

STARTERS

CHARCUTERIE BOARD

Cheese and meats from around the world, variety of house made spreads and accents, served with Artisanal bread - 23

CALAMARI

Flash fried calamari with pickled peppers, served with pomodoro sauce and roasted garlic aioli - 16

BAVARIAN PRETZELS

Served with honey mustard and whiskey caramel cream cheese (v) - 16

SPINACH AND ARTICHOKE DIP

Creamy house made spinach and artichoke dip with parmesan, provolone and mozzarella, served with sliced, toasted olive oil bread (v) - 15

WOOD FIRED MEATBALLS

Beef, pork, and veal homemade meatballs with slow-roasted pomodoro sauce, brûléed burrata cheese, herbs, and crusty bread - 15

PULLED PORK TACOS

Three flour tortilla tacos with roasted pork marinated in sesame ginger glaze, pickled cabbage, carrots, red radish slaw, garnished with sliced scallions - 15

CONFIT CHICKEN WINGS

48-hour cured, slow cooked, fried to order, tossed in choice of sauce

6 bone-in wings - 14

6 boneless wings - 10

12 bone-in wings - 19

12 boneless wings - 15

Sauces: Sriracha Buffalo, Brew-B-Que, Herb & Parmesan Garlic Butter, Dry Cajun, General Tso's

CAULIFLOWER WINGS

Battered cauliflower fried and tossed in your choice of sauce (v) - 13

gf option available

Sauces: Sriracha Buffalo, Brew-B-Que, Herb & Parmesan Garlic Butter, Dry Cajun, General Tso's

OIL PLATE

Extra virgin olive oil, aged balsamic, fresh herbs, parmesan and cracked black pepper served with Artisanal bread (v) - 10

BRUSCHETTA

Artisanal bread with Roma tomato, red onion and basil blend, feta, drizzled with garlic oil and balsamic reduction (v) - 10

(gf): gluten-free, (vg): vegan, (v): vegetarian

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially those with medical conditions

FLATBREADS

PESTO SHRIMP

Basil pesto sauce with shrimp, sliced Roma tomatoes and feta - 18

Pairs well with Filadonna Pinot Grigio or McBride Sisters Sauvignon Blanc

SAUSAGE BACON

Pomodoro sauce with mozzarella, sausage, bacon bits, roasted mushrooms, and chopped, roasted red peppers - 17

Pairs well with Twenty Acres Cabernet Sauvignon

PEPPERONI LOVERS

Pepperoni, mozzarella and provolone blend, parmesan, fresh basil - 17

Pairs well with Meeker "Bessie" Zinfandel

PROSCIUTTO FIG

A sweet treat with a fig jam base, topped with mozzarella, crispy prosciutto, arugula, and a drizzle of hot honey - 17

Pairs well with Meeker "Bessie" Zinfandel

CAPRESE

RWB's twist on a classic! Spinach pesto sauce with fresh mozzarella, cherry tomatoes, fresh basil, and a drizzle of balsamic glaze (v) - 16

Pairs well with Filadonna Pinot Grigio

CLASSIC MARGHERITA

Garlic oil with sliced Roma tomatoes, fresh mozzarella, shredded mozzarella, garnished with fresh basil (v) - 15

Pairs well with Filadonna Pinot Grigio

MEDITERRANEAN

Spinach, roasted peppers, Kalamata olives, red onions, artichokes, mozzarella, feta, and a drizzle of balsamic glaze (v) - 15

Pairs well with Submission Red Blend

FLATBREAD CREATION STATION

All flatbreads come with sauce and shredded mozzarella - 14

Sauces: Pomodoro, white garlic sauce, Brew-B-Que, garlic oil, pesto

Protein (\$2 each): pepperoni, Italian sausage, grilled chicken, prosciutto, bacon

Toppings (\$1 each): fresh mozzarella, semi-dried tomatoes, roasted red peppers, bell peppers, red onions, caramelized onions, roasted mushrooms, banana peppers, spinach, Kalamata olives, pickled jalapeños

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SALADS

VERRI BERRI

A light, refreshing summer salad with mesclun blend, fresh cut strawberries and blueberries, feta, served with pomegranate dressing (v)

Full - 16 Side - 9

Pairs well with Max Ferd. Richter Riesling or Row 503 Pinot Noir

HOUSE SALAD

Mesclun blend with cherry tomatoes, cucumbers, red onions, shaved parmesan, croutons, served with honey balsamic dressing (v)

Full - 11 Side - 7

Pairs well with Max Ferd. Richter Riesling

COBB SALAD

Romaine lettuce, gorgonzola, diced tomatoes, diced cucumbers, sliced avocado, chopped hard boiled egg, bacon bits, served with house made bacon vinaigrette dressing

Full - 15 Side - 9

Pairs well with Max. Ferd. Richter Riesling

AVOCADO POMEGRANATE

Mesclun blend with diced tomatoes, cheddar, fresh avocado and crunchy pecans with pomegranate dressing (v)

Full - 13 Side - 8

Pairs well with Chehalem Chardonnay

CLASSIC CAESAR

Romaine lettuce, croutons and parmesan with Caesar dressing (v)

Full - 12 Side - 8

Pairs well with Chehalem Chardonnay

Add protein to any salad: 6oz sirloin (\$15), 6oz chicken breast (\$9),
8oz salmon filet (\$14), 6pc shrimp (\$10)

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SANDWICHES

Served with your choice of french fries, sweet potato fries, or truffle rosemary fries

SMOKEHOUSE BURGER

8oz Angus Reserve beef patty with smoked gouda, bacon, caramelized onions and whiskey glaze on a toasted brioche bun - 18

Pairs well with Meeker Zinfandel or Submission Red Blend

BISTRO BISON BURGER

Seasoned bison patty with white cheddar cheese, shredded iceberg lettuce, sliced tomato, pickled red onion and bacon jam on a toasted brioche bun - 18

Chef recommends medium rare - anything over will be drier due to lean protein

Pairs well with Twenty Acres Cabernet Sauvignon

COD SANDWICH

Beer battered cod with iceberg lettuce, tomatoes and malt vinegar mayo, served on a toasted French hoagie roll - 18

Pairs well with Chehalem Chardonnay

CUBAN SANDWICH

Roasted pulled pork with mojo marinade, sliced ham, melted swiss, dill pickle chips, spicy honey mustard served on a toasted hoagie roll - 18

Pairs well with Filadonna Pinot Grigio or Row 503 Pinot Noir

RWB PRIME SMASHBURGER

Two 4oz hand-smashed patties with American cheese, shredded iceberg lettuce, house pickles and burger sauce on a toasted brioche bun - 17

Pairs well with Twenty Acres Cabernet Sauvignon

ALEX'S MEAN BEAN VEGGIE SANDWICH

Black bean patty with feta, arugula, sun dried tomatoes, crispy onion frites and balsamic glaze on a toasted brioche bun (v) - 15

Pairs well with Row 503 Pinot Noir

FRIED CHICKEN CLUB

Buttermilk fried chicken with white cheddar, bacon, lettuce, tomatoes, garlic herb aioli on a brioche bun - 15 *grilled chicken option available*

Pairs well with Chehalem Chardonnay

CLUBHOUSE CHICKEN WRAP

Grilled or crispy chicken with your choice of sauce! Includes chopped romaine, tomatoes, and shredded cheddar. Choose from Brew-B-Que sauce, honey mustard, buffalo, or plain - 14

Pairs well with Max Ferd. Richter Riesling

BURGER CREATION STATION

Served with lettuce, tomatoes, onions, and your choice of fries - 15

Bread: brioche bun, French hoagie roll, lettuce wrap

Protein: 8oz Angus beef, 6oz chicken breast, turkey burger, bison burger, portabella mushroom (vg), RWBean burger (vg)

Cheese: White Cheddar (\$2), Swiss (\$2), Provolone (\$2), American (\$1)

Toppings (\$1 each): caramelized onions, avocado, spinach, roasted mushrooms, pickled red onions, banana peppers, burger sauce, bacon (\$2)

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ENTRÉES

NEW YORK STRIP

12oz New York Strip steak served with sautéed redskin potatoes and grilled asparagus - 36

Pairs well with Submission Red Blend

SURF AND TURF

Angus sirloin steak with garlic butter shrimp, creamy mashed potatoes and asparagus with garlic parsley butter sauce - 32

Pairs well with Meeker "Bessie" Zinfandel

PORK CHOP

12oz pork chop with a blueberry compote sauce, laid on a bed of creamy polenta and grilled asparagus (gf) - 27

Pairs well with Meeker "Bessie" Zinfandel or Max Ferd. Richter Riesling

SALMON

8oz grilled, seasoned Atlantic salmon filet with basil beurre blanc sauce, couscous and garlic green beans - 23

Pairs well with Chehalem Chardonnay or Max Ferd. Richter Riesling

SHRIMP SCAMPI

Linguine pasta with scampi sauce, garlic butter, parmesan, diced tomatoes, shallots, micro pea shoots, garnished with parsley and lemon wedge - 26

Pairs well with Filadonna Pinot Grigio

SHRIMP & GRITS

Cajun seasoned shrimp atop cheesy, creamy organic heirloom corn grits, Cajun cream sauce reduction, red and yellow bell peppers, sliced red onions, garnished with shaved parmesan and sliced scallions - 26

Pairs well with Max Ferd. Richter Riesling

CHICKEN MARSALA

Pan seared chicken, wild mushrooms, whipped potatoes, asparagus, rich Marsala wine reduction - 24

Pairs well with Chehalem Chardonnay or Row 503 Pinot Noir

CHICKEN PESTO PASTA

Creamy basil pesto sauce with linguine, cherry tomatoes and a grilled 6oz chicken breast, garnished with shaved parmesan and micro pea shoots - 19

Pairs well with McBride Sisters Sauvignon Blanc or Filadonna Pinot Grigio

ASIAN STIR FRY

Fresh seasonal stir fried vegetables with General Tso's sauce over rice - 14

Pairs well with Max Ferd. Richter Riesling

DESSERTS

DELLA'S DESSERT BREAD

House made banana bread served with vanilla ice cream, caramelized bananas, caramel, whipped cream, and powdered sugar - 9

Pairs well with a with a bottle of NV Portal Tawny Port

DESSERT DU JOUR

Ask your server about our daily selection - 9

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