

STARTERS

SOUP DU JOUR

Ask your server about our soup of the day!

Cup - 6 Bowl - 10

CHARCUTERIE BOARD

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

CRAB CAKES

Two seared crab cakes with tender lump crab, served with chipotle aioli and fresh lemon - 18

CALAMARI

Flash fried calamari with pickled peppers, served with house made 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

TRADITIONAL CHICKEN WINGS

Par-baked, 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, Red Dawn, Sunburst

GENERAL TSO'S CAULIFLOWER

Tempura fried cauliflower, sweet and spicy sauce, scallions, pickled carrots, peanuts, toasted sesame (vg) - 13

This item contains nuts

OIL PLATE

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

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 Quivira Zinfandel

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

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

CLASSIC CAESAR

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

Full - 12 Side - 8

Pairs well with Chehalem Chardonnay

SOUTHWEST SALAD

Mixed greens with fresh avocado, roasted corn, black beans, cheddar, cherry tomatoes, red onion, cilantro garnish, house made southwest style dressing

Full - 17 Side - 9

Pairs well with Quivira Zinfandel

AUTUMN CHOPPED SALAD

Romaine lettuce with Gala apples, roasted pecans, feta, raisins, chopped bacon, zesty mango apple cider vinegar dressing

Full - 15 Side - 8

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

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 Quivira Zinfandel or Submission Red Blend

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

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, 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

SURF AND TURF

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

Pairs well with Quivira Zinfandel

PORK CHOP

8oz pork chop with a light brown sugar gravy, served with Brussels sprouts with bacon and balsamic glaze and creamy sweet potato - 28

Pairs well with Max Ferd. Richter Riesling

TUSCAN SALMON

8oz grilled salmon filet with creamy garlic sauce, cherry tomatoes, spinach and parmesan atop a mix of bean and wheat berry grains - 29

Pairs well with McBride Sisters Sauvignon Blanc

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

CAJUN PASTA

6oz grilled Cajun chicken breast with rotini pasta, peppers, onions, garlic and parmesan in a cheesy Cajun sauce - 24

Pairs well with Poquito Moscato

ASIAN STIR FRY

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

Pairs well with Max Ferd. Richter Riesling

BACON WRAPPED MEATLOAF

Veal, pork and beef meatloaf wrapped in bacon, served with creamy mashed potatoes, garlic green beans, garnished with veal & beef gravy and parsley - 25

Pairs well with Chateau Langlet Bordeaux

DESSERTS

DESSERT DU JOUR

Ask your server about our daily selection - 9

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