

COCKTAILS 8.75

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 8.75

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.

MOJITOS 8.75

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 8.75

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 7.25

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.



ENJOY FRESH, HANDCRAFTED BEER IN THE COMPANY OF FELLOW BEER LOVERS!

Join the MUG CLUB and earn rewards every time you visit.

Benefits also include:

- Invitations to Tapping Parties & Exclusive Brewer's Dinners
- Special gifts throughout the year
- Drink from a special Mug Club mug
- And much more!

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

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
Campanile, Pinot Grigio, Friuli	8.00	32.00

CHARDONNAY

Camelot, California	6.00	23.00
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	6.75	27.00
Irony, Monterey, California	8.75	35.00
La Crema, Sonoma Coast		42.00
Wild Horse, Central Coast, California		49.00
Erath, Oregon	10.75	43.00
Benton-Lane, Estate Grown, Oregon		47.00

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
Francis Ford Coppola, Black Label Claret, California		39.00

MERLOT

Beringer Stone Cellars, California.....	6.25	24.00
Blackstone, California.....	8.00	31.00
Stags' Leap Winery, Napa Valley		64.00

CABERNET SAUVIGNON

Camelot, California	6.00	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.**

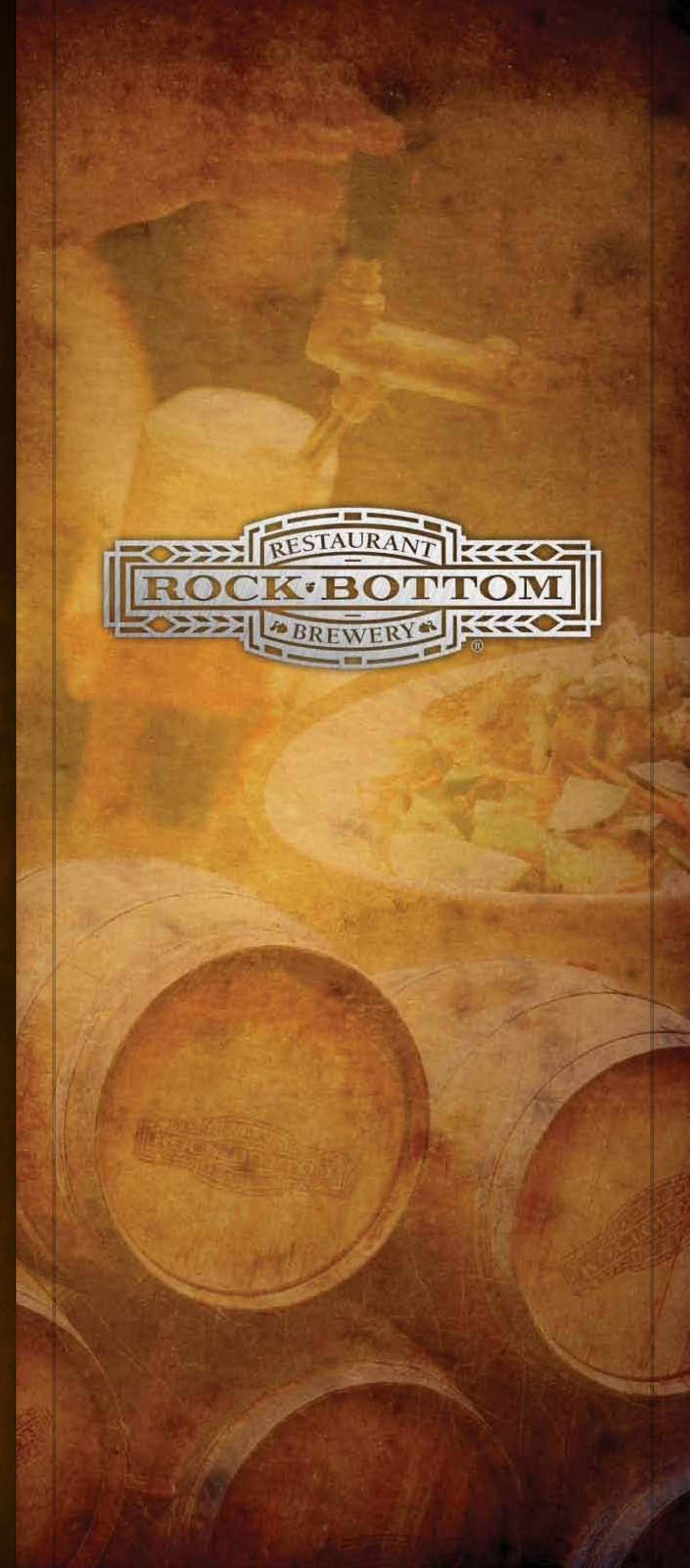


www.rockbottom.com

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, but don't just take our word for it. Sample one of our Brewmaster's latest specialty creations or try one of our flagship beers listed below. Each is handcrafted with passion and pride, and it shows in every beer we serve.

Ask your server about ALL of our handcrafted beers!



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



BELGIAN WHITE ALE
Pale with a touch of haze, this Belgian-style white ale gets its unique flavor from orange peel, coriander, and special 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. 9.95

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

SEARED AHI TUNA[†] Ahi tuna served rare with edamame slaw, pickled ginger, wasabi and citrus-soy dipping sauce. 10.95

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

JUMBO LUMP CRAB CAKE Maryland-style jumbo lump crab cake served with a 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

SOUPS & SALADS

Housemade Dressings: Balsamic Vinaigrette, Ranch, Blue Cheese, Asiago Caesar, Roasted Jalapeño Ranch, Honey Mustard Vinaigrette, Tangy Vinaigrette, Russian

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 4.95 Cup 2.75

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

BLACKENED CHICKEN SALAD[†] Blackened chicken over fresh salad greens with Roma tomatoes, cucumbers, raisins, sunflower seeds, Balsamic Vinaigrette and topped with crumbled blue cheese. 10.95

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

SALMON CAESAR[†] with Parmesan croutons. 11.95

SEAFOOD CHEF SALAD Citrus shrimp and crab served over mixed greens with cucumbers, tomatoes, chopped egg, mandarin oranges and avocados. Served with your choice of dressing. 12.95

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

ASIAN AHI SALAD[†] Ahi tuna atop Asian vegetables, crunchy noodles and spinach. Tossed with ginger-citrus dressing. 12.95

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. 10.95

CLASSIC COMBO Rock Bottom Wings with Buffalo sauce, Southwest Egg Rolls and Jalapeño Spinach Cheese Dip served with housemade tortilla chips. 15.95

JALAPEÑO SPINACH CHEESE DIP Served with housemade tortilla chips. 9.25

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

CRAB & SHRIMP TOWER Crab meat and poached shrimp in a light citrus mayonnaise, fresh avocado and tomato. Served with housemade flatbread. 10.95

CHICKEN QUESADILLA Roasted chicken, peppers, corn, black beans, Cheddar and Pepper Jack cheeses. 9.50

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. 7.95

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

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. 13.50

CHICKEN FRIED CHICKEN Hand-battered chicken breasts served over White Cheddar mashed potatoes with country gravy and Brewery Slaw. 13.95

CHICKEN 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

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

CHICKEN FLAUTAS Flour tortillas stuffed with chicken, onions, corn, black beans, peppers and cheese. Served with guacamole, Red Ale rice and black beans. 11.95

BREWMASTER'S SELECTIONS

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

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 CAVATAPPI Sautéed lobster and shrimp tossed in a creamy Parmesan-Havarti cheese sauce with spiral pasta. 20.95

STEAK & FRIES[†] 10 oz. grilled sirloin, sliced and served with our steak butter, seasonal vegetables and French fries. 15.25

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 for .95

NEW YORK STRIP[†] 12 oz. Choice strip, seasoned and grilled to order. 19.50

TOP SIRLOIN[†] 11 oz. Choice top sirloin, seasoned and grilled to order. 16.95

FILET MIGNON[†] Center-cut 8 oz. filet rubbed in house seasonings and topped with steak butter. 25.95

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[†] 25.95 **NY STRIP**[†] 20.95

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

SEAFOOD

OFF THE HOOK[†] Chef's selection of fresh fish. Market Price

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

COD FISH & CHIPS Tempura-battered cod served with French fries, Brewery Slaw, housemade remoulade sauce and malt vinegar. 12.95

PONZU SALMON[†] Grilled, fresh salmon fillet on a bed of lemon rice with seared Asian vegetables and Ponzu. 17.95

A gratuity of 18% will be added on parties of 8 or more for your convenience. The payment of this gratuity is subject to your complete discretion and may be increased, decreased or eliminated entirely.

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. 10.50

HICKORY BACON BBQ[†] A mouth-watering favorite topped with Cheddar cheese, hickory bacon and our signature BBQ sauce. 10.50

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

THE 2:00 A.M. BURGER[†] Available all day! Crispy hashbrowns, American cheese and bacon, topped with a fried egg. 10.95

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

VEGGIE BURGER Our housemade veggie burger served with lettuce, tomato, pickles and red onion. 8.50

KOBE CHEESEBURGER[†] Our premium 8 oz. American-style Kobe beef burger is grilled to order and served with Cheddar cheese. 13.95

SANDWICHES

HICKORY BACON CHICKEN SANDWICH Grilled chicken topped with BBQ sauce, bacon and Cheddar cheese. 9.95

BLACKENED CHICKEN SANDWICH Lightly blackened chicken served on grilled Italian bread with lettuce, tomato, Pepper Jack cheese and Cajun remoulade. 8.95

CHICKEN AVOCADO SANDWICH Topped with Swiss cheese, shredded lettuce, tomato and Ranch dressing. 9.95

BREWER'S CLUB Roasted turkey, hickory bacon, ham, melted Cheddar and Monterey Jack cheeses, tomato and lettuce with our chipotle mayo. 9.95

REUBEN Thinly-sliced corned beef, Swiss cheese, caraway sauerkraut and Russian dressing on marbled rye bread. 9.95

TURKEY REUBEN Roasted turkey, Swiss cheese, caraway sauerkraut and Russian dressing on marbled rye bread. 9.95

PULLED BBQ PORK Tender, pulled pork with our signature BBQ sauce, piled high and topped with housemade Brewery Slaw. 9.75

ROASTED TURKEY SANDWICH[†] Roasted turkey, Swiss cheese, baby greens and tomatoes with our housemade sun-dried tomato pesto mayo on toasted Italian bread. 8.95

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

FRENCH FRIES 2.50

HOUSEMADE CHIPS 2.50

ONION RINGS 2.50

BREWERY SLAW 2.50

FRESH FRUIT 2.50

VEGETABLES 2.50

WHITE CHEDDAR MASHED POTATOES 2.50

LEMON RICE 2.50

RED ALE RICE 2.50

BLACK BEANS 2.50

MAC 'N CHEESE 2.50

* 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.

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TRUE



FRESH