



ALWAYS BREWING.
GROUP DINING MENUS

LOCAL BREWER. LOCAL CHEF.
UNDER ONE ROOF.

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.**

ROCK BOTTOM BREWERY RESTAURANTS ACROSS THE COUNTRY

Arrowhead, AZ
La Jolla, CA
Long Beach, CA
San Jose, CA
Loveland – Centerra Premonade, CO
Colorado Springs, CO
Denver, CO
South Denver – Park Meadows, CO
Westminster, CO
Westminster – Orchard Town Center, CO

Chicago, IL
Lombard Yorktown Center, IL
Orland Park, IL
Warrenville, IL
Indianapolis -College Park, IN
Indianapolis, IN
Des Moines, IA
Boston, MA
Bethesda, MD
Minneapolis, MN

Charlotte, NC
Cincinnati, OH
Portland, OR
Pittsburgh, PA
King of Prussia, PA
Nashville, TN
Richmond – Short Pump VA
Seattle, WA
Milwaukee, WI



ALWAYS BREWING.

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)



ALWAYS BREWING.

*must be 21 years of age with valid ID to consume alcohol. **brewery tours must be scheduled in advance.

STANDARD BAR PACKAGES

TWO HOUR MINIMUM REQUIRED

BEER..... \$19.00 per person / 2 hours*
guests choose from our selection of signature handcrafted beers. (\$8.00 every hour after)

BEER & WINE..... \$22.00 per person / 2 hours*
guests choose from our selection of signature handcrafted beers (\$10.00 every hour after)
and our house wines by canyon road (chardonnay, cabernet)

BEER, WINE & LIQUOR..... \$24.00 per person / 2 hours*
(\$12.00 every hour after)
guests choose from our selection of signature handcrafted beers,
our house wines by canyon road (chardonnay, cabernet) and our
select liquors (absolut, bacardi, tanqueray, cuervo gold, jack daniel's,
jim beam, dewar's white label). shots not included.

PREMIUM BAR PACKAGES

BEER & PREMIUM WINE..... \$26.00 per person / 2 hours*
(\$16.00 every hour after)
guests choose from our selection of signature handcrafted beers
and our premium wines (villa maria sauvignon blanc, ecco domani pinot grigio,
kendall-jackson chardonnay, mark west pinot noir, 14 hands merlot,
louis m. martini cabernet sauvignon)

BEER, PREMIUM WINE & LIQUOR..... \$30.00 per person / 2 hours*
(\$16.00 every hour after)
guests choose from our selection of signature handcrafted beers,
our premium wines (villa maria sauvignon blanc, ecco domani pinot grigio,
kendall-jackson chardonnay, mark west pinot noir, 14 hands merlot,
louis m. martini cabernet sauvignon) and our select premium liquors
(grey goose, bacardi, bombay sapphire, patrón silver, jack daniels,
woodford reserve, glenfiddich 12 yr.). shots not included.

HOSTED BARS, CASH BARS, DRINK TICKETS... ASK ABOUT OUR OPTIONS.



ALWAYS BREWING.

HORS D'OEUVRES PACKAGES

UNLIMITED HOR D'OEUVRES FOR TWO HOURS

THE TASTER

\$20.00 per person

(V) BRUSCHETTA

freshly toasted crostinis, bruschetta tomatoes and shaved parmesan.

(V) 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

(V) 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.

(V) 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.

CRISPY CHICKEN TENDERS

with honey mustard and smoky bbq sauce.

ADD ON BAR PACKAGES

\$22.00 per person includes Rock Bottom handcrafted beers & house wines/ 2 hours

\$24.00 per person includes call liquor, Rock Bottom handcrafted beers & house wines/2 hours

Additional Bar Options pages 4, Dessert Options page 10

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.



HORS D'OEUVRES PACKAGES

UNLIMITED HOR D'OEUVRES FOR TWO HOURS

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.

HOUSEMADE RED ALE CHIPOTLE MEATBALLS

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

(V) CHIPS, SALSA & GUACAMOLE BAR

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

ADD ON BAR PACKAGES

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HOT PARTY PLATTERS

SERVES 25 PEOPLE BASED ON APPROXIMATELY TWO PIECES PER PERSON

| | |
|---|----------|
| ASSORTED PIZZA PLATTER | \$100.00 |
| an assortment of six pizzas. | |
| BAJA CHICKEN SANDWICH PLATTER | \$100.00 |
| tequila-lime marinated chicken grilled and topped with pepper jack cheese, crispy onions, avocado, tomato, lettuce and chipotle mayo. | |
| CRISPY CHICKEN TENDERS | \$100.00 |
| with honey mustard and smoky bbq sauce. | |
| HICKORY CHICKEN SANDWICH PLATTER | \$100.00 |
| grilled chicken topped with bbq sauce, hickory bacon, cheddar cheese, lettuce, tomato, red onion and pickles. | |
| HOUSEMADE RED ALE CHIPOTLE MEATBALLS | \$100.00 |
| oven-roasted rock bottom meatballs with a smoky chipotle red ale glaze. | |
| RB WINGS | \$100.00 |
| crispy chicken wings tossed in buffalo sauce. | |
| SOUTHWEST EGG ROLLS | \$150.00 |
| smoked chicken, roma tomatoes, blackened peppers, onions and cheddar & pepper jack cheeses. served with our roasted jalapeño ranch dipping sauce. | |
| TEXAS DRY RUB GRILLED CHICKEN TENDERS | \$100.00 |
| grilled chicken tenders with sweet and spicy pineapple cucumber salsa. | |

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HOT PARTY PLATTERS

| | |
|--|----------------------|
| SMASHED & STACKED SLIDERS [†] | \$100.00 (25 pieces) |
| beef patty, signature pub sauce, shaved pickles and loaded with cheddar cheese. | |
| MAKER'S MARK® SLIDERS [†] | \$100.00 (25 pieces) |
| maker's mark® bourbon glaze, gorgonzola cheese, crispy onion straws. | |
| BISON PRAIRIE SLIDERS [†] | \$125.00 (25 pieces) |
| sautéed poblano peppers, mushrooms, pepper jack cheese, pico de gallo, chipotle mayo. | |
| PULLED PORK SLIDERS | \$100.00 (25 pieces) |
| pulled pork piled high and topped with bbq sauce and housemade apple coleslaw. | |
| ASIAGO ARTICHOKE & CRAB DIP | \$150.00 (serves 50) |
| blend of crab and asiago cheese, topped with pico de gallo and served with toasted crostinis and twisted pretzel sticks, celery and carrots. | |
| (V) JALAPEÑO SPINACH CHEESE DIP | \$115.00 (serves 50) |
| served with hand-cut tortilla chips and hand twisted pretzel stix. | |

ADD ON BAR PACKAGES

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COLD PARTY PLATTERS

SERVES 25 PEOPLE BASED ON APPROXIMATELY TWO PIECES PER PERSON

- (V) **BRUSCHETTA** \$100.00
freshly toasted crostinis, bruschetta tomatoes and shaved parmesan.
- (V) **CHIPS, SALSA & GUACAMOLE BAR** \$150.00
traditional mexican salsa, fire-roasted chipotle salsa, guacamole, tomatillo salsa verde and fresh crispy tortilla chips.
- (V) **LATIN SALSA STACK** \$100.00
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.
- (V) **BREWER'S CHEESE & FRESH FRUIT PLATTER*** \$112.00
cheddar, pepper jack, peppercorn boursin, fresh mozzarella, gorgonzola, candied walnuts, grilled crostinis and focaccia bread.
- (V) **FRESH SEASONAL VEGETABLE CRUDITÉ** \$110.00
a selection of fresh seasonal vegetables with ranch for dipping.
- SHRIMP COCKTAIL** \$85.00
Shrimp steamed in our Brown Ale, served cold with cocktail sauce.
- CHICKEN WALDORF SALAD*** \$75.00
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
mixed greens with grilled chicken, avocado, tomatoes, black beans, cheddar & pepper jack cheeses, tossed in bbq jalapeño ranch dressing and topped with tortilla strips.
- (V) **CLASSIC CAESAR SALAD** \$55.00
romaine, croutons, creamy asiago dressing.
- (V) **GREENHOUSE SALAD** \$60.00
served with your choice of balsamic vinaigrette or ranch dressing.
- BREWER'S CLUB SANDWICH PLATTER** \$100.00
roasted turkey, ham, bacon, cheddar & swiss cheeses, tomato and lettuce with chipotle mayo.
- (V) **FRESH FRUITS & BERRIES PLATTER** \$100.00 (serves 50)
a selection of seasonal tropical fruits and fresh berries.

ADD ON BAR PACKAGES

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DESSERTS

PLATED

- MINT-GLAZED FRUITS & BERRIES** \$5.00 (per person)
fresh cut fruit & berries tossed in our minted glaze.
- 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.
- CHEESECAKES*** \$5.00 (per person)
new york-style with strawberry sauce, tuxedo and turtle cheesecake variety.
-

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

ADD ON BAR PACKAGES

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STATIONS

SERVES 25 PEOPLE

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

BUILD-YOUR-OWN SLIDER BAR..... \$350.00
sliders: choice beef, always fresh and never frozen.
grilled chicken or grilled veggie patties are available upon request.
accompaniments: cheese, lettuce, tomato, pickled onions, dill pickles, bacon, mustard, chipotle mayo and chips.

BUILD-YOUR-OWN STREET TACO BAR..... \$350.00
served with sirloin steak, sauteéd 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, black beans, red ale rice.

ADD ON BAR PACKAGES

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PLATED LUNCHES

CLASSIC LEVEL

choose:

3 entrée selections

\$16.00 per person

SIGNATURE LEVEL

choose:

3 entrée selections

One dessert

\$18.00 per person

both levels include
unlimited coffee, tea
and fountain sodas

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.

(V) 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. served with french fries.

(V) 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.

SEE PAGE 10 FOR DESSERT SELECTIONS

ADD ON BAR PACKAGES

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LUNCH BUFFETS

CLASSIC BUFFET

choose:

2 entrée selections

2 sides

\$25.00 per person

SIGNATURE BUFFET

choose:

3 entrée selections

2 sides

\$30.00 per person

both levels include
unlimited coffee, tea
and fountain sodas

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 PORK TOSSED IN BBQ SAUCE

Topped with crispy fried onion strings and slider buns on the side.

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.

(V) CLASSIC MAC'N CHEESE

our famous housemade mac 'n cheese topped with crunchy parmesan breadcrumb

SIDES

FRENCH FRIES

APPLE COLESLAW

BLACK BEANS

CHEDDAR MASHED POTATOES

FRESH FRUIT

SEASONAL VEGETABLES

ROCKIN' RED ALE RICE

CILANTRO LIME RICE

TO ADD DESSERT, PLEASE REFER TO PAGE 10, FOR ADDITIONAL CHARGE

ADD ON BAR PACKAGES

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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.

FISH & CHIPS

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

CAJUN PASTA

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

(V) 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)

CHICKEN FRIED CHICKEN

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

10 OZ BREWERY STEAK†

brewery steak seasoned with our housemade spice blend and char-grilled to perfection. served over cheddar 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.

(V) CLASSIC MAC'N CHEESE

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

TO ADD DESSERT, PLEASE REFER TO PAGE 10, FOR ADDITIONAL CHARGE

ADD ON BAR PACKAGES

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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.

ENTREÉS

(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, pan-seared and oven-roasted with portobello mushrooms and our own ale demi-glace. served over cheddar mashed potatoes and seasonal vegetables.

MAKER'S MARK® BOURBON GLAZED GRILLED SALMON

served with rockin' red ale rice and fresh seasonal grilled 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

ADD ON BAR PACKAGES

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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.

STARTER

(V) BRUSCHETTA PLATTER

freshly toasted crostinis, bruschetta tomatoes and shaved parmesan.

ENTREÉS

(please select three)

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.

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, 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.

CHEESECAKES*

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

ADD ON BAR PACKAGES

\$22.00 per personincludes Rock Bottom handcrafted beers & house wines/ 2 hours

\$24.00 per personincludes call liquor, Rock Bottom handcrafted beers & house wines/2 hours

Additional Bar Options pages 4, Dessert Options page 10

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:
 1 salad selection
 2 sides selections
 1 hops selection
 1 dessert selection
\$29.95 per person

SILVER BUFFET

choose:
 1 salad selection
 2 sides selections
 1 hops, 1 barley selection
 1 dessert selection
\$32.95 per person

GOLD BUFFET

choose:
 1 salad selection
 2 sides selections
 1 hops, 2 barley selection
 1 dessert selection
\$38.95 per person

all levels include 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
 BLACK BEANS
 CHEDDAR MASHED POTATOES

FRESH FRUIT
 SEASONAL VEGETABLES
 ROCKIN' RED ALE RICE
 CILANTRO LIME RICE

TO ADD DESSERT, PLEASE REFER TO PAGE 10, FOR ADDITIONAL CHARGE

ADD ON BAR PACKAGES

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DINNER BUFFETS

HOPS SELECTIONS

(V) 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, 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.

PULLED PORK TOSSED IN BBQ SAUCE

Topped with crispy fried onion strings and slider buns on the side.

BARLEY SELECTIONS

(V) TUSCAN PASTA

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

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, 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.

TO ADD DESSERT, PLEASE REFER TO PAGE 10, FOR ADDITIONAL CHARGE

ADD ON BAR PACKAGES

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