

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*

Fried Grit Cakes 13

crispy fried white cheddar cheese & poblano pepper grit cake, shallots, semi-dried tomatoes, feta cheese, herb gastrique drizzle

Calamari 12

flash fried squid, sweet pepper relish, cilantro lime aioli

Jalapeño Poppers 12

tempura fried, filled with bacon, mozzarella, onion & special spices, pomegranate winter 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, lemon poppyseed vinaigrette

Thai Me Up 10 GF, V, VG

napa cabbage, rainbow brussels & kale soba noodles, roasted cashews, shaved chile carrots, peanut & lemongrass vinaigrette

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, garlic-herb vinaigrette

+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, caper flowers, spiked carrots, torn basil & sage, garlic white sauce

The Ole Sausage 14

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

Brew-B-Que 14

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

Pepperoni 13

rustic pepperoni, shredded mozzarella, pomodoro sauce

Mediterranean 13 V

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

The Big Easy 12

cajun andouille sausage, onion, bacon, scallions, smoked egg yolk, creamy garlic white sauce

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, tasso ham, swiss cheese, pickle chips, pumped-up honey mostasa, hoagie roll pressed for that traditional cuban touch

RWB Burger 14

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

Fried Chicken Club 12

beer battered chicken breast, bacon, white cheddar cheese, garlic-herb aioli, brioche bun

ENTRÉES

The Beast! 38 GF

25-ounce bone-in ribeye

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

Louise Short Ribs 20

slow braised short ribs, char-grilled, slathered in house made bbq sauce
served with two poblano pepper grit cakes and texas caviar

Margherita 12 V

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

Creation Station 12

all flatbread 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

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

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, ciliegine 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

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.