



Rock Bottom Restaurant & Brewery • 7900 Norfolk Ave. • Bethesda • 301.652.1311

## STARTERS

### FIRECRACKER SHRIMP

Crispy salt and pepper shrimp tossed with sweet Thai chili sauce and cilantro, with ginger-citrus sauce for dipping. 9.95

### 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. 9.95

### QUESADILLA ROLLS

Spicy Italian sausage, black beans, fire-roasted corn, spinach and nacho cheese rolled in a grilled flour tortilla. Served warm with green chile, pico de gallo and Cholula® sour cream for dipping. 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. 7.95

### OUR FAVORITE ONION RINGS

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

### HOMEMADE GUACAMOLE & CHIPS

Made with fresh, ripe avocados, Roma tomatoes, jalapeños, onions and spices. Served with 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. 8.95

### RB APPETIZER SAMPLER

All of your Rock Bottom favorites: Titan Toothpicks, Buffalo Wings, Quesadilla Rolls, Onion Rings, Edamame and a Ball Park Pretzel with Spicy Spinach Dip. 17.95

### SEARED AHI\*

Sashimi-grade Ahi tuna seared rare and served with citrus-soy dipping sauce, edamame slaw, pickled ginger and wasabi. 10.50

### 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. 9.50 Add guacamole 1.25 Add chicken or beef 1.95

### ROCK BOTTOM WINGS

Over a pound of crisp, tender wings. Choose from Buffalo, Thai BBQ or Honey Chipotle sauce. 9.95

### EDAMAME

Tossed in extra virgin olive oil, Kosher salt and black pepper. Served with Ponzu sauce. 5.50

## PIZZAS

### DOUBLE PEPPERONI PIZZA

A double stack of pepperoni with homemade tomato sauce topped with Mozzarella cheese. 9.95

### THE FAB FIVE PIZZA

Italian sausage, pepperoni, fresh mushrooms, red peppers and onions with Mozzarella cheese. 10.50

### MARGHERITA PIZZA

Basil pesto, Roma tomatoes, roasted garlic and spinach with fresh Mozzarella cheese. 9.95

### CHIPOTLE BBQ CHICKEN PIZZA

Roasted chicken, fire-roasted onions and peppers, chipotle BBQ sauce and Mozzarella cheese. 10.50

## SOUPS & SALADS

### ASIAN AHI TUNA\*

Seared sashimi-grade Ahi tuna atop Asian veggies, spinach, baby corn, crunchy noodles and edamame. Tossed with light ginger-citrus dressing. 12.95

### BLACKENED SALMON CAESAR\*

A bountiful Caesar salad topped with Cajun-spiced salmon and our Parmesan Caesar dressing. 12.95 Substitute grilled chicken 11.50 Classic Caesar 8.75

### SANTA FE RANCH

A crisp salad with fresh greens, fire-roasted corn, pico de gallo, avocado, roasted red peppers, black beans and chimichurri ranch dressing topped with tempura-battered Anaheim peppers. 9.95 Add hand-battered crispy chicken 2.50

### CHICKEN WALDORF

Oven-roasted chicken, sundried cranberries, fresh arugula, Gorgonzola cheese, candied walnuts, grapes and celery with a homemade honey mustard vinaigrette. 11.95

### BREWER'S COBB

Roasted turkey breast, hickory-smoked bacon, mixed greens, Gorgonzola, fresh avocado, tomatoes, egg and carrots. Served with your choice of dressing. 11.95

### GRILLED STEAK

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

### SIDE SALAD

Your choice of our House Salad or Caesar. 3.95 Add to any entrée 2.50

### BREWERY CHILI

Ground beef, black beans, corn, roasted garlic, chiles, onions and southwestern spices. Bowl 5.95 Cup 2.95

### SOUP OF THE DAY

Ask your server for today's selection. Bowl 4.95 Cup 2.50



## ORIGINALS

### MRS. WONG'S SHRIMP BOWL

Sautéed shrimp and crisp Asian veggies tossed with noodles in a sweet and spicy ginger sauce. 11.95

### 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. 12.95

### ROCK BOTTOM CHICKEN POT PIE

Loaded with roasted chicken, carrots, snap peas, mushrooms, onions and rosemary red potatoes in a rich and creamy gravy. Topped with flakey pastry crust. 11.95

### STEAK AND FRIES\*

8 oz. grilled sirloin, sliced and served with our steak butter and Parmesan fries. 14.50

### SMOKED SALMON FISH & CHIPS

Ale-battered, alder-smoked salmon served with fries, Brewery slaw, homemade remoulade sauce and malt vinegar. 12.50

### SMOKED CHICKEN ENCHILADAS

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

### CHICKEN FRIED CHICKEN

Juicy, hand-battered chicken breast served over White Cheddar mashed potatoes with our country gravy and Brewery slaw. 12.95

### SOUTHWESTERN SHRIMP & CHICKEN

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

### MAHI TACOS

Chile grilled Mahi wrapped in soft white corn tortillas with homemade pineapple slaw and fresh cilantro. Served with black beans, ancho chile rice and fresh pico de gallo. 11.95

### HICKORY SMOKED BBQ RIBS

Over two pounds of our St. Louis ribs dry rubbed with a blend of secret seasonings, slow-smoked until tender and basted with our signature BBQ sauce. Served with Brewery slaw and fries.

Full Rack 18.50 Half Rack 14.95 Ribs & Chicken Combo 16.75

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 or Red Ale rice. Substitute Onion Rings or a side of Mac N' Cheese for .95

### 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. 18.95 Center-cut Filet 24.50 Ribeye 20.95

### FILET MIGNON\*

Center-cut 8 oz. filet rubbed in house seasonings and topped with roasted garlic butter. 23.50

### TOP SIRLOIN\*

An 11 oz. USDA Choice top sirloin, seasoned and grilled to order. 17.95

### CHEF'S SEAFOOD SELECTION

Ask your server for today's seafood entrée.  
Market price

### LEMON CHICKEN

Tender oven-roasted chicken breast with herb Parmesan crust, White Cheddar mashed potatoes, seasonal vegetables, and a white wine lemon reduction. 13.95

### PONZU SALMON\*

Grilled fresh salmon fillet on a bed of lemon rice with seared Asian vegetables and Ponzu sauce. 14.95

### 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 are served on a sesame seed bun with your choice of French fries, Malt Kettle chips, Brewery slaw or fresh fruit. All burgers can be served with our flavorful Veggie Burger. Substitute Onion Rings, side of Mac N' Cheese, 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 our signature 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

### CHIMICHURRI TURKEY BURGER

Ground turkey burger topped with chimichurri sauce, melted Cheddar cheese and pickle de gallo. 8.95

## SANDWICHES

Sandwiches are served with your choice of French fries, Malt Kettle chips, Brewery slaw or fresh fruit. Substitute Onion Rings, side of Mac N' Cheese, 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. 9.50

### 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 signature BBQ sauce, piled high on a sesame seed bun. Topped with homemade Brewery slaw. 9.95

### MAHI SANDWICH

Tempura-battered or grilled Mahi topped with pickled cucumbers, lettuce and remoulade on a toasted sesame roll. 9.50

### 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. 10.50

### THE REUBEN

Thin slices of corned beef, melted Swiss cheese, caraway sauerkraut and authentic Russian dressing on lightly grilled marbled rye. 10.50

## HOMEMADE DESSERTS

### MINI STRAWBERRY CHEESECAKE

A classic cheesecake on a sweet, sugar cookie crust topped with fresh strawberries. 2.50

### 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

### 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

### 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 2.50

### MINI PEANUT BUTTER CREAM PIE

Ultra-creamy peanut butter mousse, rich chocolate ganache and crushed peanut butter cups layered on a chocolate crust and topped off with whipped cream. 2.50

### TWO SCOOPS

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

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