopped bacon, beer crispies, smoked paprika, pickled fresno

**SLIDERS†** three all beef sliders on hawaiian rolls, Hatch chile ranch, cheddar, bacon, cilantro

**CHICKEN WINGS** choice of sauce  
SIGNATURE BUFFALO • SWEET SMOKY GLAZE  
CHIPOTLE HONEY BBQ • CAJUN RUB

**PRETZEL STICKS** four Bavarian pretzel sticks served with brewery queso

**FRIED PICKLES** tossed with Sante Fe seasoning and served with Hatch chile ranch



tapped  
at the  
source!

Please see server for gluten sensitive menu. Additional nutritional information available upon request. Before placing your order, please inform your server if anyone in your party has a food allergy.

\* These menu items contain peanuts, pecans, cashews, almonds, walnuts, pine nuts, sesame seeds or sunflower 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.

(V) Vegetarian.

Fan Favorite

## mains

**TWISTED TENDERS** chicken tenders, marinated in buttermilk & tossed in twisted seasoned flour, served with waffle fries and choice of two sauces

**SAUCES:** classic buffalo • blue cheese • ranch • twisted sauce  
dr. assburn • cajun voodoo • honey trap mustard • this is q'd up!  
asian zing • sweet smokey glaze

**RB BREW-BATTERED FISH + CHIPS** house beer-battered cod, waffle fries, jalapeño coleslaw, cajun rémoulade

**CAJUN FISH TACOS** three crispy corn tortillas wrapped in soft flour tortillas, blackened cod, pepper jack cheese, lettuce, pico de gallo, cajun rémoulade **ADD GUAC**

**FRESHLY GRILLED SALMON†** sweet & smokey glazed grilled salmon with roasted brussel sprouts, cauliflower rice

**CHICKEN CARBONARA †** Santa Fe chicken, linguini, garlic-parmesan cream, oven-roasted tomatoes, basil, black peppercorn, bacon, arugula

**CHICKEN PARMESAN** basil & parmesan breaded chicken breast, linguini, pomodoro red sauce, arugula, basil, crushed red pepper, extra virgin olive oil, fresh mozzarella

**CHICKEN FRIED CHICKEN** buttermilk marinated chicken, dredged in seasoned flour, fried to a golden crisp, served with a peppery white gravy, garlic green beans & cheddar garlic mashed potatoes

**BABY BACK RIBS** sticky, smoked and fork-tender baby backs cut in half or full stacks, served with waffle fries & coleslaw  
**1/2 RACK RIBS • FULL RACK RIBS**

**TEXAS FIRE RIBEYE †** 12oz grilled ribeye, signature seasoning blend, jalapeño butter, mashed potatoes & garlic green beans

## handhelds

served with side of waffle fries substitute gluten-sensitive bun or lettuce wrap  
BACON • MAKE YOUR BURGER A DOUBLE • SUB BEYOND BURGER® PATTY

**RB CLASSIC CHEESEBURGER †** cheddar, lettuce, tomato, red onion, pickles **ADD EGG**

**PHILLY CHEESESTEAK** shaved sirloin, american + pepper jack cheese, mayo, grilled onions and peppers

**HATCH CHILE BURGER †** Hatch green chiles, cheddar cheese, pickled red onion, garlic aioli, oven-roasted tomatoes, lettuce, pickles **ADD BREWERY QUESO**

**DA KEG BURGER †** cheddar cheese, fried onion, bacon, lettuce, oven-roasted tomatoes, garlic aioli **ADD EGG**

**SOUTHWEST CHICKEN SANDWICH** grilled chicken, guacamole, lettuce, tomato, cheddar, Hatch chile ranch

**CHICKEN FRIED CHICKEN SANDWICH** crispy rock bottom beer-battered chicken, jalapeño coleslaw, pickles, cilantro-ranch

**BRISKET SANDWICH** low and slow-cooked prime brisket, tangy BBQ sauce, side of onions & pickles

**BBQ PULLED PORK SANDWICH** classic pulled pork BBQ, tangy BBQ sauce, side of onions & pickles

**UMAMI BURGER** umami charred mushrooms, roasted tomatoes, arugula, crispy brussel sprouts, shaved parmesan, roasted garlic aioli

## bowls

choice of cauliflower rice or ancient grains mix  
GRILLED CHICKEN • SANTA FE CHICKEN • GRILLED SALMON† • GRILLED STEAK†

**SOUTHWEST (V)** guacamole, black bean corn salsa, pico de gallo, shredded cheese, tortilla strips, Hatch chile ranch, lime

**FANCY FARMER \*(V)** roasted brussel sprouts, carrots, pickled red onion, avocado, spiced almonds, cranberries, arugula, green goddess vinaigrette

**MEDITERRANEAN \*(V)** pesto, mint, cucumber, grilled zucchini, arugula, shaved parmesan, oven-roasted tomato, spiced almonds

**TIGER CRY (V)** edamame, braised shiitakes, carrots, cucumber, brussel sprouts, sweet smoky glaze, toasted sesame seeds

## sidekicks

CAULIFLOWER RICE  
JALAPEÑO COLESLAW  
MAC + CHEESE  
WAFFLE FRIES  
FRESH FRUIT  
BRUSSEL SPROUTS  
CHEDDAR-GARLIC MASHED POTATOES  
GARLIC GREEN BEANS  
GREENHOUSE SALAD  
CLASSIC CAESAR SALAD

## pizza

scratch made dough crafted with brewed on-site brown ale + grains used in the brewing process

**MARGHERITA (V)** mozzarella, tomatoes, roasted garlic, olive oil, basil

**RANCH HAND** ground beef, oven-roasted tomato, mozzarella, caramelized onions, red sauce, arugula

**SONOMA (V)** shaved green apples, blue cheese, truffle cream, caramelized onions, shaved brussel sprouts, herbed honey

**PEPPERONI** two layers of pepperoni, mozzarella

**BBQ CHICKEN** beer-cooked chicken, bbq red sauce, shredded pepper jack, diced fresnos, caramelized onions, cilantro

## soup & salad

GRILLED CHICKEN • GRILLED SALMON† • FRIED TWISTED TENDERS • GRILLED STEAK†

**CILANTRO RANCH CHOP (V)** mixed greens, avocado, black bean corn salsa, cheddar + pepper jack, cilantro-lime ranch dressing

**CAESAR SALAD** romaine, parmesan, croutons, caesar dressing

**BREWER'S COBB** grilled chicken, mixed greens, bacon, avocado, tomatoes, eggs, blue cheese, green goddess dressing

**TOMATO BASIL BISQUE (V)** cream, croutons, basil

BOWL • CUP

**BEER CHILI** cheddar & pepper jack cheese, pickled jalapeños, pico de gallo, tortilla chips, yellow onion

BOWL • CUP



fresh beer  
To-Go!

64OZ GROWLERS | 32OZ TWISTEE CANS

## mules

**WATERMELON MULE** skyy infusions watermelon vodka, fresh lime juice, ginger beer

**AMERICAN MULE** tito's handmade vodka, fresh lime juice, ginger beer

**MEZCAL MULE** montelobos mezcal, ginger beer, fresh lime juice

## margaritas

**SPICY CUCUMBER MARGARITA** casamigos blanco tequila, cointreau, cucumber, jalapeño, lime sour, orange juice

**PATRÓN MARGARITA** patrón silver tequila, cointreau, agave nectar, lime sour

**PICK-A-FLAVOR RITA** el jimador reposado tequila 100% blue agave, cointreau, lime sour + your choice of classic, mango, strawberry or peach

## white wine

**LA MARCA** prosecco, italy

**SEVEN DAUGHTERS** moscato, italy

**ECCO DOMANI** pinot grigio, delle venezie, italy

**CHATEAU STE. MICHELLE** riesling, washington

**VILLA MARIA** sauvignon blanc, new zealand

**CANYON ROAD** chardonnay, california

**KENDALL-JACKSON V.R.** chardonnay, california

## red wine

**MARK WEST** pinot noir, california

**LA CREMA** pinot noir, monterey, california

**APOTHIC** red blend, california

**CANYON ROAD** cabernet sauvignon, california

**LOUIS M. MARTINI** cabernet sauvignon sonoma, california

## zero proof

**STRAWBERRY LEMONADE**

**FRESH-BREWED ICED TEA**

**MANGO OR RASPBERRY ICED TEA**

**COCA-COLA PRODUCTS**

**BOTTLED WATER**

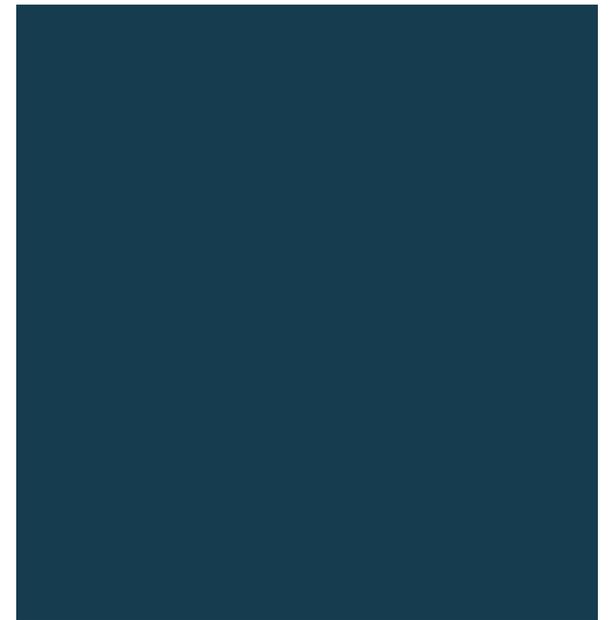
**RED BULL, RED BULL SUGAR FREE**

**TOPO CHICO**

# the unexpected gastro-brewery experience

**ROCK-BOTTOM**  
RESTAURANT & BREWERY

  @rockbottombrewery



## sweetness

**STOUT FUDGE BROWNIE(V)** fudge brownie topped with vanilla ice cream, whipped cream, chocolate & caramel drizzle

**CARROT CAKE\*(V)** made from scratch with our brewed on-site kolsch beer, stacked four layers high + loaded with house-made cream cheese frosting, topped with caramel drizzle

