
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

Bavarian Pretzel. 14 V

Buttery baked pretzels, whiskey-caramel-chile
Cream cheese, whole grain honey mustard

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, basil
gremolata, pomodoro sauce

Margherita 13

Semi-dried tomato, ciliengine mozzarella, basil
gremolata, pomodoro sauce

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: ciliengine 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, craisins, cashews,
manchego cheese, & honey balsamic dressing

The Alpine Blast 11 V

Arugula, romaine, garbanzo crisps, goat
cheese, red onion, semi-dried tomatoes, lemon
poppypeed vinaigrette

Classic Cobb 11

Romaine lettuce, marinated hard boiled
egg, gorgonzola cheese, sun dried tomatoes,
marinated cucumber, bacon, served with our
house bacon vinaigrette

RWB Caesar 10

Romaine, garlic croutons, asiago, flavorsome &
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

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

BURGERS & SANDWICHES

- Black and Blue Burger 17**
8oz 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, sour dough baguette, hoagie roll
Protein: angus beef, jumbo shrimp, sirloin steak, grilled chicken breast, pulled pork, or RWBean burger

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

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 Linguine 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, & rotini pasta
- 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

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