RB COCKTAILS
handcrafted with premium liquors.

VODKA

ULTIMATE ARNOLD PALMER
Grey goose, lemonade & iced tea

LONG ISLAND ICED TEA
Smirnoff, Beefeater gin, Bacardi rum, gran marnier & sour topped with coke

LEMON DROP MARTINI
Absolut citron, gran marnier & lemonade

GIN

CLASSIC MARTINI
The classic gin martini with Tanqueray

HENRICK'S CUCUMBER COOLER
Hendricks, fresh cucumbers, Stoli vodka, sour & soda

TEQUILA

PERFECT PATRÓN MARGARITA
Patrón silver, Gran marnier, fresh lime juice & agave nectar

STRAWBERRY MARGARITA
1800 reposado, Chambord, housemade strawberry purée & fresh lime juice

TEQUILA MOJITO
Patrón silver, fresh mint, lime & sugar

SOUTHWEST LEMONADE
Lemonade, 1800 silver tequila garnished with a jalapeño slice

POMEGRANATE SMASH
1800 reposado, agave nectar & pomegranate juice with lemon and lime

BOURBON & WHISKEY

MANHATTAN
Maker's mark, bitters & sweet vermouth

BOURBON & MINT LEMONADE
Maker's mark, mint & lemonade

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

INTERESTING WHITES

<table>
<thead>
<tr>
<th>6 OZ</th>
<th>9 OZ</th>
<th>BTL</th>
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<tbody>
<tr>
<td>ALTITUDE PROJECT, Chardonnay</td>
<td>13.50</td>
<td>36.00</td>
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<tr>
<td>CONUNDRUM, Chardonnay</td>
<td>21.00</td>
<td>56.00</td>
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<tr>
<td>SANTA MARGHERITA, Chardonnay</td>
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<tr>
<td>SONOMA CUTREK, Chardonnay</td>
<td>22.50</td>
<td>60.00</td>
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<tr>
<td>VILLA MARIA, Sauvignon Blanc</td>
<td>18.00</td>
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<tr>
<td>CHÂTEAU ST. MICHELLE, Riesling</td>
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INTERESTING REDS

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<th>6 OZ</th>
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<tbody>
<tr>
<td>ALTITUDE PROJECT, Cabernet Sauvignon</td>
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<td>36.00</td>
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<tr>
<td>BENZIGER, Merlot</td>
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<tr>
<td>NIELSON, Pinot Noir</td>
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<td>BREIDLEWOOD BLEND 175</td>
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<td>56.00</td>
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<tr>
<td>HESS SHIRTAIL RANCHES, Cabernet Sauvignon</td>
<td>22.50</td>
<td>60.00</td>
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<tr>
<td>GASCÓN, Malbec</td>
<td>22.50</td>
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</tbody>
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BUBBLES

CHANDON, BRUT CLASSIC, Sparkling Wine | 187 ml | 13.00 |

RB BEERS
on tap

WHEAT ALE brewed with two-row malted barley and wheat, with a hint of orange peel and coriander.

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

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

MOLLY'S TITANIC BROWN ALE deep chestnut color with notes of dark caramel, semisweet chocolate and coffee.

SEASONAL ASK YOUR SERVER WHAT WE HAVE ON TAP TODAY!

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 voluntarism. It’s part of our heritage and an integral part of our culture.

To learn more, visit www.craftworksfoundation.org.
GRILLED CHICKEN TOPPED WITH AVOCADO, 2.39
† featuring a side of our signature
† served with cheddar cheese, lettuce, tomato, roasted turkey, ham, hickory bacon, cheddar swiss cheese, caraway sauerkraut, russian southwest-inspired with pepper jack cheese, crunchy granola and fresh strawberries
ask for today's selection. cup 4.75
† three scrambled eggs with a spicy cheese a mouth-watering favorite topped
5.29 mixed greens, grilled chicken, hickory-smoked tender, pulled pork piled high and topped with
† scrambled eggs, ham, peppers and onions,
 tempura-battered cod served golden brown with crumbled blue cheese and hickory-smoked bacon
† two cheese eggs with sautéed veggies
turkey blended with anaheim over fresh salad greens with roma tomatoes, grilled chicken, peppers, corn, black beans, our famous mac ’n cheese loaded with cheddar and pepper jack cheeses. 10.70
SOUTHWEST EGG ROLLS
with roasted red peppers and pepper jack cheese. 10.95
HICKORY BACON CHICKEN a mouth-watering favorite topped with cheddar, hickory bacon and our signature BBQ sauce. 12.70
PULLED BBQ PORK TENDER, pulled pork piled high and topped with our signature BBQ sauce and housemade apple coleslaw. 11.80
BREWER’S CLUB roasted turkey, ham, hickory bacon, cheddar and swiss cheeses, tomato and lettuce with our chipotle mayo. 11.25
LAREDO BURGER! southwest-inspired with pepper jack cheese, housemade mac and cheese, pico de gallo and chipotle mayo. 12.65
SOUTHWEST TURKEY BURGER turkey blended with anahiem peppers, onions and topped with pepper jack cheese and mayo. 10.70
MAKER’S MARK BURGER! featuring a side of our signature maker’s® bourbon glaze, gorgonzolla cheese and crispy onion straws. 12.95
add onion rings for 1.50
HICKORY BACON BBQ BURGER! A mouth-watering favorite topped with cheddar, hickory bacon and our signature BBQ sauce. 12.70
add onion rings for 1.50
CLASSIC BURGER! served with cheddar cheese, lettuce, tomato, pickles and red onion. 10.95
VEGGIE BURGER (v) served with lettuce, tomato, pickles and red onion. 9.85

SANDWICHES & BURGERS
our sandwiches and burgers are served with your choice of french fries, housemade chips, apple coleslaw, or fresh fruit, add a greenhouse salad or caesar side salad for $4.35
BAJA CHICKEN SANDWICH tequila-lime marinated chicken grilled and topped with pepper jack cheese, crispy fried onions, avocado, tomato, lettuce and chipotle mayo. 11.55
AVOCADO CHICKEN SANDWICH grilled chicken topped with avocado, swiss cheese, shredded lettuce, tomato and ranch dressing. 11.55
REUBEN SANDWICH swiss cheese, caraway sauerkraut, russian dressing on marbled rye bread with your choice of corned beef or turkey. 11.25
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VEGGIE BURGER (v) served with lettuce, tomato, pickles and red onion. 9.85
Before placing your order, please inform server if items in your party have a food allergy.
* These menu items contain Peanuts, Pecans, Cashews, Almonds, Walnuts, Pine Nuts or Sesame Seeds.
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