

RB BEERS

on tap

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

INDIA PALE ALE brewed from hand-selected hops from the pacific northwest, with a bold citrus hop flavor.

RED ALE flavorful and complex, balancing lightly toasted malt notes with robust and fruity crystal hops.

ask your server for our rotating featured selections.

also on tap

BUD LIGHT

WINES

a selection of wines from the world's most popular regions.

INTERESTING WHITES

ALTITUDE PROJECT , Chardonnay, California	8.00	12.00	32.00
SONOMA CUTRER , Chardonnay, California.....	14.00	21.00	56.00
CHATEAU STE. MICHELLE , Riesling, Washington ...	10.00	15.00	40.00
STELLINA DI NOTTE , Pinot Grigio, Italy.....	9.00	13.50	36.00
VILLA MARIA , Sauvignon Blanc, New Zealand	11.00	16.50	44.00

INTERESTING REDS

ALTITUDE PROJECT , Cabernet Sauvignon, California ..	8.00	12.00	32.00
BENZIGER , Merlot, California	13.00	19.50	52.00
NIELSON , Pinot Noir, California	13.00	19.50	52.00
HESS SHIRTAIL RANCHES , Cabernet Sauvignon, California	14.00	21.00	56.00
GASCÓN , Malbec, Argentina	11.00	16.50	44.00

BUBBLES

CHANDON BRUT CLASSIC , Sparkling Wine, California.....	187 ml	12.00
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RB BEERS

bottles & cans

COORS LIGHT

HEINEKEN

MOJO IPA

MILLER LITE

MICHELOB ULTRA

CORONA

BUDWEISER

ANGRY ORCHARD CIDER

O'DOUL'S NA

RB COCKTAILS

handcrafted with premium liquors.

FRESH CITRUS LEMONADE absolut citron vodka, finest call sweet & sour, monin agave nectar and fresh lemon, topped with sprite.

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 coke.

ROCKIN' MARY hangar 1 vodka, elements bloody mary elixir, served with lemon wedge, celery and olive.

SPIKED CHERRY COLA red stag by jim beam black cherry infused vodka, stoli vanil vodka, grenadine and coke 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 sprite is a patio favorite!

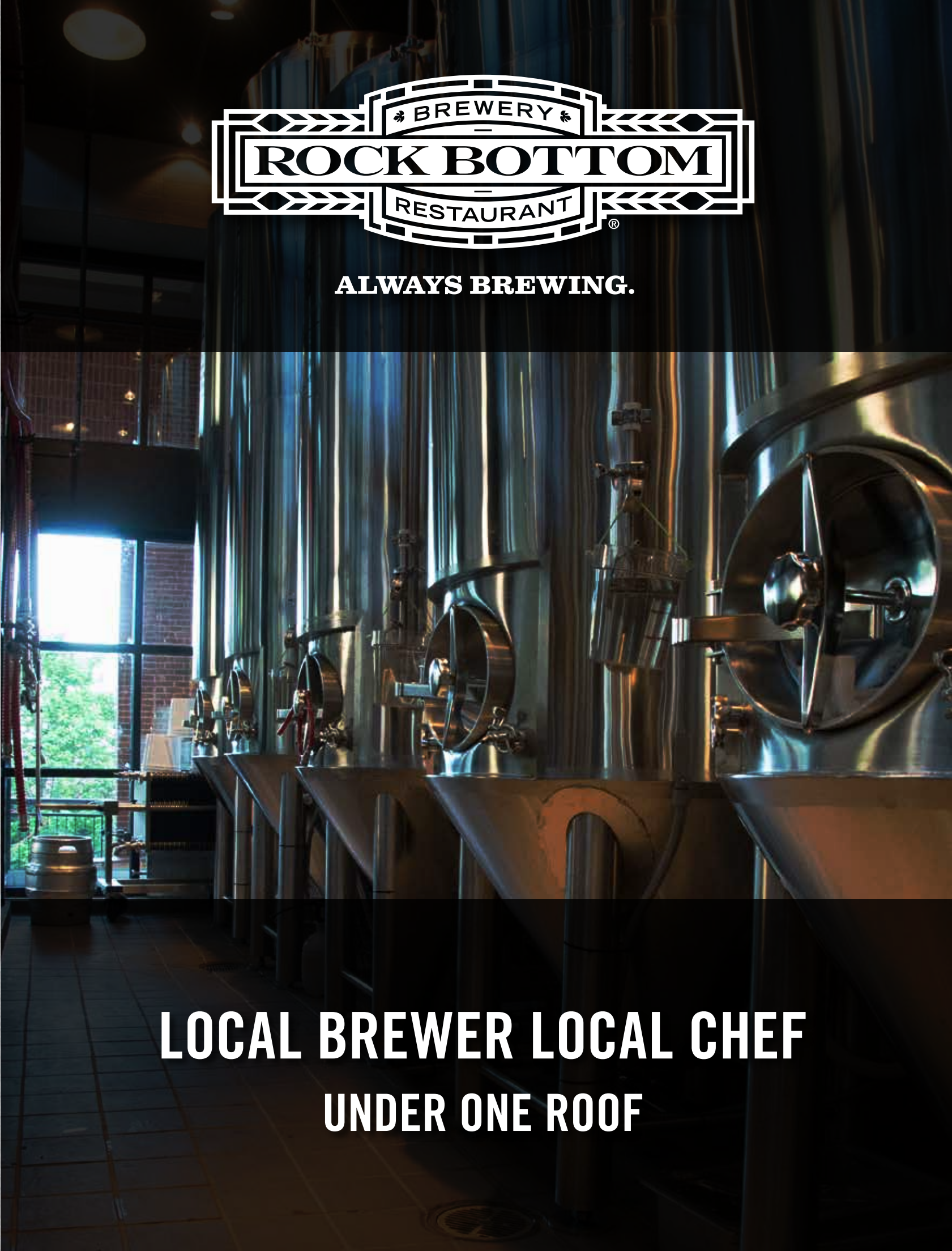
RYE OLD FASHIONED bulliet rye, simple syrup, orange, housemade brandied cherries, angostura bitters.

AMERICAN MULE tito's handmade vodka, gosling's ginger beer and fresh squeezed lime juice.

LOCAL BREWER LOCAL CHEF UNDER ONE ROOF



ALWAYS BREWING.



**LOCAL BREWER LOCAL CHEF
UNDER ONE ROOF**

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.**

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.



FRESH BEER BREWED HERE.

WE ARE ALWAYS BREWING ONSITE AND
IN SMALL BATCHES TO ASSURE THE
HEIGHT OF FLAVOR AND QUALITY.
ALWAYS BREWING. ALWAYS ON TAP.
CHECK OUT OUR FRESH BEER SHEET TODAY.

CRISP & REFRESHING

straw to golden in color with a light and crisp body. these beers have stronger grain presence and are slightly sweet with a dry malt character and low bitterness.

other styles: blonde, gold, light lager, helles



WHEATY, FRUITY & SPICY

pale gold to deep amber in color with a light to medium body, often unfiltered, these beers show yeast-driven flavors of banana, apple, orange, clove or nutmeg with occasional fruit and spice additions. low on hop bitterness and flavors.

other styles: hefeweizen, berliner weisse, dunkelweizen, white ale, fruited wheats, belgian styles



MALTY

light amber to brown in color with a light to medium-heavy body. these beers have low to medium hop characteristics with flavors of caramel, nutty, toffee, bread and toasted grains.

other styles: amber/red, brown, scottish styles, bock



HOPPY

golden to black in color with a light to medium-heavy body. hop flavors dominate these beers with bitterness ranging from medium to high and characters of citrus, tropical, earthy, herbal and spicy.

other styles: ipa (session, double, white), pale ale



DARK & ROASTY

black in color with a light to heavy body. these beers show flavors such as coffee, chocolate, licorice, dates, raisins and roasted grains.

other styles: porters, stouts, schwarzbier



BREAKFAST

served until 10:30 am.

BREAKFAST BURRITO three eggs scrambled with breakfast sausage, our spicy cheese blend, black beans, poblano peppers, tomatoes, cilantro and onions, rolled in a tomato basil tortilla. served with country potatoes and salsa. 10.49

DENVER SCRAMBLE scrambled eggs, ham, peppers, onions, monterey jack cheese. served with breakfast potatoes 11.49

TWIN CITIES SUNRISE three scrambled eggs, choice of smoked bacon, ham or sausage, choice of toast. 10.99

ROCK BOTTOM OMELET three egg omelet, grilled chicken, buffalo sauce, blue cheese. served with breakfast potatoes. 10.49

BUTTERMILK PANCAKES with warm maple syrup, whipped butter and choice of smoked bacon, ham or sausage. 9.99

FRIITTATA FLORENTINE† two cheese eggs with sautéed veggies on a bed of country potatoes topped with our spinach florentine sauce, pico de gallo and served with toast. 9.99

FRUIT N' GRANOLA low-fat vanilla yogurt, honey, seasonal fruit. 8.49

SIDES

SAUSAGE, BACON OR HAM 2.99

FRESH FRUIT CUP 4.49

WHITE OR WHEAT TOAST 1.59

COUNTRY POTATOES 2.99

FRESH ORANGE, GRAPEFRUIT, APPLE, CRANBERRY AND TOMATO JUICE 2.99

STREET FOODS & STARTERS

made-to-order to start your experience.

BREWERY NACHOS (v) housemade tortilla chips with black beans, cheddar & pepper jack cheeses, tomatoes, jalapeños, red onions and cilantro. served with tomato salsa. 10.99
add chicken 2.59 add guacamole 1.89

JALAPEÑO SPINACH DIP with housemade tortilla chips. 10.49

RB WINGS choose from our classic chicken wings or our breaded all white meat boneless chicken wings tossed in our housemade buffalo sauce. 10.99

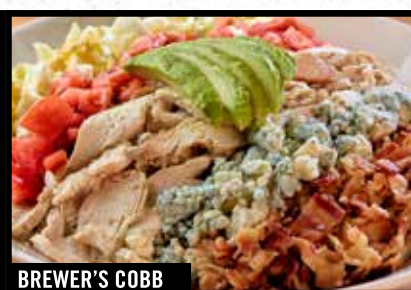
BALL PARK PRETZELS (v) two giant pretzels served with jalapeño spinach cheese dip. 9.49

HOUSEMADE GUACAMOLE & CHIPS with fresh, ripe avocados, roma tomatoes, jalapeños, onions and spices. served with tortilla chips. 9.99

GRILLED CHICKEN QUESADILLAS two crispy flour tortillas filled with smoked chicken, black beans, cheddar & pepper jack cheeses and roasted corn. garnished with cotija cheese and cilantro. served with tomato salsa. 10.49



RB WINGS



BREWER'S COBB

BREWER'S COBB grilled chicken, hickory bacon, gorgonzola cheese, avocado, tomatoes and eggs over mixed greens. choice of dressing. 13.49

GRILLED STEAK & PORTOBELLO† marinated grilled steak and portobello mushrooms over mixed greens tossed in spicy chimichurri dressing. topped with tomatoes, pico de gallo, cotija cheese and crispy potato shreds. 17.59

ROCK BOTTOM'S CHICKEN TORTILLA SOUP bowl 5.79 cup 3.99

SOUP OF THE DAY ask for today's selection. bowl 5.79 cup 3.99

CRAFTED BURGERS

our handcrafted signature burgers are always fresh, seasoned and cooked to your liking. served on a toasted bun. all burgers served with choice of french fries, brewery slaw or fresh fruit. add a greenhouse or caesar side salad for 4.39

THE LAREDO† southwest inspired with pepper jack cheese, housemade guacamole, pico de gallo and chipotle mayo. 12.09

THE CLASSIC CHEESEBURGER† cheddar cheese, lettuce, tomato, pickles and red onion. 10.79 add hickory bacon .79

HICKORY BACON BBQ† a mouth-watering favorite topped with cheddar, hickory bacon and our signature bbq sauce. 12.09

MAKER'S MARK® BOURBONZOLA† maker's mark® bourbon glaze, gorgonzola cheese and crispy onions. 12.09

HOUSEMADE VEGGIE (v) our recipe includes beans, rolled oats and veggies. griddled and served with lettuce, tomato, pickles, red onion and chipotle mayo. 9.89

SANDWICHES

hand-built, piled high and classic combinations. all sandwiches served with choice of french fries, brewery slaw or fresh fruit. add a greenhouse or caesar side salad for 4.39

BAJA CHICKEN tequila-lime marinated chicken grilled and topped with pepper jack cheese, crispy onions, avocado, tomato, lettuce and chipotle mayo. 10.99

BREWER'S CLUB roasted turkey, shaved ham, hickory bacon, cheddar & swiss cheeses, tomato and lettuce with chipotle mayo. 11.59

PULLED BBQ pork pulled pork piled high. topped with bbq sauce and housemade apple coleslaw. 10.99



RB SIGNATURE ITEM

Before placing your order, please inform your server if anyone in your party has a food allergy.

* 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.

(V) vegetarian

CRAFTED ENTRÉES

favorite recipes from our kitchen to satisfy the soul. add a greenhouse salad* or side caesar salad - 4.29 add a cup of soup - 3.29

CLASSIC MAC 'N CHICKEN our famous mac 'n cheese loaded with roasted chicken. topped with crunchy parmesan breadcrumbs. 13.49

BACON CHICKEN MAC 'N CHEESE with roasted chicken, smoked bacon, tomatoes, mushrooms and green onions. topped with more bacon and crunchy parmesan breadcrumbs. 14.99

HOT OFF THE GRILL STEAK 10 oz. center cut top sirloin, dark ale mushroom sauce, cheddar & green chile mashed potatoes. seasonal vegetables 20.89

RB ALE CHICKEN seasoned chicken breast, pan-seared and oven-roasted with portobello mushrooms and our own ale demi-glace, served over cheddar & green chile mashed potatoes, seasonal vegetables. 16.49



CLASSIC MAC 'N CHICKEN



AVOCADO CHICKEN

HOUSEMADE DESSERTS

make sure to leave room for one of our signature desserts.

MASON JAR DESSERTS

KEY LIME PIE 6.59

RASPBERRY & CHOCOLATE MOUSSE 5.99

DRESSINGS: balsamic vinaigrette, ranch, blue cheese, asiago caesar, roasted jalapeño ranch, honey mustard vinaigrette