zero proof

STRAWBERRY LEMONADE 3
FRESH-BREWED ICED TEA 3.5
MANGO OR RASPBERRY ICED TEA 3.5
COCA-COLA PRODUCTS 3.5
BOTTLED WATER 4
RED BULL 5
- REGULAR • SUGAR FREE
- WATERMELON

margaritas

STRAWBERRY MARGARITA 11 corazon blanco tequila, monin strawberry purée, fresh lime juice, sweet & sour

WATERMELON MARGARITA 11 corazon blanco tequila, monin watermelon purée, fresh lime juice, sweet & sour

PATRÓN MARGARITA 14 patrón silver tequila, cointreau, sweet & sour, agave nectar

• **MAKE IT SPICY** +1 monin jalapeño simple syrup

cocktails

HOT HONEY SPIKED LEMONADE 16 angel's envy bourbon, monin hot honey & fresh lemonade

HOT GOLD RUSH 15 whistle pig bourbon, monin hot honey & lemon juice

RB OLD FASHIONED 13 yellowstone bourbon with angostura & regan's orange bitters

MANGO APEROL SPRITZER 12 prosecco & aperol with monin mango purée

CHERRY LIMEADE 12 hendrick's gin, filthy™ dark cherry juice, fresh lime juice & club soda

FLIGHT DECK 13 aviation gin, maple syrup, lime juice & fresh basil

CITRUS MOJITO 11 bacardi limon rum, mint, fresh lime

THE CUBAN PETE MARTINI 12 sailor jerry & parrot bay rum with honey syrup, pineapple juice & lime juice, regan's orange bitters

NOT SO DARK & STORMY 11 sailor jerry rum, lime juice, honey syrup, & ginger beer

RASPBERRY TEQUILA CRUSH 11 patron silver tequila, agave nectar, fresh raspberries, monin raspberry syrup, & fresh mint

BOURBON PEACH SMASH 13 maker's mark bourbon, peach purée, lemon-lime sour

BLUEBERRY LEMONADE 13 stoli® blueberi™ vodka, cointreau, fresh blueberries, mint, cranberry juice, lemon juice & sugar

TITO'S ELDERFLOWER FIZZ 13 tito's handmade vodka, st. germain elderflower, lemonade, prosecco

beer-infused

THE KENTUCKY AMBER 14 bulleit rye whiskey, chocolate bitters & house-brewed amber ale

THE HUDSON 11 wheatley vodka, monin strawberry purée & house-brewed wheat ale

white wine

	6oz	9oz	BTL
LA MARCA prosecco, italy	8	12	28
CANYON ROAD chardonnay, california	7	11	24
SEA SUN BY CAYMUS chardonnay, california	9	13	32
CHALK HILL chardonnay, california	12	16	44
ECCO DOMANI pinot grigio, italy	9	13	32
BARONE FINI pinot grigio, italy	11	15	40
VILLA MARIA "PRIVATE BIN" sauvignon blanc, new zealand	11	15	40
KIM CRAWFORD sauvignon blanc, new zealand	13	17	48
CHATEAU STE. MICHELLE riesling, washington	9	13	32
EOS moscato, california	8	12	28

red wine

	6oz	9oz	BTL
CANYON ROAD cabernet sauvignon, california	7	11	24
J LOHR "SEVEN OAKS" cabernet, california	10	14	36
DAOU cabernet, california	13	17	48
H3 merlot, washington	11	15	40
MARK WEST pinot noir, california	10	15	40
ELOUAN pinot noir, oregon	13	17	48
CATENA "VISTA FLORES" malbec, argentina	10	14	36
TROUBLEMAKER red blend, california	11	15	40

rosé

FLEURS DE PRAIRIE rosé, france ..... 11 | 15 | 40

RB-CORE-0923-T1

ROCK·BOTTOM
RESTAURANT & BREWERY

elevated eats & craft drinks

exclusively pouring
fresh, brewed-on-site beers

starters & shareables

NEW SOUTHWEST EGG ROLLS 15 santa fe chicken, black beans, brewery queso, corn salsa, jalapeños, cilantro ranch

NEW FIRECRACKER SHRIMP 16 crispy shrimp, firecracker sauce, scallions

FULLY LOADED NACHOS 18.5 brewery queso, chipotle cream, black beans, pickled jalapeños, salsa, sour cream, pico de gallo, cilantro & choice of santa fe chicken, pulled pork or southwestern beef

- ADD GUAC +2
- HALF LOADED NACHOS 13.5

HAND-BREADED FRIED PICKLES (V) 13 cilantro ranch

CHEESEBURGER SLIDERS† 16 three all-beef sliders, american cheese, grilled onions, pickles

PULLED PORK SLIDERS 14 three house-smoked pork sliders, pickles, crispy onions, bbq sauce

NEW GARLIC FRIES (V) 12 extra virgin olive oil, fresh garlic, parsley

CHIP & DIP TRIO (V) 14 house-made guacamole, brewery queso, salsa, tortilla chips

CHICKEN WINGS 17 (eight) | **BONELESS WINGS 15** (twelve) ranch or blue cheese, choice of sauce or rub:

- SWEET & SMOKY GLAZE
- BUFFALO
- CHIPOTLE BBQ
- SWEET THAI CHILI
- NASHVILLE HOT
- CAJUN DRY RUB

BAVARIAN PRETZEL STICKS (V) 13 brewery queso

SPINACH ARTICHOKE DIP (V) 14 veggies, fried wonton chips

NEW MOZZARELLA STICKS (V) 14 house-made marinara

NEW BEER BATTERED ONION RINGS (V) 13 cilantro ranch

NEW TATER TOT FONDUE 15 beer cheese dipping sauce, bacon, sour cream & scallions

check out
what's on tap
& special events

pizzas

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

NEW HAWAIIAN 16 ham, pineapple, sweet thai chili marinara, mozzarella, scallions

NEW NASHVILLE HOT CHICKEN 16 white sauce, nashville hot chicken, mozzarella, sweet thai chili, scallions

MARGHERITA (V) 15 garlic, olive oil, marinara, fresh mozzarella, parmesan, basil

BBQ CHICKEN 17 pepper jack, fresno chiles, caramelized onions, cilantro

PEPPERONI 16 marinara, mozzarella

salads & soups

BREWER'S COBB 17 grilled chicken, mixed greens, bacon, avocado, tomatoes, eggs, blue cheese crumbles, choice of dressing

NEW STEAKHOUSE SALAD† 17 sliced sirloin, blue cheese, tomatoes, bacon, balsamic vinaigrette, ranch drizzle, scallions

NEW CHEF SALAD 16 ham, turkey, cheddar, swiss, egg, mixed greens, cucumbers, tomatoes, carrots, choice of dressing

CILANTRO RANCH CHOP (V) 13 mixed greens, avocado, black bean corn salsa, cheddar, pepper jack, cilantro-lime ranch

HOUSE SALAD (V) 11 mixed greens, croutons, cucumbers, tomatoes, carrots, choice of dressing

CAESAR SALAD 11 romaine, parmesan, croutons, caesar dressing

add protein to any salad:

- GRILLED CHICKEN +5
- GRILLED SALMON +7
- FRIED TWISTED TENDERS +5
- GRILLED STEAK +8

dressings:

- BALSAMIC VINAIGRETTE
- RANCH
- HONEY MUSTARD
- CILANTRO-LIME RANCH
- CAESAR
- BLUE CHEESE

soups

available in a cup or bowl

TOMATO BASIL BISQUE (V) croutons, basil
CUP 5.5 • BOWL 7.5

BEER CHILI cheddar & pepper jack cheese, pickled jalapeños, onions
CUP 8 • BOWL 10

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.

crafting your cravings

mains

TWISTED TENDERS 16 buttermilk marinated, fries, choice of two sauces:

- CLASSIC BUFFALO
- BLUE CHEESE
- RANCH
- NASHVILLE HOT
- TWISTED
- HONEY MUSTARD
- CHIPOTLE BBQ
- FIRECRACKER
- SWEET & SMOKY GLAZE

GLAZED SALMON† 23 sweet & smoky glazed grilled salmon, roasted brussels sprouts, rice pilaf

NEW HABANERO CHICKEN 18 grilled chicken, grilled habanero peppers, scallions, sweet & smoky glaze, rice pilaf, green beans

NEW CAJUN PASTA 21 cavatappi, blackened chicken & shrimp, andouille sausage, peppers, onions, voodoo sauce

CRISPY FISH & CHIPS 20 beer battered cod, fries, coleslaw, rémoulade

CHICKEN FRIED CHICKEN 16 buttermilk marinated, white pepper gravy, green beans, roasted garlic mashed potatoes

CAJUN FISH TACOS 17 three crispy corn & soft flour tortillas, blackened cod, pepper jack, lettuce, pico de gallo, cajun rémoulade

NEW LOADED MAC & CHEESE 16 cavatappi, house-made cheese sauce, toasted breadcrumbs, scallions, & choice of santa fe chicken, andouille sausage, bacon or pulled pork

BABY BACK RIBS 28 one pound of our in-house smoked ribs, chipotle bbq sauce, fries, coleslaw

we've got the perfect brew to pair with your meal

pair it up
wash it down

desserts

FUDGE BROWNIE (V) 10 vanilla ice cream, whipped cream, chocolate & caramel drizzle

CARROT CAKE* (V) 12 four layer scratch made with brewed-on-site kolsch beer, carrots, pineapple, walnuts, house-made cream cheese frosting, caramel drizzle

steaks

all steaks served with roasted garlic mashed potatoes & green beans

GRILLED SIRLOIN† 17 6 oz

NEW BOURBON BLUE CHEESE SIRLOIN† 20 6 oz
crispy onions, bourbon glaze, blue cheese

GRILLED RIBEYE† 29 12 oz

TEXAS FIRE RIBEYE† 29 12 oz
spicy pepper crust, grilled jalapeño butter

handhelds

served with fries

ADD EGG OR BACON TO ANY BURGER +1 • MAKE IT A DOUBLE BURGER +4

NEW BOURBON BLUE CHEESEBURGER† 17 bourbon glaze, blue cheese crumbles, crispy onions

DA KEG BURGER† 17 cheddar, sunny-side-up egg, bacon, mayo, crispy onions

SOUTHWEST CHICKEN SANDWICH 15.5 grilled chicken, guacamole, lettuce, tomato, cheddar, cilantro ranch

RB CLASSIC CHEESEBURGER† 15 cheddar, lettuce, tomato, red onion, pickles, mayo

BBQ BACON CHEESEBURGER† 16 bacon, cheddar, bbq, lettuce, tomato, red onions, pickles

NEW JALAPEÑO BURGER† 16 roasted jalapeño, pepper jack, crispy onions, mayo, lettuce, tomato, red onions, pickles

NEW BREWERS CLUB SANDWICH 15 ham, turkey, cheddar, swiss, bacon, lettuce, tomato, chipotle mayo

NEW VEGGIE BURGER (V) 14 made in-house, sweet & smoky glaze, swiss cheese, lettuce, tomatoes, red onions, pickles

FRIED CHICKEN SANDWICH 15.5 coleslaw, pickles, cilantro-ranch

BBQ PULLED PORK SANDWICH 15 pork smoked in-house, slaw, pickles, bbq sauce

PHILLY CHEESESTEAK 16 shaved sirloin, american, pepper jack, mayo, grilled onions, peppers

sidekicks

- FRIES (V) 4.5
- MAC & CHEESE (V) 5.5
- COLESLAW (V) 4.5
- TATER TOTS (V) 4.5
- FRESH FRUIT (V) 5.5
- RICE PILAF 4.5
- CRISPY BRUSSELS SPROUTS (V) 5.5
- ROASTED GARLIC MASHED POTATOES (V) 4.5
- GREEN BEANS (V) 5.5
- HOUSE SALAD (V) 6.5
- CLASSIC CAESAR SALAD 6.5

@rockbottombrewery