



Rock Bottom Restaurant & Brewery • 10 Fountain Square • Cincinnati • 513.621.1588

## STARTERS

### **FIRECRACKER SHRIMP**

Crispy salt and pepper shrimp tossed with sweet Thai chili sauce and cilantro, with ginger-citrus sauce for dipping. 9.75

### **TITAN TOOTHPICKS**

Our signature starter combines smoked chicken, Monterey Jack cheese, peppers and onions in hand-rolled, crispy tortillas. Served with homemade guacamole, fresh salsa and chipotle BBQ sauce. 9.50

### **TEX-ASIAN POT STICKERS**

Crispy Asian vegetable pot stickers with edamame pico de gallo and smokey Thai BBQ sauce. 7.95

### **ASIAGO DIP WITH BEER BREAD**

A creamy blend of Asiago cheese, fresh scallions, mushrooms and sundried tomatoes. Served with our homemade beer bread. 7.95

### **BALL PARK PRETZELS**

Two giant pretzels brushed with our Brown Ale and sprinkled with fresh garlic and Kosher salt. Oven-baked and served with Spicy Spinach Cheese Dip. 7.75

### **OUR FAVORITE ONION RINGS**

Crisp, crunchy, sweet onion rings seasoned with smoked pepper and served with homemade Stout ketchup. 6.95

### **HOMEMADE GUACAMOLE & CHIPS**

Made with fresh, ripe avocados, Roma tomatoes, jalapeños, onions and spices. Served with malt kettle and tortilla chips. 6.95

### **SPICY SPINACH CHEESE DIP**

A blend of spinach, fire-roasted tomatoes, melted Jalapeño Pepper Jack cheese and onions. Served with flatbread and tortilla chips. 7.95

### **RB APPETIZER SAMPLER**

All of your Rock Bottom favorites: Titan Toothpicks, Buffalo Wings, Tex-Asian Pot Stickers, Onion Rings, Edamame and a Ball Park Pretzel with Spicy Spinach Dip. 16.95

### **BREWERY NACHOS**

Layers of tortilla chips with vegetarian refried beans, melted Cheddar and Monterey Jack cheese, fresh tomatoes, jalapeños and red onions. Served with fresh salsa. 8.50 Add guacamole 1.25 Add chicken or beef 1.95

### **CALAMARI JUMBLE**

Tempura-battered calamari with a medley of green beans, shiitake mushrooms, tomatoes, pickles and baby corn dusted in sundried tomato Parmesan. 8.50

### **BUFFALO WINGS**

Tossed in Buffalo sauce, served with fresh celery, carrots and homemade Bleu cheese dressing. 9.50

### **EDAMAME**

Tossed in extra virgin olive oil, Kosher salt and black pepper. 6.50

### **SEARED AHI\***

Sashimi-grade Ahi tuna seared rare and served with citrus-soy dipping sauce, edamame slaw, pickled ginger and wasabi. 9.95

## STARTER PIZZAS

### **BASIL PESTO BLT PIZZA**

Hickory-smoked bacon, arugula, balsamic marinated tomatoes and basil pesto with fresh Mozzarella. 9.95

### **MU SHU CHICKEN PIZZA**

Hoisin BBQ sauce, house-roasted chicken and Mozzarella topped with cool ginger-citrus Asian slaw. 9.95

### **DOUBLE PEPPERONI PIZZA**

A double stack of pepperoni with homemade tomato sauce, topped with Mozzarella cheese. 9.50

### **SHRIMP SCAMPI PIZZA**

Sautéed shrimp, roasted garlic, spinach, white wine cream sauce with Mozzarella and sundried tomatoes. 10.75

## SOUPS & SALADS

### **ASIAN AHI TUNA\* SALAD**

Seared sashimi-grade Ahi tuna atop Asian veggies, spinach, baby corn, crunchy noodles and edamame. Tossed with light ginger-citrus dressing. 11.95

### **BLACKENED SALMON CAESAR\***

A bountiful Caesar salad topped with Cajun-spiced blackened salmon and our Parmesan Caesar dressing. 12.50 Also available grilled and lightly seasoned. Substitute grilled chicken 10.95 Classic Caesar 8.75

### **GRILLED STEAK SALAD**

Sliced medium-rare sirloin tops a spinach salad with red onions, almonds, Gorgonzola and tomatoes. Tossed with a sweet balsamic dressing. 12.50

### **BREWER'S COBB**

Roasted turkey breast, hickory-smoked bacon, mixed greens, Gorgonzola, fresh avocado, tomatoes, egg and carrots. Served with your choice of dressing. 11.75

### **CHICKEN WALDORF**

Oven-roasted chicken, sundried cranberries, fresh arugula, Gorgonzola cheese, candied walnuts, grapes and celery with a homemade honey mustard vinaigrette. 11.50

### **SIDE SALAD**

Fresh greens, tomatoes, cucumbers, carrot strings, sundried cranberries and croutons. 3.95 Add to any entrée. 2.50

### **SIDE CAESAR**

A smaller version of our classic, with the same great ingredients. 3.95 Add to any entrée. 2.50

### **STOUT ONION SOUP**

Homemade and topped with a melted Swiss cheese focaccia crouton. 4.95

### **BREWERY CHILI**

Ground beef, black beans, corn, roasted garlic, chiles, onions and southwestern spices. 5.95



## ORIGINALS

### **SOUTHWESTERN SHRIMP & CHICKEN**

Sautéed shrimp, roasted chicken breast and Anaheim peppers tossed with fettuccine in our roasted red pepper cream sauce. 13.50

### **RAVIOLI DIAVOLO**

Our four cheese ravioli in a slow-simmered Diavolo sauce, made with fire-roasted tomatoes, Italian sausage, fresh spinach and herbs. 12.75

### **CLASSIC MAC N' CHICKEN**

Our famous homemade Mac n' Cheese loaded with juicy chicken and topped with crunchy Parmesan breadcrumbs. Served with your choice of a Side Salad or Side Caesar. 11.95 Without chicken 9.95

### **CHICKEN GENOVESE**

Roasted chicken breast tossed in walnut pesto sauce with sundried tomatoes, fresh basil, Parmesan cheese and penne pasta. 12.50

### **STEAK AND FRIES**

8 oz. grilled sirloin, sliced and served with our steak butter and French fries. 13.75

### **SMOKED SALMON FISH & CHIPS**

Ale-battered, alder-smoked salmon served with fries, Brewery slaw, homemade remoulade sauce and malt vinegar. 11.95

### **CHICKEN FRIED CHICKEN**

Juicy, buttermilk-breaded chicken breast served over White Cheddar mashed potatoes with our country gravy and Brewery slaw. 12.50

### **JAMBALAYA WITH RED ALE RICE**

Tender shrimp, chicken and Andouille sausage in a spicy tomato and fresh poblano sauce. Served over signature Red Ale rice. 13.50

### **OVERNIGHT BRAISED SHORT RIB**

Slow-roasted boneless short rib, White Cheddar mashed potatoes, fire-roasted tomatoes and pearl onions with roasted mushroom sauce. 13.95

### **SMOKED CHICKEN ENCHILADAS**

Hickory-smoked chicken and Monterey Jack cheese wrapped in blue corn tortillas. Served with green chile, Red Ale rice and black beans. 11.95

### **STOUT BBQ RIBS**

Our St. Louis-style ribs are rubbed with a blend of secret seasonings and house-brewed Stout, slow-smoked until tender and then basted with our signature Stout BBQ sauce. Served with homemade apple slaw and fries. Full Rack 17.75 Half Rack 14.75 Ribs & Chicken Combo 16.50

ADD A SIDE SALAD OR SIDE CAESAR  
TO ANY ENTRÉE FOR 2.50

## BREWERY CLASSICS

All of our handcut, aged steaks are grilled to order. Served with seasonal vegetables and your choice of White Cheddar mashed potatoes, French fries, lemon rice or Red Ale rice.

### **RIBEYE\***

Our 14 oz. USDA Choice ribeye, seasoned and grilled to your request. 19.95

### **TEXAS FIRE STEAK\***

Our 11 oz. USDA Choice top sirloin, seasoned with crazy pepper and served sizzling with our smokin' jalapeño butter. 18.50 Center-cut Filet 23.50 Ribeye 20.95

### **FILET MIGNON\***

Center-cut 8 oz. filet rubbed in house seasonings and topped with creamy roasted garlic butter. 22.50

### **TOP SIRLOIN\***

An 11 oz. USDA Choice top sirloin, seasoned and grilled to order. 17.50

### **ROASTED CHICKEN**

Roasted chicken breast with roasted garlic pan jus, White Cheddar mashed potatoes and seasonal vegetables. 13.50

### **LEMON CHICKEN**

Tender oven-roasted chicken breast with herb Parmesan crust, White Cheddar mashed potatoes, seasonal vegetables, and a white wine lemon reduction. 13.50

### **PONZU SALMON\***

Grilled fresh salmon fillet on a bed of lemon rice with seared Asian vegetables and Ponzu sauce. 14.75

### **GRILLED AHI TUNA\***

Lightly seasoned Ahi tuna fillet grilled medium-rare and served with lemon rice and seasonal vegetables. 14.75

### **SMOTHER YOUR STEAK - 1.50**

- Caramelized Ale Onions and Mushrooms  
- Roasted Mushrooms

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. All items are cooked to order.*



## BURGERS

Our famous burgers, served on a sesame seed bun, all come with your choice of French fries, Malt Kettle chips, Brewery slaw or fruit. All burgers can be served with our flavorful Veggie Burger. Substitute onion rings, side salad or side Caesar for .95

### BREW BURGER\*

The classic with lettuce, tomato, pickles and onion. 8.95  
Add caramelized Ale onions, roasted mushrooms or cheese .50

### HICKORY BURGER\*

A mouth-watering favorite topped with Cheddar cheese, hickory-smoked bacon and Stout BBQ sauce. 10.50

### BOURBONZOLA BURGER\*

Featuring our Jim Beam® Bourbon glaze, Gorgonzola cheese, smoked peppercorn, onion straws, lettuce and tomato on an onion roll. 10.50

### THE LAREDO BURGER\*

Southwest-inspired burger topped with Pepper Jack cheese, homemade guacamole, pico de gallo and chipotle mayo. 9.95

## SANDWICHES

Sandwiches are served with your choice of French fries, Malt Kettle chips, Brewery slaw or fruit. Substitute onion rings, side salad or side Caesar for .95

### SONOMA CHICKEN WRAP

Roasted chicken, hickory-smoked bacon, spinach, marinated tomatoes and homemade guacamole, wrapped in grilled flatbread. 8.95

### HONEY CHICKEN

A juicy grilled chicken breast brushed with honey mustard and topped with hickory-smoked bacon and melted Swiss cheese on an onion roll. 10.50

### PULLED BBQ PORK

Tender pulled pork with our handcrafted Stout BBQ sauce, piled high on a sesame seed bun. Topped with homemade Brewery slaw. 9.95

### SESAME CRUSTED SALMON

Grilled salmon fillet served on focaccia with spinach, tomato, red onion and wasabi aioli. 10.50

### BREWER'S CLUB

Roasted turkey, hickory-smoked bacon and ham, melted Cheddar and Monterey Jack cheese, tomato and lettuce on focaccia bread with our chipotle mayo. 9.95

### BAJA TUNA

Grilled medium-rare sushi grade tuna fillet with green chile pickle relish, tomatoes, sprouts and pineapple mustard on a butter toasted sesame roll. 10.50

### THE REUBEN

Thin slices of corned beef, melted Swiss cheese, caraway sauerkraut and authentic Russian dressing on lightly grilled marbled rye. 9.95

## HOMEMADE DESSERTS

### CARROT CAKE

Buttery-rich frosting covers a luxuriously moist, nutty carrot cake, made with a whisper of Pale Ale and finished with homemade caramel sauce. 5.95

### TRIPLE CHOCOLATE STOUT CHEESECAKE

This chocolate lover's cheesecake combines cream cheese, cocoa, bittersweet chocolate and our smooth Stout with a semi-sweet chocolate wafer crust. Finished with homemade milk chocolate and sour cream frosting. 5.95

### MINI BLUEBERRY POUND CAKE

Buttery pound cake topped with blueberries and fresh whipped cream. 2.50

### PINT GLASS SUNDAE

A Rock Bottom Original! Scoops of Espresso Chip ice cream, crumbled chocolate wafers, candied walnuts and our Stout hot fudge. Topped with whipped cream and a cherry. 5.50  
Mini Sundae 2.95

### TWO SCOOPS

Our vanilla ice cream is one of life's simple pleasures. 2.50

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