

STARTERS

Charcuterie Board 18

cheeses and meats from around the world, variety of house made spreads & accents, artisanal bread

Chicken Wings

traditional ...dozen 18 / half dozen 13
boneless ... dozen 14 / half dozen 9

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

**no special drums or flat orders on traditional wings*

Calamari 14

flash fried squid, sweet pepper relish, cilantro lime aioli

Bavarian Pretzels 14 V

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

Jalapeño Poppers 13

tempura fried, filled with bacon, mozzarella, onion & special spices, pomegranate winter aioli

Cheesy Corn Fritters 10 GF

hand rolled corn fritters with mozzarella cheese, herbs, onion, spicy honey aioli

Fries 9 V

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

Soup...Bowl 8/Cup 5

ever-changing flavors, always hot

Oil Plate 7 V

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

SALADS

Shahshank Redemption 11 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 11 V

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

Syn's Caesar 10

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

The RWB 9 V, GF

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

+extra dressing 1

add protein:

mahi mahi 8oz / 18
sirloin steak 6oz / 15
salmon 8oz / 14
shrimp 6pc / 10
chicken breast 6oz / 9

FLATBREADS

The Ole Sausage 15

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

Brew-B-Que 15

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

Mediterranean 15 V

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

The Big Easy 15

cajun andouille sausage, onion, bacon, scallions, creamy garlic white sauce

Figgy Flatbread 14

feta cheese, prosciutto di parma, caramelized fennel, arugula, fig compote

Pepperoni 14

rustic pepperoni, shredded mozzarella, pomodoro sauce

Margherita 13 V

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

Creation Station 13

all flatbreads come with sauce and shredded mozzarella

saucers:

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

protein / 2 ea

chicken, smoked salmon, pepperoni, prosciutto, Italian sausage

pizza drizzle / 1.50 ea

lit mostasa, balsamic reduction, hot sauce, bbq sauce, whiskey glaze

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

BURGERS & SANDWICHES

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

Steak Supremo 16

8oz sirloin, wasabi honey aoli, zesty red pepper relish, korean chile threads, parisian bread
served with chimichurri chips

Smokehouse Burger 16

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

The Brew's Cuban 15

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

RWB Burger 15

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

Fried Chicken Club 14

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

Creation Station 13

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 ea

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

toppings / 1 ea

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

ENTRÉES

Son of the Beast! 30

delmonico 12-ounce ribeye
served with butter and white wine smashed redskin potatoes, broccolini, creamy black pepper bourbon sauce

Mahi-Mahi 28 GF

pan seared Mahi Mahi dressed with house made mole
served with roasted butternut squash, sautéed radicchio, cherry tomatoes

Salmon 26 GF

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

Chicken Marsala 23

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

Shrimp & Grits 22 GF

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

Frenched Pork Chop 20

8oz frenched pork chop, creamy red pepper polenta, broccolini, plum sauce drizzle

Sausage & Pepper Pasta 19

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

Vegetable Risotto 17 V, GF

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

Chicken & Dumpling Pot Pie 16

creamy broth with chunks of chicken, celery, carrots, gnocchi style dumplings topped with a flakey puff pastry

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.