



ALWAYS BREWING.
GROUP DINING MENUS

LOCAL BREWER. LOCAL CHEF.
UNDER ONE ROOF.

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BANQUET & CATERING TERMS

we thank you for your interest in rock bottom! the following is a banquet information sheet that should answer any questions you may have about our booking procedures and requirements.

RESERVATIONS: your group reservation is guaranteed when we receive a signed confirmation sheet with a credit card number to hold the date (regardless of final payment method). the number of guests must be guaranteed 72 hours in advance of your reservation, or the original number confirmed will be charged. final payment is due upon completion of the event.

DEPOSITS: to reserve your space, we require a credit card number with a signed contract. we will not charge the credit card until the day of the event, unless specified otherwise. for restaurant buy-outs we do require a paid 50% deposit. rock bottom reserves the right to require a deposit for any group. deposits are non-refundable.

THE HOLIDAYS: during the holiday season, due to increased demand for large parties, there will be a two-week cancellation policy. if a party cancels less than two weeks before the event, 50% of the total will be charged.

PRIVATE ROOMS: to reserve a private room there is a food and beverage minimum purchase. the prices quoted do not include sales tax or service fees, presented on the final bill. all food and beverages must be charged on one check.

ROOM & TABLE ARRANGEMENTS: we will do our best to accommodate your group in the space preferred by your group although we do reserve the right to relocate your group to a more appropriate area should your expected attendance significantly change.

MENU: in order for us to provide you with the best service possible, we request large parties to use one of our group menus. we will be happy to accommodate special vegetarian or dietary needs. your menu must be finalized one week in advance of your event. **menu items and prices are subject to change.**

GUARANTEE: we ask that you guarantee your final guest count 72 hours in advance, which is the count your billing will be based on.

SERVICE FEES: a service charge equal to 3% of the food and beverage charges will be added to the final bill. the service charge is not a tip or gratuity for the servers and will not be paid out to them. rock bottom welcomes all major credit cards, cash or company checks.

GRATUITY: in order to be fully compliant with the irs' position regarding tips and gratuities, rock bottom does not automatically impose a gratuity on your final bill. the decision to pay a gratuity to the staff providing service to the event, and the amount thereof, is at the reserving party's sole discretion. the reserving party will have the opportunity to fill in a gratuity percentage on the contract, requesting the banquet provider to include such gratuity percentage on the check presented at the end of the event. this percentage will be distributed in its entirety to the non-managerial servers who staffed the event.

additional fees may apply. please ask your group sales manager.

ADDITIONAL AMENITIES

MUSIC: in addition to our in-house music selection, we have available a wide range of musical style bands and djs through our booking agent. this is for restaurant buy-outs only.



THE ROCK BOTTOM BREWERY EXPERIENCE

Rock Bottom proudly serves handcrafted ales and lagers all brewed onsite. Experience our passion for beer by incorporating a brewery experience during your group event.*

options include:

- complimentary sample of the brewmaster's choice upon your group's arrival
- complimentary brewery tour**

BREWERY EXPERIENCE \$15.00 per person

enjoy an evening of beer education. your guests will have the opportunity to learn about the brewing process, taste the ingredients in their purest form and ask the brewmaster anything and everything about beer.

includes a 10 oz. beer with each course. each beer is hand-selected by the brew master to complement your menu selections.

includes a brewery tour.* (optional)

BEER PAIRING \$12.00 per person

the brewmaster will hand-select 10 oz. beers to pair with each course.

includes a brewery tour.* (optional)

TASTING EVENT \$6.00 per person

sampler sets, 6 beers each, for your group to enjoy.

includes a brewery tour.* (optional)



*must be 21 years of age with valid ID to consume alcohol.

**brewery tours must be scheduled in advance.

ROCK BOTTOM HANDCRAFTED ALES & LAGERS

In the late '80s and early '90s, there was a popular slogan by a large insurance company: "Get a Piece of the Rock". One brewer and one entrepreneur got together to open one of the nation's first brewery restaurants at the bottom of the insurance building...the year was 1991... the place was Denver, CO... and so it began, the birth of Rock Bottom.

For almost 25 years, we have been pioneering the craft beer revolution! Our brewers have been awarded over 200 national awards for their unique brewing styles. Our menus have received numerous accolades. The tradition continues today at each Rock Bottom with local brewers and local chefs coming together to create bold local flavors both in our beers we brew and the food we serve.

When you hit Rock Bottom, you'll enjoy our handcrafted beers, our made-from-scratch food and something else that just doesn't happen that often...a connection to the locals. This connection is made possible because of our staff, and as they would like to say, life begins when "You've Hit Rock Bottom"!

**Handcrafted ales and lagers vary per location;
Please ask your Group Sales Manager for the selections and local specials.**



STANDARD BAR PACKAGES

BEER \$19.00 per person / 2 hours*
(\$8.00 every hour after)

ROCK BOTTOM HANDCRAFTED BEERS

choice of 10 oz. and 20 oz. servings of our signature handcrafted beers.

BEER & WINE \$22.00 per person / 2 hours*
(\$10.00 every hour after)

ROCK BOTTOM HANDCRAFTED BEERS

choice of 10 oz. and 20 oz. servings of our signature handcrafted beers.

HOUSE WINES BY CANYON ROAD

chardonnay, cabernet.

BEER, WINE & LIQUOR \$24.00 per person / 2 hours*
(\$12.00 every hour after)

ROCK BOTTOM HANDCRAFTED BEERS

choice of 10 oz. and 20 oz. servings of our signature handcrafted beers.

HOUSE WINES BY CANYON ROAD

chardonnay, cabernet.

SELECT LIQUORS**

absolut, bacardi, tanqueray, cuervo gold, jack daniel's, jim beam, dewar's white label.

**shots not included.

* two hour minimum required.



PREMIUM BAR PACKAGES

BEER & PREMIUM WINE \$26.00 per person / 2 hours*
(\$12.00 every hour after)

ROCK BOTTOM HANDCRAFTED BEERS

choice of 10 oz. and 20oz. servings of our signature handcrafted beers.

PREMIUM WINES

cupcake sauvignon blanc, ecco domani pinot grigio, kendall-jackson chardonnay, bogle pinot noir, blackstone merlot, louis m. martini cabernet sauvignon.

BEER, PREMIUM WINE & LIQUOR \$30.00 per person / 2 hours*
(\$16.00 every hour after)

ROCK BOTTOM HANDCRAFTED BEERS

choice of 10 oz. and 20oz. servings of our signature handcrafted beers.

PREMIUM WINES

cupcake sauvignon blanc, ecco domani pinot grigio, kendall-jackson chardonnay, bogle pinot noir, blackstone merlot, louis m. martini cabernet sauvignon.

SELECT PREMIUM LIQUORS**

grey goose, bacardi, bombay sapphire, patrón silver, jack daniels, woodford reserve, glenfiddich 12 yr.

HOSTED BARS, CASH BARS, DRINK TICKETS....ASK YOUR GROUP SALES MANAGER.

***shots not included.*

** two hour minimum required.*



HORS D'OEUVRES PACKAGES

UNLIMITED HOR D'OEUVRES FOR TWO HOURS

THE TASTER

\$20.00 per person

BRUSCHETTA

freshly toasted crostinis, bruschetta tomatoes and shaved parmesan.

CHIPS, SALSA & GUACAMOLE BAR

traditional mexican salsa, fire-roasted chipotle salsa, guacamole, tomatillo salsa verde and fresh crispy tortilla chips. (vegetarian)

CRISPY CHICKEN TENDERS

with honey mustard and smoky bbq sauce.

THE GROWLER

\$24.00 per person

LATIN SALSA STACK

avocado, red bell peppers, black beans, roasted corn, chipotle peppers and cilantro topped with our housemade pico de gallo. served with blue corn and flour tortilla chips.

JALAPEÑO SPINACH CHEESE DIP

served with hand-cut tortilla chips and hand twisted pretzel stix.

SOUTHWEST EGG ROLLS

smoked chicken, roma tomatoes, blackened peppers, onions and cheddar & pepper jack cheeses. served with our roasted jalapeño ranch dipping sauce.

CHORIZO BITES

baked pretzels stuffed with spicy sausage and cotija cheese. served with jalapeño smoky mustard.

THE KEG

\$30.00 per person

ASIAGO ARTICHOKE & CRAB DIP

blend of crab and asiago cheese, topped with pico de gallo and served with toasted crostinis.

PULLED PORK SLIDERS

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

RB WINGS

crispy chicken wings tossed in buffalo sauce.

BEAN & CORN FLAUTAS

black beans, roasted corn, onions and garlic rolled in two crispy flour tortillas. served with guacamole and charred habanero tomato salsa.

HOUSEMADE RED ALE CHIPOTLE MEATBALLS

oven-roasted rock bottom meatballs with a smoky chipotle red ale glaze.



HOT PARTY PLATTERS

ASIAGO ARTICHOKE & CRAB DIP	\$150.00 (serves 50)
blend of crab and asiago cheese, topped with pico de gallo and served with toasted crostinis.	
JALAPEÑO SPINACH CHEESE DIP	\$115.00 (serves 50)
served with hand-cut tortilla chips and hand twisted pretzel stix. (vegetarian)	
CHORIZO BITES	\$115.00 (serves 25)
baked pretzels stuffed with spicy sausage and cotija cheese. served with jalapeño smoky mustard.	
CRISPY CHICKEN TENDERS	\$100.00 (serves 25)
with honey mustard and smoky bbq sauce.	
TEXAS DRY RUB GRILLED CHICKEN TENDERS	\$100.00 (serves 25)
grilled chicken tenders with sweet and spicy pineapple cucumber salsa.	
RB WINGS	\$100.00 (serves 25)
crispy chicken wings tossed in buffalo sauce.	
HOUSEMADE RED ALE CHIPOTLE MEATBALLS	\$100.00 (serves 25)
oven-roasted rock bottom meatballs with a smoky chipotle red ale glaze.	
SMASHED & STACKED SLIDERS[†]	\$100.00 (serves 25)
two patties, signature pub sauce, shaved pickles and loaded with cheddar cheese.	
MAKER'S MARK® SLIDERS[†]	\$100.00 (serves 25)
maker's mark® bourbon glaze, gorgonzola cheese, crispy onion straws.	
BISON PRAIRIE SLIDERS[†]	\$125.00 (serves 25)
sautéed poblano peppers, mushrooms, pepper jack cheese, pico de gallo, chipotle mayo.	
SMOKIN JALAPEÑO SLIDERS[†]	\$125.00 (serves 25)
chipotle mayo, jalapeño butter, pepper jack cheese, fresh-sliced jalapeños, cold-smoked roma tomatoes.	
JACK STUFFED SLIDERS	\$100.00 (serves 25)
pepper jack cheese-stuffed mini burgers served on torta buns. topped with guacamole and pico de gallo.	
STEAK BLT SLIDERS	\$100.00 (serves 25)
marinated cab® sirloin steak served on torta buns. topped with santa fe spiced bacon, tomatoes and iceberg lettuce with chipotle mayonnaise.	

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HOT PARTY PLATTERS

PULLED PORK SLIDERS \$100.00 (serves 25)
pulled pork piled high and topped with bbq sauce and housemade apple coleslaw.

BLACK BEAN & CORN FLAUTAS \$115.00 (serves 25)
black beans, roasted corn, onions and garlic rolled in crispy flour tortillas.

SOUTHWEST EGG ROLLS \$150.00 (serves 25)
smoked chicken, roma tomatoes, blackened peppers, onions and cheddar & pepper jack cheeses.
served with our roasted jalapeño ranch dipping sauce.

ASSORTED PIZZA PLATTER \$100.00 (serves 25)
an assortment of six pizzas.

BAJA CHICKEN PLATTER \$100.00 (serves 25)
tequila-lime marinated chicken grilled and topped with pepper jack cheese, crispy onions,
avocado, tomato, lettuce and chipotle mayo.

HICKORY CHICKEN PLATTER \$100.00 (serves 25)
grilled chicken topped with bbq sauce, hickory bacon, cheddar cheese, lettuce,
tomato, red onion and pickles.



COLD PARTY PLATTERS

BRUSCHETTA	\$100.00 (serves 25)
freshly toasted crostinis, bruschetta tomatoes and shaved parmesan.	
CHIPS, SALSA & GUACAMOLE BAR	\$150.00 (serves 25)
traditional mexican salsa, fire-roasted chipotle salsa, guacamole, tomatillo salsa verde and fresh crispy tortilla chips. (vegetarian)	
LATIN SALSA STACK	\$100.00 (serves 25)
avocado, red bell peppers, black beans, roasted corn, chipotle peppers and cilantro topped with our housemade pico de gallo. served with blue corn and flour tortilla chips.	
BREWER'S CHEESE & FRESH FRUIT PLATTER*	\$112.00 (serves 25)
cheddar, pepper jack, peppercorn boursin, fresh mozzarella, gorgonzola, candied walnuts, grilled crostinis and focaccia bread.	
FRESH FRUITS & BERRIES PLATTER	\$100.00 (serves 50)
a selection of seasonal tropical fruits and fresh berries.	
FRESH SEASONAL VEGETABLE CRUDITÉ	\$110.00 (serves 25)
a selection of fresh seasonal vegetables with ranch for dipping.	
CHILLED CITRUS-GRILLED SHRIMP	\$85.00 (serves 25)
chilled citrus-grilled shrimp with a pickled onion salad and fresh herb aioli.	
CHICKEN WALDORF SALAD*	\$75.00 (serves 25)
grilled chicken over mixed greens tossed in honey mustard vinaigrette, topped with sun-dried cranberries, gorgonzola cheese, candied walnuts, celery, apple chips and grapes.	
CHOPPED BBQ CHICKEN SALAD	\$75.00 (serves 25)
mixed greens with grilled chicken, avocado, tomatoes, black beans, cheddar & pepper jack cheeses, tossed in bbq jalapeño ranch dressing and topped with tortilla strips.	
CLASSIC CAESAR SALAD	\$55.00 (serves 25)
romaine, croutons, creamy asiago dressing.	
GREENHOUSE SALAD	\$60.00 (serves 25)
served with your choice of balsamic vinaigrette or ranch dressing.	
BREWER'S CLUB SANDWICH PLATTER	\$100.00 (serves 50)
roasted turkey, ham, bacon, cheddar & swiss cheeses, tomato and lettuce with chipotle mayo.	

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DESSERTS

PLATED

CARROT CAKE* \$5.00 (per person)
housemade into a single layer cake with cream cheese frosting and candied walnut pieces.

TRIPLE CHOCOLATE BROWNIES WITH CARAMEL DRIZZLE \$5.00 (per person)
rich and decadent brownies with white chocolate, dark chocolate and cocoa drizzled with caramel.
served with vanilla ice cream.

MINIATURE CHEESECAKES* \$5.00 (per person)
new york-style with strawberry sauce, tuxedo and turtle cheesecake variety.

MINT-GLAZED FRUITS & BERRIES \$5.00 (per person)
fresh cut fruit & berries tossed in our minted glaze.

PLATTERS

MINT GLAZED FRUITS & BERRIES \$100.00 (serves 25)
fresh cut fruit & berries tossed in our minted glaze.

CARROT CAKE* \$100.00 (serves 25)
housemade into a single layer cake with cream cheese frosting and candied walnut pieces.

TRIPLE CHOCOLATE BROWNIES WITH CARAMEL DRIZZLE \$100.00 (serves 25)
rich and decadent brownies with white chocolate, dark chocolate and cocoa drizzled with caramel.

MINIATURE CHEESECAKES* \$100.00 (serves 25)
new york-style with strawberry sauce, tuxedo and turtle cheesecake variety.

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STATIONS

BUILD-YOUR-OWN FAJITA BAR\$350.00 (serves 25)
hard and soft shell tortillas with tequila-lime beef, tequila-lime chicken and fire-roasted vegetables.
accompaniments: black beans, red ale rice, guacamole, salsa, mexican-style lime crema,
vallarta-style cabbage & radish slaw, shredded cheddar & pepper jack cheese.

BUILD-YOUR-OWN SLIDER BAR**\$350.00 (serves 25)
sliders: our beef is 100% certified angus beef®, always fresh and never frozen.
accompaniments: cheese, lettuce, tomato, pickled onions, dill pickles, bacon,
mustard, chipotle mayo and chips.

BUILD-YOUR-OWN STREET TACO BAR\$350.00 (serves 25)
served with cab® sirloin, sautéed chicken, corn tortillas, blackened peppers and onions, mexican crema, pico de gallo,
green cabbage, tomatillo salsa, cojita cheese, avocado, black beans, corn salsa and salsa roja.

** grilled chicken or grilled veggie patties are available upon request.



PLATED LUNCHES

CLASSIC LEVEL

choose:
3 entrée selections

\$16.00 per person

includes unlimited coffee,
tea and fountain sodas

SIGNATURE LEVEL

choose:
3 entrée selections
one dessert

\$18.00 per person

includes unlimited coffee,
tea and fountain sodas

ENTRÉES

FISH & CHIPS

beer-battered cod served golden brown with french fries, apple coleslaw and housemade cajun remoulade.

AVOCADO CHICKEN SANDWICH

grilled chicken topped with avocado, swiss cheese, shredded lettuce, tomato and ranch dressing. served with french fries.

CLASSIC BURGER[†]

served medium well with cheddar cheese, lettuce, tomato, pickles and red onion. served with french fries.

CHICKEN WALDORF SALAD^{*}

grilled chicken over arugula mix, tossed in honey mustard vinaigrette, topped with sun-dried cranberries, gorgonzola cheese, candied walnuts, celery, apple chips and grapes.

PULLED BBQ PORK SANDWICH

pulled pork piled high and topped with bbq sauce and housemade apple coleslaw. served with french fries.

CHOPPED BBQ CHICKEN SALAD

mixed greens with grilled chicken, avocado, tomatoes, black beans, cheddar & pepper jack cheeses, tossed in bbq jalapeño ranch dressing topped with tortilla strips.

CLASSIC MAC 'N CHEESE

our famous housemade mac 'n cheese topped with crunchy parmesan breadcrumbs.

BREWER'S CLUB SANDWICH

roasted turkey, ham, bacon, cheddar & swiss cheeses, tomato and lettuce with chipotle mayo.

GARDEN THIEVES PIZZA

roasted asparagus, zucchini, potatoes, grilled peppers & onions with chimichurri sauce, roasted garlic and goat cheese. garnished with salsa roja, pico de gallo and fresh basil.

FOR DESSERT OPTIONS, PLEASE REFER TO PAGE 12

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LUNCH BUFFETS

(priced per guest with 20 guest minimum)

CLASSIC BUFFET

choose:
2 entrée selections
2 sides

\$25.00 per person

includes unlimited coffee,
tea and fountain sodas

SIGNATURE BUFFET

choose:
3 entrée selections
2 sides

\$30.00 per person

includes unlimited coffee,
tea and fountain sodas

ENTRÉES

CHOPPED BBQ CHICKEN SALAD

mixed greens with grilled chicken, avocado, tomatoes, black beans, cheddar & pepper jack cheeses.
tossed in bbq jalapeño ranch dressing topped with tortilla strips.

CHICKEN WALDORF SALAD*

grilled chicken over arugula mix, tossed in honey mustard vinaigrette. topped with sun-dried cranberries,
gorgonzola cheese, candied walnuts, celery, apple chips and grapes.

PULLED BBQ PORK SANDWICH

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

BREWER'S CLUB SANDWICH

roasted turkey, ham, bacon, cheddar & swiss cheeses, tomato and lettuce with chipotle mayo.

FISH & CHIPS

beer-battered cod served golden brown with french fries, apple coleslaw and housemade cajun remoulade.

AVOCADO CHICKEN SANDWICH

grilled chicken topped with avocado, swiss cheese, shredded lettuce, tomato and ranch dressing.

CLASSIC MAC'N CHEESE

our famous housemade mac 'n cheese topped with crunchy parmesan breadcrumbs.

SIDES

FRENCH FRIES

APPLE COLESLAW

GOLD CHEDDAR & GREEN CHILE MASHED POTATOES

BLACK BEANS

FRESH FRUIT

SEASONAL VEGETABLES

ROCKIN' RED ALE RICE

CILANTRO LIME RICE

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PLATED DINNERS

THE KOLSCH \$27.95 per person

SALADS

(please select one)

HOUSE SALAD*

mixed greens with tomatoes, carrots, cucumbers, raisins, sunflower seeds, egg and croutons. served with balsamic vinaigrette.

CAESAR SALAD

romaine, croutons, creamy asiago dressing.

ENTREÉS

(please select three)

GRILLED BRUSCHETTA CHICKEN

topped with fresh mozzarella, balsamic garlic tomatoes and grilled fresh broccoli.

CERTIFIED ANGUS BEEF® TIPS†

cab® top sirloin tips, grilled and simmered in our own ale demi-glace with baby portobello and button mushrooms, served over gold cheddar & green chile mashed potatoes and topped with crispy onions.

CAJUN PASTA

grilled chicken breast, andouille sausage and shrimp tossed with onions, celery and green peppers in a cajun cream sauce. served over linguine.

CLASSIC MAC'N CHEESE

our famous housemade mac 'n cheese topped with crunchy parmesan breadcrumbs.

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PLATED DINNERS

THE BELGIAN \$32.95 per person

SALAD

(please select one)

HOUSE SALAD*

mixed greens with tomatoes, carrots, cucumbers, raisins, sunflower seeds, egg and croutons. served with balsamic vinaigrette.

CAESAR SALAD

romaine, croutons, creamy asiago dressing.

ENTREÉS

(please select three)

10 OZ. BREWERY STEAK†

brewery steak seasoned with our housemade spice blend and char-grilled to perfection. served with gold cheddar & green chile mashed potatoes and seasonal vegetables.

CHICKEN FRIED CHICKEN

crispy chicken breast over gold cheddar & green chile mashed potatoes with country gravy. served with apple coleslaw.

RB ALE CHICKEN

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

SALMON CHIMICHURRI

seasoned with our housemade spice blend and char-grilled to perfection topped with our housemade chimichurri. served with rockin' red ale rice and seasonal vegetables.

CLASSIC MAC'N CHEESE

our famous housemade mac 'n cheese topped with crunchy parmesan breadcrumbs.

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PLATED DINNERS

THE SAISON \$36.95 per person

SALAD

(please select one)

HOUSE SALAD*

mixed greens with tomatoes, carrots, cucumbers, raisins, sunflower seeds, egg and croutons. served with balsamic vinaigrette.

CAESAR SALAD

romaine, croutons, creamy asiago dressing.

ENTRÉES

(please select three)

10 OZ. TOP SIRLOIN†

grilled top sirloin with maple bourbon glaze, topped with crispy-fried onions. served with gold cheddar & green chile mashed potatoes and seasonal vegetables.

LOBSTER & SHRIMP ENCHILADAS

sautéed lobster, shrimp, peppers, tomatoes and cheese wrapped in a blue corn tortilla and topped with green chili cream. served with salsa roja, black beans and rockin' red ale rice.

RB ALE CHICKEN

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

10 OZ. BREWERY STEAK†

brewery steak seasoned with our housemade spice blend and char-grilled to perfection. served with gold cheddar & green chile mashed potatoes and seasonal vegetables.

TUSCAN CHICKEN PASTA

grilled chicken and cavatappi pasta tossed with tomatoes, onions, basil, balsamic vinegar and shaved parmesan cheese.

**vegetarian option available*

DESSERTS

(please select one)

CARROT CAKE*

housemade into a single layer cake with cream cheese frosting and candied walnut pieces.

TRIPLE CHOCOLATE BROWNIES WITH CARAMEL DRIZZLE

rich and decadent brownies with white chocolate, dark chocolate and cocoa drizzled with caramel.

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PLATED DINNERS

THE PORTER \$40.95 per person

SALAD

(please select one)

HOUSE SALAD*

mixed greens with tomatoes, carrots, cucumbers, raisins, sunflower seeds, egg and croutons. served with balsamic vinaigrette.

CAESAR SALAD

romaine, croutons, creamy asiago dressing.

ENTREÉS

(please select three)

BRUSCHETTA PLATTER- "STARTER"

freshly toasted crostinis, bruschetta tomatoes and shaved parmesan.

USDA CHOICE RIBEYE†

12 oz. ribeye with a maple bourbon glaze topped with crispy-fried onions. served with gold cheddar & green chile mashed potatoes and seasonal vegetables.

GRILLED SMOKY CHICKEN

char-grilled chicken breast and wing seasoned with our housemade spice blend. served with gold cheddar & green chile mashed potatoes and seasonal vegetables.

MAKER'S MARK® BOURBON GLAZED GRILLED SALMON

served with rockin' red ale rice and fresh seasonal grilled vegetables.

10 OZ. TOP SIRLOIN†

grilled top sirloin with maple bourbon glaze, topped with crispy-fried onions. served with gold cheddar & green chile mashed potatoes and seasonal vegetables.

TUSCAN CHICKEN PASTA

grilled chicken and cavatappi pasta tossed with tomatoes, onions, basil, balsamic vinegar and shaved parmesan cheese.

**vegetarian option available*

CAJUN PASTA

grilled chicken breast, andouille sausage and shrimp tossed with onions, celery and green peppers in a cajun cream sauce. served over linguine.

DESSERTS

(please select one)

CARROT CAKE*

housemade into a single layer cake with cream cheese frosting and candied walnut pieces.

TRIPLE CHOCOLATE BROWNIES WITH CARAMEL DRIZZLE

rich and decadent brownies with white chocolate, dark chocolate and cocoa drizzled with caramel.

MINIATURE CHEESECAKES*

new york-style with strawberry sauce, tuxedo and turtle cheesecake variety.

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.



DINNER BUFFETS

(priced per guest with 20 guest minimum)

BRONZE BUFFET

choose:

one salad selection
two side selections
one hops selection
one dessert selection

\$29.95 per person

includes unlimited coffee,
tea and fountain sodas

SILVER BUFFET

choose:

one salad selection
two side selections
one barley, one hops selection
one dessert selection

\$32.95 per person

includes unlimited coffee,
tea and fountain sodas

GOLD BUFFET

choose:

one salad selection
two side selections
two barley, one hops selection
one dessert selection

\$38.95 per person

includes unlimited coffee,
tea and fountain sodas

SALAD SELECTIONS

GREENHOUSE SALAD*

mixed greens with tomatoes, carrots, cucumbers, raisins, sunflower seeds, egg and croutons. served with balsamic vinaigrette.

CLASSIC CAESAR SALAD

romaine, croutons, creamy asiago dressing.

SIDES

FRENCH FRIES

APPLE COLESLAW

GOLD CHEDDAR & GREEN CHILE MASHED POTATOES

BLACK BEANS

FRESH FRUIT

SEASONAL VEGETABLES

ROCKIN' RED ALE RICE

CILANTRO LIME RICE

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ALWAYS BREWING.
0915_RB_TIER_A

DINNER BUFFETS

HOPS SELECTIONS

CLASSIC MAC'N CHEESE

our famous housemade mac 'n cheese topped with crunchy parmesan breadcrumbs.

TEQUILA-LIME GRILLED CHICKEN FAJITAS

warm fresh soft tortillas, caramelized peppers and onions, guacamole, pico de gallo, mexican crema.

CAJUN PASTA

grilled chicken breast, andouille sausage and shrimp tossed with onions, celery and green peppers in a cajun cream sauce. served over linguine.

GRILLED BRUSCHETTA CHICKEN

topped with fresh mozzarella, balsamic garlic tomatoes and grilled fresh broccoli.

CERTIFIED ANGUS BEEF® TIPS†

cab® top sirloin tips, grilled and simmered in our own ale demi-glace with baby portobello and button mushrooms and topped with crispy onions.

BARLEY SELECTIONS

CLASSIC MAC'N CHEESE

our famous housemade mac 'n cheese topped with crunchy parmesan breadcrumbs.

MAKER'S MARK® GRILLED SALMON FILLET†

signature maker's mark® bourbon glaze.

TEQUILA-LIME BEEF FAJITAS

warm fresh soft tortillas, caramelized peppers and onions, guacamole, pico de gallo, mexican crema.

RB ALE MUSHROOM CHICKEN

marinated chicken breast, pan-seared and oven-roasted with portobello mushrooms and our own ale demi-glace.

LOBSTER & SHRIMP ENCHILADAS

sautéed lobster, shrimp, peppers, tomatoes and cheese wrapped in a blue corn tortilla and topped with green chili cream.

FOR DESSERT OPTIONS, PLEASE REFER TO PAGE 12

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