

Starters

Charcuterie Board 18

cheese 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

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

Calamari 14

flash fried squid, sweet pepper relish, cilantro lime aioli

Mushroom Duxelle Crostine 14

toasted baguette, duxelle, fresh basil & thyme, crispy prosciutto crumbles, red wine reduction

Bavarian Pretzel 14 V

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

Sticky Pork Bao Buns 13

braised pork shoulder, sweet & savory sticky sauce, citrus infused watermelon radish, green onions & cilantro

Cheesy Corn Fritters 10 GF

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

Fries 9 V

traditional, "jojo", sweet potato, or truffle oil herbs & parmesan fries

(sweet potato fries served with buttermilk syrup)

Oil Plate 7 V

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

Flatbreads

The Old Sausage 15

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

Brew-B-Que 15

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

Mediterranean 14 V

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

Pepperoni 14

rustic pepperoni, shredded mozzarella, pomodoro sauce

Margherita 13

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

Loaded Baked Potato 13

creamy garlic white sauce, mashers, mild cheddar, bacon, chive & sour cream drizzle

Flatbread Creation Station 13

All flatbreads come with sauce & shredded mozzarella

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

Protein / 2 ea: chicken, pepperoni, prosciutto, italian sausage

Pizza drizzle / 2 ea

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

Toppings: ciliegine mozzarella,

hand torn basil, semi-dried tomato, roasted red peppers, goat cheese,

basil gremolata, balsamic reduction, mediterranean blend,

kalamata olives,

bacon, caramelized onions

Salads

Feel Good Salad 13

mixed greens, fresh pears, raisins, cashews, manchego cheese, & honey balsamic dressing

The Alpine Blast 11 V

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

Classic Cobb 11

romaine lettuce, marinated hard boiled egg, gorgonzola cheese, roma tomatoes, cucumber, bacon, served with our house bacon vinaigrette

RWB Caesar 10

romaine, garlic croutons, asiago, flavorful & punchy caesar dressing

The RWB 9 V, GF

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

Extra Dressing 1

Protein:

Sirloin Steak 6oz / 15

Salmon 8oz / 14

Shrimp 6pc / 10

Chicken Breast 6oz / 9

GF=Gluten Free V=Vegetarian VG=Vegan
The Lounge is not a completely gluten-free/nut-free environment.

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

Burgers & Sandwiches

All served with your choice of fries

Black and Blue Burger 17

7oz Blackened angus beef patty, laying on a bed of onion frites, smeared with a whipped gorgonzola spread & mushroom aioli

Smokehouse Burger 16

bacon, smoked gouda, caramelized onion, smoked whisky drizzle, romaine, tomato, served on a brioche bun

The Brew's Cuban 15

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

RWB Burger 15

hot pepper cheese, romaine, tomato, onion, RWB sauce, served on a brioche bun

Fried Chicken Club 14

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

Burger Creation Station 13

served with lettuce, tomato, onion, & pickle with your choice of bread & protein

Bread: brioche bun, parisian batard, hoagie roll

Protein: angus beef, jumbo shrimp, sirloin steak, grilled chicken breast, pulled pork, or RWBean burger

Entrées

Son of the Beast! 30

delmonico 12oz ribeye served with butter & white wine crispy garlic redskin potatoes, grilled asparagus, creamy black pepper bourbon sauce

Salmon 26

grilled salmon filet, couscous, grilled asparagus, lemon aioli

Chicken Marsala 23

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

Shrimp & Grits 22 GF

jumbo shrimp, sweet bell peppers, red onions, cajun cream, shagbark grits, scallions

Springuine 22

linguine with basil pesto creme, watermelon radish, arugula, & white wine sauted shrimp

Signature Sausage Pasta 21

pomodoro sauce, white wine, italian sausage, asiago cheese, locally sourced garganelli from Flour Pasta in Moreland Hills, Ohio

French Pork Chop 20

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

Vegetable Risotto 17 V, GF

assortment of seasonal roasted vegetables, herbalicious risotto, shaved parmesan, balsamic reduction sauce

Acorn Squash Entrée 16

roasted acorn squash, white bean ragout, smoked chimichurri, crispy sage leaves

Toppings / 1 ea:

roasted mushroom, bacon, caramelized onion, grilled scallions, jalapeños, pickled red onion, & RWB sauce

Cheese / 2 ea:

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

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