

STARTERS

Charcuterie Board 16

cheese and meat from around the world, variety of house made spreads & accents, artisanal bread

Chicken Wings...Dozen 14/Half Dozen 9

traditional / boneless

choices: *brew-b-que, garlic parmesan, ancho-mild, honey chipotle, buffalo basil, hot, cajun, gochujang*

Calamari 12

flash fried squid, sweet pepper relish, cilantro lime aioli

Bavarian Pretzels 12 V

buttery baked pretzels, whiskey-caramel-chile cream cheese, whole grain honey mustard

Gnocchi "Nuts" 8 V

crispy potato dumplings, lemon cracked pepper, rosemary honey drizzle, kalamata olives

Fries 8 V

traditional, "jojo", sweet potato with buttermilk syrup, truffle, herb & parmesan

Oil Plate 6 V

extra virgin olive oil, balsamic vinegar, fresh herbs, cracked black pepper, parmesan, artisanal bread

SALADS

Shahshank Redemption 10 VG, GF

kale, sliced rainbow brussel sprouts, nappa cabbage, arugula, madagascar bourbon vanilla and coconut gremolata, sea moss apricot and date nectar dressing

The Alpine Blast 10 V

arugula, romaine, garbanzo crisps, lemon poppyseed vinaigrette, goat cheese, red onion, semi-dried tomatoes

Syn's Caesar 9

romaine, garlic croutons, asiago, "punchy" caesar dressing

The RWB 8 V, GF

mesclun, garlic-herb vinaigrette, cucumbers, tomato, parmesan, red onion, semi-dried tomatoes

+extra dressing 1

add protein:

sirloin steak 6oz / 12

salmon 8oz / 12

shrimp 6pc / 10

chicken breast 6oz / 8

FLATBREADS

Smokey Treats 16

smoked salmon, smoked bacon, smoked yolk dust, herb mascarpone, pickled onion, chives

Creamy Meatball 15

pearlini meatballs, roasted mushrooms, garlic white sauce, caper flowers, spiked carrots, torn basil & sage

The Ole Sausage 14

italian sausage, roasted mushrooms, fresh basil, caramelized onions, pomodoro sauce

Brew-B-Que 14

chicken, bacon, onion, brew-b-que sauce, scallions, ciliegine mozzarella, jalapeño

Pepperoni 13

rustic pepperoni, ciliegine mozzarella, pomodoro sauce

Mediterranean 13 V

artichoke hearts, semi-dried tomato, goat cheese, kalamata olives, red onions, spinach, garlic oil

Margherita 12 V

semi-dried tomato, ciliegine mozzarella, basil gremolata, pomodoro sauce

Creation Station 12

all flatbreads come with sauce and shredded mozzarella

sauces:

brew-b-que, pomodoro, garlic oil, pesto, garlic white sauce

protein / 2 ea

chicken, smoked salmon, pearlini meatballs, pepperoni, Italian sausage

toppings / 1 ea

fresh mozzarella, torn basil, semi-dried tomato, roasted red peppers, goat cheese, herb mascarpone, basil gremolata, balsamic reduction, mediterranean blend, kalamata olives, bacon, caramelized onions

BURGERS & SANDWICHES

all served with your choice of fries / try any sandwich with a RWBean burger VG

Steak Crostini 16

new mexico red and green chile crusted sirloin, whipped horseradish cream, au jus, caramelized onion, sourdough

Smokehouse Burger 15

bacon, smoked gouda, caramelized onion, smoked whiskey drizzle, romaine, tomato, onion, brioche bun

The Brew's Cuban 14

mojo dressed pulled pork and tasso ham topped with swiss cheese, pickle chips and pumped-up honey mostasa, served on our hoagie bun and pressed for that traditional cuban touch

RWB Burger 14

hot pepper cheese, romaine, tomato, onion, "that sauce", brioche roll

Fried Chicken Club 12

beer battered chicken breast fried perfectly topped with bacon, white cheddar and our garlic herb aioli

Creation Station 12

served with L-T-O and your choice of bread and protein

bread:

brioche bun, parisian batard, hoagie roll

protein:

RWBean burger, angus beef, shrimp, grilled chicken breast, sirloin steak, pulled pork

cheese / 2

hot pepper, fresh mozzarella, gorgonzola, white cheddar, smoked gouda, goat, asiago

toppings / 1

roasted mushrooms, bacon, caramelized onion, grilled scallions, jalapeños, pickled red onion, whipped horseradish cream, "that sauce", red cabbage slaw, onion frites

ENTRÉES

The Beast! 38 GF

25-ounce bone-in ribeye

-or for the faint of heart

Son of the Beast! 24 GF

12-ounce ribeye

both served with butter and white wine smashed redskin potatoes, sugar snap peas, creamy black pepper bourbon sauce

Salmon 25 GF

grilled, black pearl grain medley, caramelized fennel, blueberry ale sauce, prosciutto crisp

Shrimp & Grits 20 GF

shrimp, sweet bell peppers, red onion, cajun cream, shagbark grits, scallions

Chicken Marsala 18 GF

seared chicken breast, roasted mushrooms, marsala wine reduction, mashed potatoes, garlic buttered green beans

Sausage & Pepper Pasta 17

mild italian sausage, roasted red peppers, onions, garlic, tomato, white wine, butter, asiago, campanelle pasta, fresh torn basil

Vegetable Risotto 16 V, GF

assortment of seasonal roasted vegetables, herbalicious arborio rice, shaved parmesan, balsamic reduction

Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially those with medical conditions.

The Lounge is not a completely gluten-free/nut-free environment. GF=gluten-free V=vegetarian VG=vegan

Large group guest seating (8 people or more) will have a 20% gratuity added to the check.