

# STARTERS

## CHARCUTERIE BOARD

Cheese and meats from around the world, variety of house made spreads and accents, served with Artisanal bread - 23

## BAVARIAN PRETZELS

Served with honey mustard and whiskey caramel cream cheese (v) - 16

## SPINACH AND ARTICHOKE DIP

Creamy house made spinach and artichoke dip with parmesan, provolone and mozzarella, served with sliced, toasted olive oil bread (v) - 15

## WOOD FIRED MEATBALLS

Beef, pork, and veal homemade meatballs with slow-roasted pomodoro sauce, brûléed burrata cheese, herbs, and crusty bread - 15

## TRADITIONAL CHICKEN WINGS

Par-baked, fried to order, tossed in choice of sauce

6 bone-in wings - 14      6 boneless wings - 10

12 bone-in wings - 19      12 boneless wings - 15

**Sauces:** Sriracha Buffalo, Brew-B-Que, Herb & Parmesan Garlic Butter, Dry Cajun, General Tso's, Red Dawn, Sunburst

## GENERAL TSO'S CAULIFLOWER

Tempura fried cauliflower, sweet and spicy sauce, scallions, pickled carrots, peanuts, toasted sesame (vg) - 13

*This item contains nuts*

## OIL PLATE

Extra virgin olive oil, aged balsamic, fresh herbs, parmesan and cracked black pepper served with Artisanal bread (v) - 10

## PICKLED CAJUN SHRIMP

Crispy fried shrimp and peppers with Cajun seasoning, pickled peppers and parsley, served with garlic mayo and house cocktail sauce - 16

## CRAB CAKES

Two seared crab cakes with tender lump crab, served with chipotle aioli and fresh lemon - 18

*(gf): gluten-free, (vg): vegan, (v): vegetarian*

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially those with medical conditions*

# SALADS

## **VERRI BERRI**

A light, refreshing summer salad with mesclun blend, fresh cut strawberries and blueberries, feta, served with pomegranate dressing (v)

Full - 16 Side - 9

Pairs well with Max Ferd. Richter Riesling or Row 503 Pinot Noir

## **HOUSE SALAD**

Mesclun blend with cherry tomatoes, cucumbers, red onions, shaved parmesan, croutons, served with honey balsamic dressing (v)

Full - 11 Side - 7

Pairs well with Max Ferd. Richter Riesling

## **COBB SALAD**

Romaine lettuce, gorgonzola, diced tomatoes, diced cucumbers, sliced avocado, chopped hard boiled egg, bacon bits, served with house made bacon vinaigrette dressing

Full - 15 Side - 9

Pairs well with Max. Ferd. Richter Riesling

## **CLASSIC CAESAR**

Romaine lettuce, croutons and parmesan with Caesar dressing (v)

Full - 12 Side - 8

Pairs well with Chehalem Chardonnay

**Add protein to any salad:** 6oz sirloin (\$15), 6oz chicken breast (\$9),  
8oz salmon filet (\$14), 6pc shrimp (\$10)

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# FLATBREADS

## **SAUSAGE BACON**

Pomodoro sauce with mozzarella, sausage, bacon bits, roasted mushrooms, and chopped, roasted red peppers - 17

Pairs well with Twenty Acres Cabernet Sauvignon

## **PEPPERONI LOVERS**

Pepperoni, mozzarella and provolone blend, parmesan, fresh basil - 17

Pairs well with Meeker "Bessie" Zinfandel

## **CLASSIC MARGHERITA**

Garlic oil with sliced Roma tomatoes, fresh mozzarella, shredded mozzarella, garnished with fresh basil (v) - 15

Pairs well with Filadonna Pinot Grigio

## **MEDITERRANEAN**

Spinach, roasted peppers, Kalamata olives, red onions, artichokes, mozzarella, feta, and a drizzle of balsamic glaze (v) - 15

Pairs well with Submission Red Blend

## **FLATBREAD CREATION STATION**

All flatbreads come with sauce and shredded mozzarella - 14

**Sauces:** Pomodoro, white garlic sauce, Brew-B-Que, garlic oil, pesto

**Protein (\$2 each):** pepperoni, Italian sausage, grilled chicken, prosciutto, bacon

**Toppings (\$1 each):** fresh mozzarella, semi-dried tomatoes, roasted red peppers, bell peppers, red onions, caramelized onions, roasted mushrooms, banana peppers, spinach, Kalamata olives, pickled jalapeños

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# SANDWICHES

Served with your choice of french fries, sweet potato fries, or truffle rosemary fries

## SMOKEHOUSE BURGER

8oz Angus Reserve beef patty with smoked gouda, bacon, caramelized onions and whiskey glaze on a toasted brioche bun - 18

Pairs well with Meeker Zinfandel or Submission Red Blend

## RWB PRIME SMASHBURGER

Two 4oz hand-smashed patties with American cheese, shredded iceberg lettuce, house pickles and burger sauce on a toasted brioche bun - 17

Pairs well with Twenty Acres Cabernet Sauvignon

## FRIED CHICKEN CLUB

Buttermilk fried chicken with white cheddar, bacon, lettuce, tomatoes, garlic herb aioli on a brioche bun - 15 *grilled chicken option available*

Pairs well with Chehalem Chardonnay

## CLUBHOUSE CHICKEN WRAP

Grilled or crispy chicken with your choice of sauce! Includes chopped romaine, tomatoes, and shredded cheddar. Choose from Brew-B-Que sauce, honey mustard, buffalo, or plain - 14

Pairs well with Max Ferd. Richter Riesling

## BURGER CREATION STATION

Served with lettuce, tomatoes, onions, and your choice of fries - 15

**Bread:** brioche bun, French hoagie roll, lettuce wrap

**Protein:** 8oz Angus beef, 6oz chicken breast, turkey burger, bison burger, RWBean burger (vg)

**Cheese:** White Cheddar (\$2), Swiss (\$2), Provolone (\$2), American (\$1)

**Toppings (\$1 each):** caramelized onions, avocado, spinach, roasted mushrooms, pickled red onions, banana peppers, burger sauce, bacon (\$2)

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# ENTRÉES

## **SURF AND TURF**

Angus sirloin steak with garlic butter shrimp, creamy mashed potatoes and asparagus with garlic parsley butter sauce - 32

Pairs well with Meeker "Bessie" Zinfandel

## **PORK CHOP**

12oz pork chop with a blueberry compote sauce, laid on a bed of creamy polenta and grilled asparagus (gf) - 27

Pairs well with Meeker "Bessie" Zinfandel or Max Ferd. Richter Riesling

## **SALMON**

8oz grilled, seasoned Atlantic salmon filet with basil beurre blanc sauce, couscous and garlic green beans - 23

Pairs well with Chehalem Chardonnay or Max Ferd. Richter Riesling

## **SHRIMP & GRITS**

Cajun seasoned shrimp atop cheesy, creamy organic heirloom corn grits, Cajun cream sauce reduction, red and yellow bell peppers, sliced red onions, garnished with shaved parmesan and sliced scallions - 26

Pairs well with Max Ferd. Richter Riesling

## **CHICKEN MARSALA**

Pan seared chicken, wild mushrooms, whipped potatoes, asparagus, rich Marsala wine reduction - 24

Pairs well with Chehalem Chardonnay or Row 503 Pinot Noir

## **LINGUINE & MEATBALLS**

Linguine pasta with house made pomodoro sauce, served with beef, pork and veal meatballs and garnished with shaved parmesan and fresh basil - 22

Pairs well with a glass of Meeker "Bessie" Zinfandel

## **ASIAN STIR FRY**

Fresh seasonal stir fried vegetables with General Tso's sauce over rice - 14

Pairs well with Max Ferd. Richter Riesling

# DESSERTS

## **DESSERT DU JOUR**

Ask your server about our daily selection - 9

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