

COCKTAILS 9.75

FRESH CITRUS LEMONADE ABSOLUT® Citron Vodka, Finest Call Sweet & Sour, Monin® Agave Nectar and fresh lemon, topped with Sierra Mist®.

BERRI AÇAI LEMONADE ABSOLUT® Berri Açai Vodka, Cointreau®, fresh lemonade and blackberries, topped with Sierra Mist®.

RB'S SWEET ICED TEA An L.I.T. with a Southern kick! A premium blend of Jeremiah Weed® Sweet Tea Vodka, Beefeater® Gin, Bacardi® Superior Rum, Cointreau® and Finest Call Sweet & Sour, topped with Pepsi®. *Feeling a little Peachy? Try the Just Peachy Iced Tea!*

ROCKIN' MARY A mix of Ketel One® Vodka and housemade Bloody Mary mix with a skewer of celery and a lime wedge.

SPIKED CHERRY COLA Red Stag by Jim Beam® Black Cherry Infused Bourbon, Stoli® Vanil Vodka, grenadine and Pepsi® will awaken your taste buds with the indulgent taste of cherries.

HENDRICK'S® STRAWBERRY SMASH This crisp and refreshing mix of fresh muddled strawberries, Monin® Agave Nectar and Hendrick's® Gin, topped with Sierra Mist® is a patio favorite!

ULTIMATE ARNOLD PALMER Grey Goose® Vodka, housemade simple syrup, fresh lemonade and fresh-brewed tea is a great twist on the original.

RASPBERRY ICE PICK Stoli® Razberi Vodka, Tanqueray® Gin, Captain Morgan® Original Spiced Rum, Finest Call Sweet & Sour and Chambord®, Black Raspberry Liqueur topped with Sierra Mist®.

MAI TAI Malibu® Coconut Rum, Cointreau®, pineapple juice and grenadine, topped with Myers's® Dark Rum.

MARTINIS 9.75

POM-BERRY COSMO Fresh blueberries, POM Wonderful pomegranate juice, Stoli® Blueberi Vodka, Hiram Walker® Triple Sec, cranberry juice and fresh lime juice.

SEXY BEX Sexy is back! Stoli® Razberi Vodka, ABSOLUT® Mandrin Vodka, Cointreau®, housemade simple syrup, orange and cranberry juices.

LEMON PETAL DROP The ultimate lemon drop martini! ABSOLUT® Citron Vodka, St-Germain® Elderflower Liqueur, fresh lemon juice, cranberry juice and housemade simple syrup.



Enjoy fresh, handcrafted beer
in the company of fellow beer lovers!

Join the **MUG CLUB** and
get rewarded every time you visit.

You'll also receive:

- Invitations to tapping parties and Brewer's Dinners
- Special offers throughout the year
- And much more!

Your Mug Club mug is waiting for you!
Ask your server for details.

MOJITOS 9.75

CLASSIC MOJITO Bacardi® Limón Rum, fresh mint, housemade simple syrup, fresh lime juice and a splash of club soda.

MANGO MOJITO A delicious twist on our Classic Mojito made with Cruzan® Mango Rum, Monin® Mango Fruit Purée, fresh mint, housemade simple syrup, fresh lime juice and a splash of club soda.

DRAGON FRUIT STRAWBERRY MOJITO Bacardi® Dragon Berry Rum, fresh strawberry purée, housemade simple syrup, fresh mint and lime juice, topped with club soda.

MARGARITAS 9.75

PERFECT PATRÓN® MARGARITA The perfect blend of Patrón® Silver Tequila, Cointreau®, Monin® Agave Nectar, housemade margarita mix and fresh lime juice.

STRAWBERRY MARGARITA Jose Cuervo®, Cointreau®, fresh strawberry purée, housemade margarita mix and fresh lime juice.

POMEGRANATE MARGARITA Sauza Hornitos® Plata Tequila, POM Wonderful pomegranate juice, Cointreau®, housemade simple syrup, topped with Finest Call Sweet & Sour.

GOLD DIGGER MARGARITA 1800® Grand Reposado Tequila, Cointreau® and housemade margarita mix, topped with Grand Marnier®. It's a real treasure!

BERRY BASH SANGRIA 8.00

Our twist to the traditional sangria! A blend of red wine, Hiram Walker® Black Raspberry Liqueur, fresh strawberry purée, Monin® Raspberry Fruit Purée and pineapple juice.

- ROCK BOTTOM PROUDLY
SERVES A PREMIUM WELL
INCLUDING:
- Smirnoff® Vodka
 - Beefeater® Gin
 - Cruzan® Rum
 - Jim Beam® Bourbon
 - Sauza® Tequila
 - Seagrams® 7 Whiskey
 - Dewars® Scotch



WINE SELECTIONS

SPARKLING	GL	BT
Korbel Brut, 187 ml., California	7.00	–
Mumm Napa, Brut Prestige, Napa Valley		35.00

WHITE ALTERNATIVES		
Beringer, White Zinfandel, California	6.00	23.00
Ecco Domani, Pinot Grigio, Delle Venezie, Italy	7.00	27.00
Ménage à Trois, White Blend, California	7.50	29.00
Loredona, Pinot Grigio, Monterey, California	8.00	32.00
Chateau Ste. Michelle, Riesling, Washington	6.50	26.00
Kunde Family Estate, Sauvignon Blanc, Sonoma Valley	7.50	30.00
Kim Crawford, Sauvignon Blanc, New Zealand	10.00	39.00

CHARDONNAY		
Camelot, California	6.50	25.00
A by Acacia, California	7.00	28.00
Bonterra Vineyards, Organically Grown, Mendocino County	8.25	33.00
Kendall-Jackson, Estate Grown, California	9.25	36.00
Sonoma-Cutrer, Russian River Ranches, Sonoma	11.50	46.00
La Crema, Sonoma Coast	10.50	41.00
Jordan, Russian River Valley		55.00
Cakebread Cellars, Napa Valley		70.00

PINOT NOIR		
Robert Mondavi, Private Selection, California	7.00	27.00
Irony, Monterey, California	8.75	35.00
La Crema, Sonoma Coast		42.00
Wild Horse, Central Coast, California		49.00

RED ALTERNATIVES		
Ravenswood, Vintners Blend, Zinfandel, California	7.25	29.00
Ménage à Trois, Red Blend, California	8.00	31.00
Portillo, Malbec, Mendoza	7.50	30.00
Cline Cashmere, Red Blend, California		34.00
Sterling Vintner's Collection, Meritage, California	7.75	31.00
Guenoc, Petite Sirah, California	7.00	28.00

MERLOT		
Beringer Stone Cellars, California	6.50	25.00
Blackstone, California	8.00	31.00
Stags' Leap Winery, Napa Valley		64.00

CABERNET SAUVIGNON		
Camelot, California	5.95	23.00
Red Diamond, Washington State	7.25	29.00
Louis M. Martini, Sonoma, California	8.50	34.00
Alexander Valley Vineyards, Sonoma County	11.50	46.00
Franciscan, Oakville Estate, Napa Valley		54.00
Grgich Hills, Napa Valley		87.00



We started Rock Bottom over twenty years ago as a place where good friends could get together for great food and real beer. Fresh, award-winning beer, delectable made-from-scratch food, all served up in a relaxed atmosphere – the perfect meeting place. Our signature beers are handcrafted by a local brewer using the finest ingredients. The Rock Bottom story is the tale of a true brewery restaurant that pairs pints of crisp, refreshing ales, lagers and stouts with quality made-from-scratch food. Our passion speaks volumes... **from the bottom up.**

www.rockbottom.com

We give back to our local communities through the CraftWorks Foundation, our non-profit, charitable arm. The Foundation is committed to fight hunger within our communities, help our teammates in crisis and inspire a culture of giving and volunteerism. It's part of our heritage and an integral part of our culture.

To learn more, visit www.craftworksfoundation.org.

BEER. FOOD. ATTITUDE. FRESH FROM THE BOTTOM UP.

FRESH, BREWED IN-HOUSE

With over 125 major medals and awards for brewing excellence, you have to believe we know what we're doing. Ask your server for our flagship beers, BREWED LOCALLY - RESPECTED GLOBALLY.



KÖLSCH
This golden, straw-colored ale is light in body with subtle fruit flavors and a crisp, floral hop finish.



WHITE ALE
Pale and with a touch of haze, this ale gets its unique flavor from orange peel, coriander and Belgian yeast.



RED ALE
Flavorful and complex, our Red Ale is copper in color and medium-bodied with a rich malt profile. Crystal hops lend a robust, fruity hop character for balance.



I.P.A.
This classic, golden-hued ale is brewed with the finest hand-selected hops from the Pacific Northwest for an assertive, citrus hop flavor.



SPECIALTY DARK
For those who prefer a rich, roasted flavor to their beer, enjoy our ever-changing parade of stouts, porters and other special dark beers. Ask your server what's on tap!

STARTERS

- KOBE SLIDERS**[†] Three tender American-style Kobe beef mini burgers with a kosher dill pickle and mustard sauce. Served with fried onion strings. 10.95

FRIED CALAMARI Tender rings dusted in seasoned flour. Served with sweet Thai chili and marinara sauces. 10.25

BLUE CHEESE CHIPS Fresh, housemade chips and blue cheese cream sauce topped with scallions, smoked bacon and blue cheese crumbles. 8.95

JALAPEÑO SPINACH CHEESE DIP Served with housemade tortilla chips. 9.25

ROCK BOTTOM WINGS Over a pound of crisp wings. Choose Buffalo or Honey Chipotle sauce. 9.95

GREEN CHILI FRIED MAC 'N CHEESE Crispy, green chili stuffed mac 'n cheese with tomatillo salsa for dipping. 8.25

CRAB CAKE Jumbo lump crab cake with mustard sauce and housemade remoulade. 12.50

BREWERY NACHOS Housemade tortilla chips with black beans, melted Cheddar and Pepper Jack cheeses, tomatoes, jalapeños, cilantro and red onions. Served with salsa. 9.50
Add guacamole 1.25 Add chicken or beef 2.00
- CLASSIC COMBO** Rock Bottom Wings with Buffalo sauce, Southwest Egg Rolls and Jalapeño Spinach Cheese Dip served with housemade tortilla chips. 15.95

RB APPETIZER SAMPLER Southwest Egg Rolls, Firecracker Shrimp, Green Chili Fried Mac 'N Cheese, Ball Park Pretzel and Jalapeño Spinach Cheese Dip served with housemade tortilla chips. 22.95

SOUTHWEST EGG ROLLS Pulled chicken, black beans, corn, roasted red peppers and Pepper Jack cheese. Served with Roasted Jalapeño Ranch dressing. 9.75

FIRECRACKER SHRIMP Crispy, salt and pepper shrimp tossed with sweet Thai chili sauce and cilantro. Served with Ginger-Citrus dressing. 9.95

BALL PARK PRETZELS Two giant pretzels brushed with our handcrafted ale and sprinkled with fresh garlic and Kosher salt. Oven-baked and served with Jalapeño Spinach Cheese Dip. 8.25

ASIAGO ARTICHOKE & CRAB DIP Warm, creamy mixture of crab and Asiago cheese, topped with pico de gallo and served with toasted baguette. 9.95

SOUPS & SALADS

- Housemade Dressings: Balsamic Vinaigrette, Ranch, Blue Cheese, Asiago Caesar, Roasted Jalapeño Ranch, Honey Mustard Vinaigrette, Tangy Vinaigrette, Russian*
- BLACKENED CHICKEN SALAD**^{*} Blackened chicken over fresh salad greens with Roma tomatoes, cucumbers, raisins, sunflower seeds, Balsamic Vinaigrette and topped with crumbled blue cheese. 11.25

CLASSIC WEDGE SALAD Crumbled blue cheese and bacon, dressed with Blue Cheese or Balsamic Vinaigrette. 6.50

GREENHOUSE SALAD^{*} Mixed greens with Roma tomatoes, carrots, cucumbers, raisins, sunflower seeds, egg and croutons. Served with your choice of dressing. 3.50

SOUP OF THE DAY Ask for today's selection. Bowl 5.95 Cup 2.95

BREWERY CHILI Ground beef, black beans, corn, roasted garlic, chiles, onions and southwestern spices. Bowl 5.95 Cup 2.95
- SANTA FE RANCH CHICKEN SALAD** Hand-battered, crispy chicken, corn, avocado, roasted red peppers, pico de gallo, black beans, Cheddar and Pepper Jack cheeses with Roasted Jalapeño Ranch dressing. Topped with tempura-battered Anaheim peppers. 12.50

SPINACH SALAD with Feta cheese, bacon, egg, mushrooms, red onions and croutons tossed with Tangy Vinaigrette. 9.95 *Add roasted chicken 2.00 Add grilled salmon[†] 3.00*

CHICKEN WALDORF^{*} Oven-roasted chicken, sun-dried cherries, arugula, Gorgonzola cheese, candied walnuts, grapes and celery with housemade Honey Mustard Vinaigrette. 11.95

BREWER'S COBB Roasted chicken breast, hickory-smoked bacon, mixed greens, Gorgonzola cheese, avocado, tomatoes and egg. Served with your choice of dressing. 11.95

CHICKEN CAESAR with Parmesan croutons. 11.25

SALMON CAESAR^{*} with Parmesan croutons. 12.50

MAIN DISHES

- Add a Greenhouse^{*} or Caesar Side Salad for 3.50*
- SOUTHWESTERN SHRIMP & CHICKEN** Sautéed shrimp, roasted chicken and Anaheim peppers tossed with linguine in our roasted red pepper cream sauce. 13.95

CHICKEN PARMESAN Chicken medallions with melted Mozzarella served over linguine and topped with marinara sauce. 14.25

LUCATERO'S GUADALAJARA ENCHILADAS Roasted chicken, melted Cheddar and Pepper Jack cheeses and fire-roasted poblanos, wrapped in white corn tortillas with tomatillo sauce. Finished with sour cream and pico de gallo. 12.95
- CHICKEN FRIED CHICKEN** Hand-battered chicken breasts served over White Cheddar mashed potatoes with country gravy and Brewery Slaw. 13.75

CREOLE JAMBALAYA Seasoned shrimp, Andouille sausage and roasted chicken simmered in a Creole tomato sauce with white rice. 15.50

BREWMASTER'S SELECTIONS

Enjoy one of our brewer's favorite made-from-scratch dishes.

- CEDAR PLANK PECAN CRUSTED SALMON**^{**} Seared, topped with a honey pecan crust and served on a cedar plank with a dill cream sauce. Accompanied by lemon rice and seasonal vegetables. 19.95

CLASSIC MAC 'N CHICKEN Our famous, housemade mac 'n cheese loaded with juicy chicken and topped with crunchy Parmesan breadcrumbs. Served with your choice of a Greenhouse^{*} or Caesar Side Salad. 14.50

HAZELNUT CRUSTED CHICKEN^{*} Sautéed with a sun-dried cherry sauce. Served with White Cheddar mashed potatoes and vegetables. 13.95

TUSCAN CHICKEN PASTA Roasted, sliced chicken sautéed with tomatoes, basil, balsamic vinegar and olive oil. Tossed with linguine and freshly shaved Asiago cheese. 14.50 *Substitute shrimp for 2.00*

LOBSTER & SHRIMP MAC 'N CHEESE This twist on the classic mac 'n cheese includes sautéed lobster and shrimp tossed in a creamy Parmesan-Havarti cheese sauce with cavatappi pasta. 20.95

STEAK & FRIES[†] 10 oz. grilled sirloin, sliced and served with our steak butter, seasonal vegetables and French fries. 14.95

TRY OUR SIGNATURE HOUSEMADE TACOS

- CAJUN FISH TACOS** Blackened with Cajun spices, in a crisp blue corn tortilla wrapped with a soft flour tortilla with Pepper Jack cheese, lettuce, pico de gallo and Cajun remoulade. Served with black beans and Red Ale rice. 13.95

LOBSTER & SHRIMP TACOS With Pepper Jack cheese, lettuce, pico de gallo and citrus sauce in a crisp blue corn tortilla, wrapped with a soft flour tortilla. Served with black beans and Red Ale rice. 15.95

RB SIGNATURE STEAKS

All of our steaks are USDA Choice and served with seasonal vegetables and your choice of White Cheddar mashed potatoes, French fries, lemon rice or Red Ale rice. Substitute Onion Rings or side of Mac 'N Cheese .95

- NEW YORK STRIP**[†] 12 oz. Choice strip, seasoned and grilled to order. 18.95

TOP SIRLOIN[†] 11 oz. Choice top sirloin, seasoned and grilled to order. 16.50

FILET MIGNON^{*} Center-cut 8 oz. filet rubbed in house seasonings and topped with steak butter. 23.95
- TEXAS FIRE STEAK**^{*} 11 oz. Choice top sirloin, seasoned with crazy pepper and served sizzling with our smokin' jalapeño butter. 17.95

CENTER-CUT FILET[†] 25.50 **NY STRIP**[†] 20.95

Make it BOURBONZOLA! Add our signature Jim Beam[®] bourbon glaze, Gorgonzola cheese and crispy onion straws. 2.50

SEAFOOD

- COD FISH & CHIPS** Tempura-battered cod served with French fries, Brewery Slaw, housemade remoulade sauce and malt vinegar. 12.95
- SHANGHAI SHRIMP** Sautéed shrimp, lo mein noodles, bamboo shoots and mini sweet bell peppers glazed with Mongolian sauce. 15.95
- PONZU SALMON**^{*} Grilled, fresh salmon fillet on a bed of lemon rice with seared Asian vegetables and Ponzu. 17.95
- OFF THE HOOK**[†] Today's catch, simply baked with seafood stock, white wine and roasted garlic. Finished with Meyer Lemon Olive Oil and served with roasted asparagus and lemon rice. 15.25

(An 18% gratuity will be added on parties of eight or more.)

MADE-FROM-SCRATCH

All of our burgers and sandwiches are served with your choice of French Fries, Housemade Chips, Brewery Slaw or Fresh Fruit.
Substitute Onion Rings or side of Mac 'N Cheese for .95

STEAKBURGERS

- THE LAREDO**[†] Southwest-inspired with Pepper Jack cheese, housemade guacamole, pico de gallo and chipotle mayo. 10.95

HICKORY BACON BBQ[†] A mouth-watering favorite topped with Cheddar cheese, hickory bacon and our signature BBQ sauce. 10.95

PATTY MELT[†] Cheddar and Swiss cheeses, Russian dressing and caraway onion straws on grilled Italian bread. 9.95

THE CLASSIC CHEESEBURGER^{*} Served with Cheddar cheese, lettuce, tomato, pickles and red onion. 9.50 *Add hickory bacon .75*

BOURBONZOLA^{*} Featuring our signature Jim Beam[®] bourbon glaze, Gorgonzola cheese and crispy onion straws. 11.95

Substitute a Handcrafted Veggie Burger for any of our burger selections!
- KOBE CHEESEBURGER**^{*} Our premium 8 oz. American-style Kobe beef burger is grilled to order and served with Cheddar cheese. 13.95

DESSERTS

- CARROT CAKE**^{*} Twin-layered with silky, cream cheese and walnut frosting over caramel sauce. 5.95
- TRIPLE CHOCOLATE BROWNIE** A rich, warm triple chocolate brownie with vanilla ice cream, topped with caramel sauce and stout hot fudge. 5.95
- PINT GLASS SUNDAE**^{*} A Rock Bottom Original! Espresso Chip ice cream, chocolate wafers, candied walnuts and stout hot fudge. Topped with whipped cream and a cherry. 5.50
- WHITE CHOCOLATE BREAD PUDDING** Housemade sun-dried cherry bread pudding served warm over a rum butter sauce, topped with shaved white chocolate. 6.25
- WARM DONUT HOLES** Tossed in cinnamon sugar and served with caramel sauce for dipping. 4.50

SIDES

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|------------------------|------|--------------------------------------|------|
| FRENCH FRIES | 3.00 | WHITE CHEDDAR MASHED POTATOES | 3.00 |
| HOUSEMADE CHIPS | 3.00 | LEMON RICE | 3.00 |
| ONION RINGS | 3.00 | RED ALE RICE | 3.00 |
| BREWERY SLAW | 3.00 | BLACK BEANS | 3.00 |
| FRESH FRUIT | 3.00 | MAC 'N CHEESE | 3.00 |
| VEGETABLES | 3.00 | | |

FRESH NON-ALCOHOLIC BEVERAGES

- FRESH-SQUEEZED LEMONADE** 3.25
- STRAWBERRY LEMONADE** 3.25
- MANGO ICED TEA** 2.95
- RASPBERRY ICED TEA** 2.95
- ARNOLD PALMER** 2.95
- HOUSEMADE ROOT BEER** 2.95

* These menu items contain Peanuts, Pecans, Cashews, Almonds, Walnuts, Pine Nuts or Sesame Seeds.
† These items may contain raw or undercooked ingredients or may be cooked to your specifications. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
Before placing your order, please inform your server if anyone in your party has a food allergy.